



Avista Hideaway Patong
Resort & Spa
MGALLERY PHUKET

ALL DAY DINING
Vista

DINNER MENU

M
GALLERY
HOTEL
COLLECTION

At Vista Restaurant, we celebrate the rich traditions of Thai cuisine through a menu inspired by the country's vibrant culinary heritage. Guided by authentic recipes, seasonal ingredients and locally sourced produce, our chefs present a collection of timeless Thai favourites that capture the harmony of sweet, sour, salty, spicy and aromatic flavours that define every memorable Thai meal.

Rooted in Thailand's culture of sharing, our dishes are crafted to be enjoyed together, bringing family and friends around the table to experience the warmth of genuine Thai hospitality. Alongside our signature Thai specialties, a selection of international classics offers something for every palate, creating a dining experience that is both authentic and welcoming.

CHEF *profile*



CHEF ROSE

THAI SPECIALITIES

Born in Chumphon, Chef Rose draws inspiration from the rich culinary traditions of Southern Thailand. As Head Chef at Avista Hideaway Phuket Patong – MGallery Collection, she showcases authentic regional flavours through thoughtfully crafted dishes made with seasonal ingredients and locally sourced produce. From comforting curries to vibrant Southern Thai specialties, each creation reflects her passion for preserving Thailand's culinary heritage with warmth, authenticity and refined simplicity.



CHEF ARUN

INTERNATIONAL SPECIALITIES

Born on the west coast of India, Chef Arun brings years of experience in international cuisine, shaped by his early career with some of the renowned Hotels in India.

Now leading the kitchen at Vista Restaurant, he creates flavourful dishes inspired by global culinary traditions, combining quality ingredients, refined techniques and a passion for delivering memorable dining experiences.

CHEF'S SPECIAL (ASK YOUR SERVER ABOUT TODAY'S SPECIALS)
CURRY OF THE DAY • LOCAL CATCH OF THE DAY • SOUP OF THE DAY

THAI SIGNATURES



CRYING THAIGER STEAK

Picanha Steak | Nam Jim | Fried Garlic

THB 800++



GLUTEN



NUTS



BEEF



NON-VEGETARIAN



SPICY



PHUKET-STYLE CRAB CURRY

THB 480++

Coconut Curry | Soft | Shell Crab
Crab Lumps | Rice Vermicelli



GLUTEN



SEAFOOD



NUTS



NON-VEGETARIAN



SPICY



GAENG HANG LAY TUM RUB LANNA

THB 460++

Pork Belly | Ginger | Northern Hanlay Curry Paste
Pickled Garlic | Fried Shallot | Dark Soy Sauce



GLUTEN



SEAFOOD



NUTS



PORK



NON-VEGETARIAN



SPICY

Please inform your server of any food allergies or dietary restrictions.
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CHEF'S SPECIAL (ASK YOUR SERVER ABOUT TODAY'S SPECIALS)
CURRY OF THE DAY • LOCAL CATCH OF THE DAY • SOUP OF THE DAY

INTERNATIONAL SIGNATURES

GRILLED CHIMICHURRI PRAWNS

Chimichurri Prawns
Baby Gem | Lemon

THB 450++



DAIRY



GLUTEN



SEAFOOD



NUTS



NON-VEGETARIAN



CIABATTA STEAK SANDWICH

THB 460++

Picanha | Provolone | Red Onions
Cheese Sauce | Green Peppers



DAIRY



GLUTEN



NUTS



SPICY



BEEF



NON-VEGETARIAN



HOMESTYLE CHICKEN CURRY

THB 420++

Basmati Rice | Mixed Pickle | Raita | Papad | Naan



DAIRY



GLUTEN



NUTS



CHICKEN



NON-VEGETARIAN

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THAI APPETIZERS & SALADS



GAI YANG SAMUNPRAI

THB 345++

(Aromatic Thai Herb Grilled Chicken)

Red Curry Paste | Lemongrass | Garlic
Shallot | Siracha Mayo



GLUTEN



SEAFOOD



NUTS



SPICY



CHICKEN



NON-VEGETARIAN



GOONG SARONG

THB 350++

Prawn | Vermicelli | Sweet Chilli Sauce



GLUTEN



NUTS



SEAFOOD



NON-VEGETARIAN



TUB TIM SIAM

THB 365++

Pomelo | Dried Coconut | Dried Shrimp
Prawns | Tamarind Sauce



GLUTEN



NUTS



SEAFOOD



NON-VEGETARIAN



KANG KAO PUEAK

(Traditional Thai Crispy Taro Fritters)

THB 320++

Taro | Mixed Vegetables | Mixed Vegetable Relish



GLUTEN



VEGETARIAN



NUTS



PATTANI SALAD

THB 280++

Cucumber | Baby Gem | Heirloom Tomato
Quail Egg | Tofu | Potato Chips | Grilled Chicken Breast
Peanut Sauce | Seafood Sauce | Spicy Black Soya Sauce



GLUTEN



NUTS



SEAFOOD



NON-VEGETARIAN



CHICKEN



EGG

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SOUP



SOUP NUE BETONG

(Slow-Braised Beef Cheek Soup)

Beef Cheek | Potato | Sida Tomato
Celery | Spicy Dipping Sauce

THB 350++



GLUTEN



SEAFOOD



NUTS



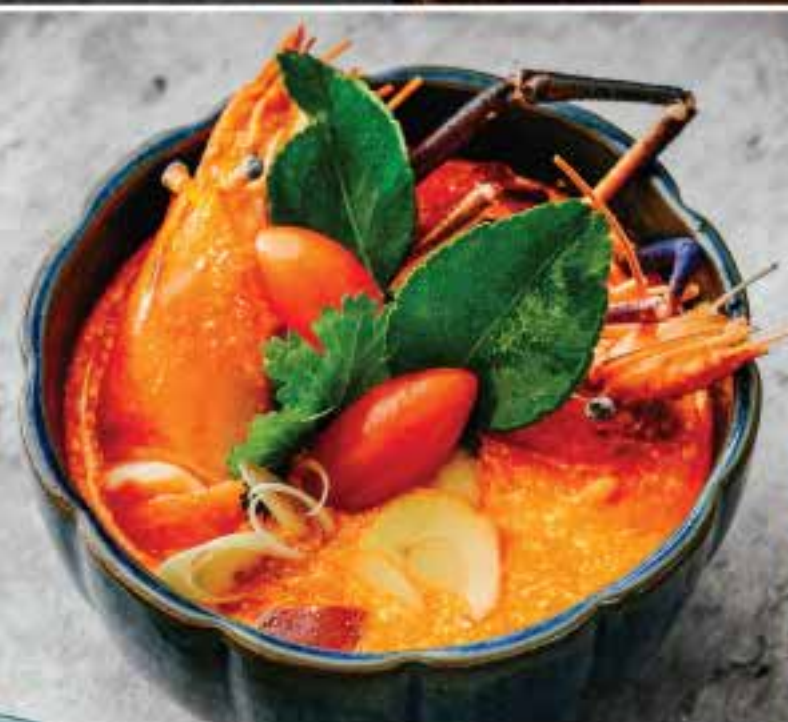
SPICY



NON-VEGETARIAN



BEEF



TOM YUM GOONG

THB 350++

Shrimp | Thai Herbs | Sida Tomato | Mushroom



GLUTEN



SEAFOOD



SPICY



NON-VEGETARIAN



GAJ TOM KAMIN

THB 330++

(Homestyle Fresh Turmeric Soup)

Chicken | Lemongrass | Fresh Turmeric | Fish Sauce



GLUTEN



SEAFOOD



NUTS



CHICKEN



NON-VEGETARIAN

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MAINS



MASSAMAN GAI (Chicken)

Chicken Thigh | Potato | Fried Onion
Cinnamon | Star Anise

THB 390++



GLUTEN



SEAFOOD



NUTS



SPICY



CHICKEN



NON-VEGETARIAN

CHU CHEE SALMON

Pan Seared Salmon | Chu Chee Curry | Long Beans

THB 680++



GLUTEN



SEAFOOD



NUTS



SPICY



NON-VEGETARIAN

HOR MHOK GOONG

(Steamed Prawn Soufflé In Thai Curry)

River Prawn | Thai Green Leaves | Red Curry Sauce

THB 380++



GLUTEN



SEAFOOD



NUTS



SPICY



NON-VEGETARIAN

KRA PAO GAI

Hot Basil | Chicken | Oyster Sauce | Fish Sauce

THB 340++



CHICKEN



SEAFOOD



NON-VEGETARIAN

GAENG KEAW WAN

Green Curry with Coconut Milk | Thai Basil
Eggplant | Kaffir Lime Leaves

THB 335++



GLUTEN



NUTS



VEGETARIAN

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PLAYANG BAI TONG

Grilled Seabass | Spicy Dipping Sauce

THB 420++



GLUTEN SEAFOOD NUTS SPICY NON-VEGETARIAN



KHAO PAD ROD FAI

Jasmine Rice | Chicken | Soy Sauce | Fish Sauce | Fried Egg

THB 320++



GLUTEN SEAFOOD NUTS NON-VEGETARIAN EGG



PHAD THAI GOONG

Flat Rice Noodles | Tamarind Sauce
Smoked Tofu | Egg | River Prawns

THB 420++



GLUTEN SEAFOOD NUTS EGG NON-VEGETARIAN



PLA TOD KAMIN

Fried Sea Bass | Fresh Turmeric
Nam Jim Seafood

THB 335++



GLUTEN SEAFOOD NUTS NON-VEGETARIAN SPICY

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INTERNATIONAL
SALADS & APPETIZERS



BEETS & CHEESE

Mixed Leaves | Feta Cheese | Beetroot
Soy-Sesame Dressing

THB 350++



DAIRY



GLUTEN



NUTS



VEGETARIAN

VISTA DIPS

Sun-Dried Tomato & Parmesan Dip | Hummus
Sourdough | Pita Bread

THB 300++



DAIRY



GLUTEN



VEGETARIAN



NUTS

CAESAR SALAD

Baby Cos | Parmesan | Brioche Croutons
Bacon | Caesar Dressing

THB 290++



DAIRY



GLUTEN



SEAFOOD



NUTS



NON-VEGETARIAN



EGG

HUMMUS & FALAFEL

Hummus | Tabbouleh | Extra-Virgin Olive Oil
Pickled Red Onion | Pita Bread

THB 375++



DAIRY



GLUTEN



VEGETARIAN



NUTS

SAMOSA

Crispy Potato Samosa | Mint Chutney

THB 320++



DAIRY



GLUTEN



VEGETARIAN

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SANDWICHES & BURGERS



PISTACHIO MORTADELLA PANUOZZO

Pistachio Mortadella | Basil Pesto | Chilli Oil
Stracciatella | Arugula

THB 340++

DAIRY GLUTEN NUTS PORK NON-VEGETARIAN



CRISPY CHICKEN BURGER

Crispy Fried Chicken | Pickled Cucumber
Emmy Sauce | Iceberg Lettuce
Tomato | Cheddar Cheese

THB 380++

DAIRY GLUTEN NUTS CHICKEN NON-VEGETARIAN EGG

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PIZZA



MARGHERITA

THB 360++

Tomato Sauce | Basil | Fior Di Latte | Olive Oil



DAIRY GLUTEN VEGETARIAN NUTS



PEPPERONI

THB 475++

Tomato Sauce | Pepperoni | Fior Di Latte



DAIRY GLUTEN NUTS PORK NON-VEGETARIAN



BURRATA PIZZA

THB 520++

Tomato Sauce | Fior Di Latte
Burrata | Basil | Olive Oil



DAIRY GLUTEN VEGETARIAN NUTS



FOUR CHEESE PIZZA

THB 450++

Ricotta | Fior Di Latte
Smoked Scamorza | Gorgonzola



DAIRY GLUTEN VEGETARIAN NUTS

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PASTA

SPAGHETTI AGLIO, OLIO E PEPERONCINO

Olive Oil | Garlic | Chilli | Parsley
Parmesan | Lime Zest

THB 330++



RIGATONI AL PESTO CREMOSO

Basil Pesto | Basil | Toasted Walnuts

THB 350++



RIGATONI POMODORO E BASILICO

Tomato Sauce | Basil | Parmesan

THB 350++



PAPPARDELLE BOLOGNESE

Beef Bolognese | Parmesan
Homemade Pappardelle

THB 420++



FETTUCCINE CARBONARA

Guanciale | Parmesan
Egg Yolk | Crushed Black Pepper

THB 400++



HOMEMADE FRESH PASTA



FETTUCCINE



PAPPARDELLE



RIGATONI



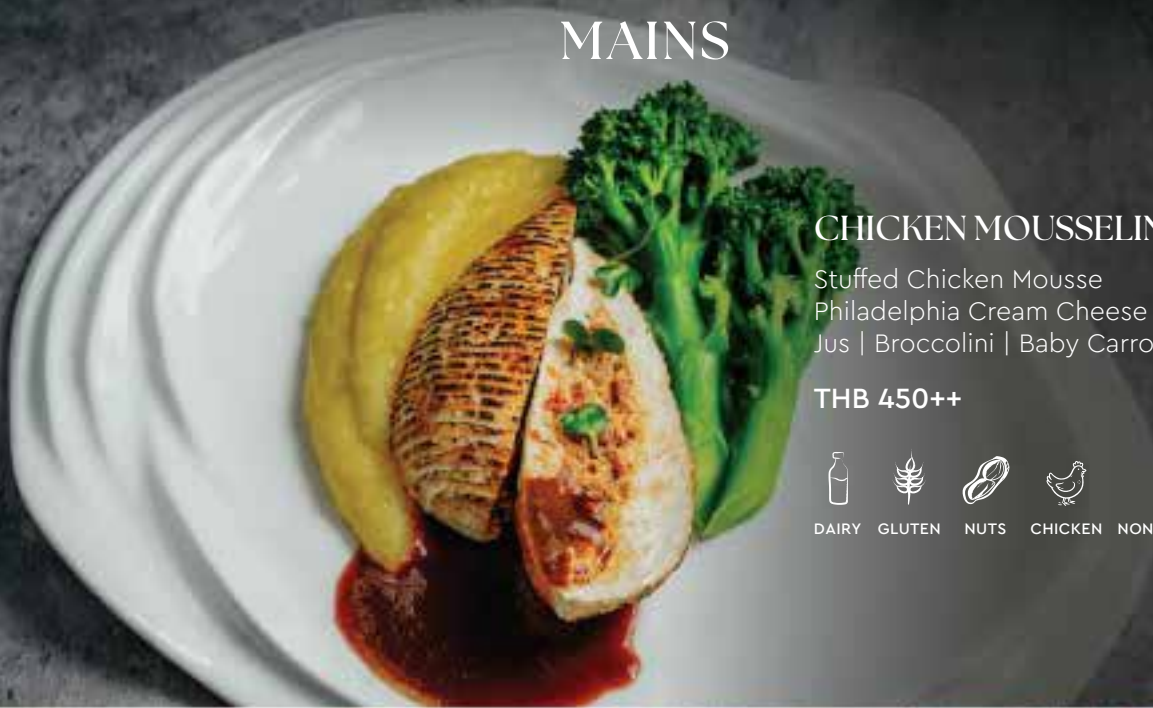
SPAGHETTI



GLUTEN-FREE PASTA IS AVAILABLE ON REQUEST

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MAINS



CHICKEN MOUSSELINE

Stuffed Chicken Mousse
Philadelphia Cream Cheese | Sun-Dried Tomato
Jus | Broccolini | Baby Carrot

THB 450++



DAIRY



GLUTEN



NUTS



CHICKEN



NON-VEGETARIAN

YELLOW DAL TADKA

Yellow Moong Dal | Ghee | Basmati Rice
Mixed Pickle | Raita | Papad | Naan

THB 340++



DAIRY



GLUTEN



VEGETARIAN



NUTS



PICANHA

Black Angus Grain-Fed | Mushroom Sauce
Garlic and Rosemary New Potatoes

THB 800++



GLUTEN



NUTS



BEEF



NON-VEGETARIAN



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SIDES

STEAMED JASMINE RICE

THB 80++



VEGETARIAN

MASHED POTATO

THB 80++



DAIRY GLUTEN VEGETARIAN

TRUFFLE PARMESAN FRIES

THB 150++



DAIRY GLUTEN VEGETARIAN

STEAMED VEGETABLES

THB 80++



VEGETARIAN

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DESSERTS



TIRAMISU

Espresso-Soaked Savoiardi
Mascarpone Cream
Cacao Powder
Dark Chocolate

THB 280++



DAIRY



GLUTEN



EGG

SIGNATURE CHOCOLATE LAVA CAKE

Chocolate Crumble | Vanilla Gelato | Fresh Berries

THB 320++



DAIRY



GLUTEN



VEGETARIAN



EGG

FRESH PHUKET ISLAND FRUIT

THB 260++



BASQUE CHEESECAKE

Basque-style burnt cheesecake with a caramelized top and smooth, creamy centre

THB 290++



DAIRY



GLUTEN



VEGETARIAN



EGG

COCONUT & LEMONGRASS CRÈME BRÛLÉE

Dehydrated Kaffir Lime Meringue
Mixed Berries | Coconut Tuile

THB 280++



DAIRY



VEGETARIAN



EGG

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VISTA Beverage Menu

VISTA SPECIAL COCKTAILS

Vista Crème de Pêche Passion Fruit Lemon Sparkling Wine Thyme & Dehydrated Orange	360
§ Nam Dok Mai Mango Margarita Tequila Fresh Lime Thai Namdok Mai Mango Puree Basil	360
Meekhong Tropical Thai Hong Thong Whisky Mango Juice Lychee Juice Lime Egg White Soda	360
§ Sabai Sabai Thai Hong Thong Whisky Lime Basil Lemongrass	360
Thalang Ravenous Pineapple Tequila Fresh Thalang Pineapple Mint Leaves Lime Juice Sparkling Wine	360
Chalong Bay Daiquiri Handcrafted Local Chalong Bay Rum Malibu Pineapple Juice Lime Juice	360

CLASSIC COCKTAILS

Caipiroska Vodka Fresh Lime Wedge White Sugar	320
Cosmopolitan Vodka Triple Sec Cranberry Juice Lime Juice	320
Pina Colada Rum Malibu Pineapple Juice Coconut Cream	320
Mojito Rum Fresh Mint Leaves Thai Lime Simple Syrup Lime Juice Soda	320
Mai Tai Triple Sec Captain Morgan Spiced Captain Morgan Dark Lime Juice	320
Tom Collins Gin Lemon Juice Simple Syrup Soda Lemon	320
Lemon Drop Martini Vodka Citrus Triple Sec Simple Syrup Fresh Lemon Juice	320

ALL DAY DINING
Vista

§
SIGNATURE

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.
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PREMIUM COCKTAILS

Negroni Campari Sweet Vermouth Gin Orange Slice	350
Long Island Iced Tea Gin Vodka Tequila Rum Triple Sec Simple Syrup Lime Coca-Cola	350
Aperol Spritz Aperol Sparkling Wine Orange	350
Whiskey Sour Bourbon Whiskey Fresh Lime Juice Simple Syrup House-Soaked Brandied Cherry	350
Espresso Martini Vodka Kahlua Bailey's Irish Cream	350

MOCKTAILS

Just Peachy Peach Syrup Fresh Sour Ice	220
Andaman Sun Refreshing Basil Strawberries Grenadine Ginger Ale	230
Thai Basil Lemonade Garden-Grown Thai Basil Simple Syrup Lime Ginger Ale	220
Thai Spiced Passion Fruit Soda Fresh Passion Fruit Passion Purée Sriracha Spice Sprite	220

FRESH JUICE

Watermelon Young Coconut	160
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SMOOTHIES & MILKSHAKES

Banana Mango Strawberry Peach	155
Vanilla Strawberry Chocolate	165

CHILLED JUICE

Mango Orange Pineapple	160
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LASSI

Salted Sweet Plain	150
Mango & Mint	160

ALL DAY DRINKS
Vista

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SODA BLEND

Passion Fruit | Strawberry | Mango | Honey & Lime 160

PREMIUM MIXERS

Red Bull (Imported) 250
Fentimans Ginger Beer 290
Fentimans Rose Lemonade 290
Fentimans Oriental Yuzu 290
Fentimans Light Tonic 290

SOFT DRINKS

Coke | Coke Light | Coke Zero | Sprite | Ginger Ale | Fanta | Tonic | Soda Water 120

WATER / SPARKLING WATER

Acqua Panna Still S 150
Acqua Panna Still L 220
Sanpellegrino Sparkling S 155
Sanpellegrino Sparkling L 240
Rynn Still 130
Rynn Sparkling 180

TEA

English Breakfast | Earl Grey | Traditional Oolong 140
Darjeeling | Peppermint | Green Tea & Lemon 140

Cha Damyen 120
Thai Iced Tea

Cha Yen 120
Thai Iced Tea with Milk

Lemon Iced Tea 140

COFFEE

Americano | Espresso | Black | Long Black 120
Cappuccino | Latte | Mocha 130
Double Espresso 160
Hot | Iced Chocolate 120

Oliang 120
Thai Iced Coffee

Cafe Yen 120
Thai Iced Coffee With Milk

• Our coffees and teas come from suppliers who follow the principles of sustainable development.

ALL DAY DRINKS
Vista

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BEERS

Singha Chang	170
Tiger	170
Heineken	180
Hoegaarden Rose	240
Corona	240

LOCAL CRAFT BEER

Bussaba	260
Chalawan	250

SPIRITS APERITIFS

Aperol (ITA)	250
Pernod (FRA)	290
Ricard (FRA)	250
Martini Bianco, Rosso, Dry (ITA)	250
Fernet-Branca (ITA)	350
Campari (ITA)	260
Lillet Blanc (FRA)	300
Lillet Rose (FRA)	300

GIN

Sancha (PHUKET, THAI)	290
Tanqueray (SCO)	350
Gordon's (SCO)	290
Bombay Sapphire (ENG)	350
The Botanist (SCO)	550
Hendricks (SCO)	550
Beefeater 24 (ENG)	350
Citadelle (FRANCE)	450
Citadelle Jardin D'ete (FRANCE)	450

RUM

Pampero Blanco (VEN)	310
Captain Morgan (JAM)	300
Captain Morgan Spiced (JAM)	200
Bacardi Superior (CUB)	300
Chalong Bay (THA)	290
Planteray Pineapple (Jamaican)	400
Planteray 3 Star (Jamaican)	350

ALL DAY DRINKS
Vista

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TEQUILA

Jose Cuervo Especial Reposado	310
1800 Silver Tequila Reserva	350
Olmecca	350
Patron Silver	450

VODKA

Ketel One (NED)	450
Cîroc (FRA)	450
Belvedere (POL)	450
Grey Goose (FRA)	450
Absolut (SWE)	290
42 Below (NED)	350

LIQUEUR

Malibu	290
Midori	350
Amaretto	250
Bailey's Irish Cream	350
Grand Marnier	390
Cointreau	350
Southern Comfort	290
Drambuie	490
Kahlua	350
Sambuca	300
Jägermeister	300
Limoncello	320
ST.German	350

SINGLE MALT (SCO)

Glenfiddich 12 Year Old	490
Glenlivet 12 Year Old	490
Laphroaig 10 Year Old	500
Macallan 12 Year Old	790

BLENDED WHISKY

Johnnie Walker Red Label (SCO)	300
Johnnie Walker Black Label (SCO)	390
Johnnie Walker Blue Label (SCO)	990
Chivas Regal 12 Year Old (SCO)	390
John Jameson (IRL)	350
Hibiki Harmony (JPN)	890
Hong Thong (THA)	250

ALL DAY DRINKING
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BOURBON & RYE

Jack Daniel's (USA)	350
Jim Beam (USA)	350
Maker's Mark (USA)	490
Canadian Club (CAN)	350
Michters	350

COGNAC

Hennessy VSOP	990
Courvoisier VSOP	990
Remy Martin XO	1,850

WINE LIST *Menu*

SPARKLING & CHAMPAGNE

	Glass (150 ml)	Bottle (750 ml)
Belleville , <i>Sparkling Brut, Australia</i>	260	1,450
Chamdeville , <i>Blanc de Blanc Brut, France</i>	310	1,400
Martini Prosecco	450	2,200
Martini Asti	450	2,200
Pommery , <i>Brut, Champagne, France</i>	1,450	7,000

WHITE WINE

Young wines, are aromatic, with elegant aromas of golden apple, white fruit, tropical fruit, white flowers and herbs. The taste is always pleasantly fresh and well balanced. The mature wines instead have colour shades ranging from pale yellow to golden yellow, with intense aromas and are complex, reminiscent of acacia flowers, jasmine, lime, ripe fruit and in some cases, have strong mineral notes. The taste is structured, fruity, persistent and balanced.

	Glass (150 ml)	Bottle (750 ml)
Nollen Erben , <i>Riesling, Mosel, Dry, Germany</i>	340	1,550
Cantina di Soave , <i>La Poesie, Pinot Grigio, Venezia, Italy</i>	360	1,650
Los Vascos Chardonnay , <i>Central Valley, Chile</i>	440	2,050
Aveleda , <i>Solos de Granito, Alvarinho, Minho, Portugal</i>	490	2,300

ROSE

	Glass (150 ml)	Bottle (750 ml)
Château D'Esclans , <i>The Pale, G-C-S, Provence, France</i>	470	2,200

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RED WINE

Young wines, fruity and floral scents with fragrant notes and in some cases vinous, reminiscent of raspberries, ripe cherries and red flowers like rose or peony. The taste in general is warm, quite soft, and pleasantly fresh, with firm tannins. Mature wines have a rich bouquet and are ethereal and spicy, with aromas ranging from black fruits, to spices, to dried flowers and tertiary aromas of coffee and cocoa to arrive in extreme cases to animal scents. The taste is warm, soft, with elegant tannins, balanced and a nice complexity.

	Glass (150 ml)	Bottle (750 ml)
Cono Sur , <i>Bicicleta, Pinot Noir, Central Valley, Chile</i>	370	1,750
Monte Antico , <i>Sangiovese-C-M, IGT, Tuscany, Italy</i>	430	2,000
San Marzano Santoro , <i>Primitivo, Puglia, Italy</i>	420	2,000
Bodegas Salentein , <i>Barrel Selection, Malbec, Mendoza, Argentina</i>	490	2,400

EDENVALE ALCOHOL-REMOVED WINE

Pink Moscato	1,500
Chardonnay	1,500
Shiraz	1,500

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