



Avista Hideaway Patong
Resort & Spa
MGALLERY PHUKET

ALL DAY DINING
Vista

LUNCH 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.

THAI SIGNATURES



MOO HONG

Cinnamon | Star Anise | Coriander
Soy Sauce | Pork Belly

THB 460++



GLUTEN



NUTS



PORK



NON-VEGETARIAN

INTERNATIONAL SIGNATURES



GRILLED CHIMICHURRI PRAWNS

Chimichurri Prawns | Baby Gem | Lemon

THB 450++



GLUTEN



NUTS



NON-VEGETARIAN



SEAFOOD



DAIRY



TUB TIM SIAM

Pomelo | Dried Coconut | Dried Shrimp
Prawns | Tamarind Sauce

THB 365++



GLUTEN



NUTS



NON-VEGETARIAN



SEAFOOD



VISTA SMASH BURGER

Smash Wagyu Beef | American Cheese
Red Onion | Pickled Cucumber
Secret Burger Mayo

THB 450++



GLUTEN



NUTS



NON-VEGETARIAN



DAIRY



EGG

Please inform your server of any food allergies or dietary restrictions.
All prices are in Thai Baht and are subject to a 10% service charge and 7% government tax

APPETIZERS & SALADS



POH PIA TOD

Crispy Fried Spring Rolls | Sweet Chilli Sauce

THB 320++



GLUTEN



VEGETARIAN



NUTS



SATAY GAI

Chicken Skewers | Peanut Sauce | Pickled Vegetables

THB 330++



GLUTEN



SEAFOOD



NUTS



CHICKEN



NON-VEGETARIAN

SOUP



TOM YUM GOONG

Shrimp | Thai Herbs
Sida Tomato | Mushroom

THB 350++



GLUTEN



SEAFOOD



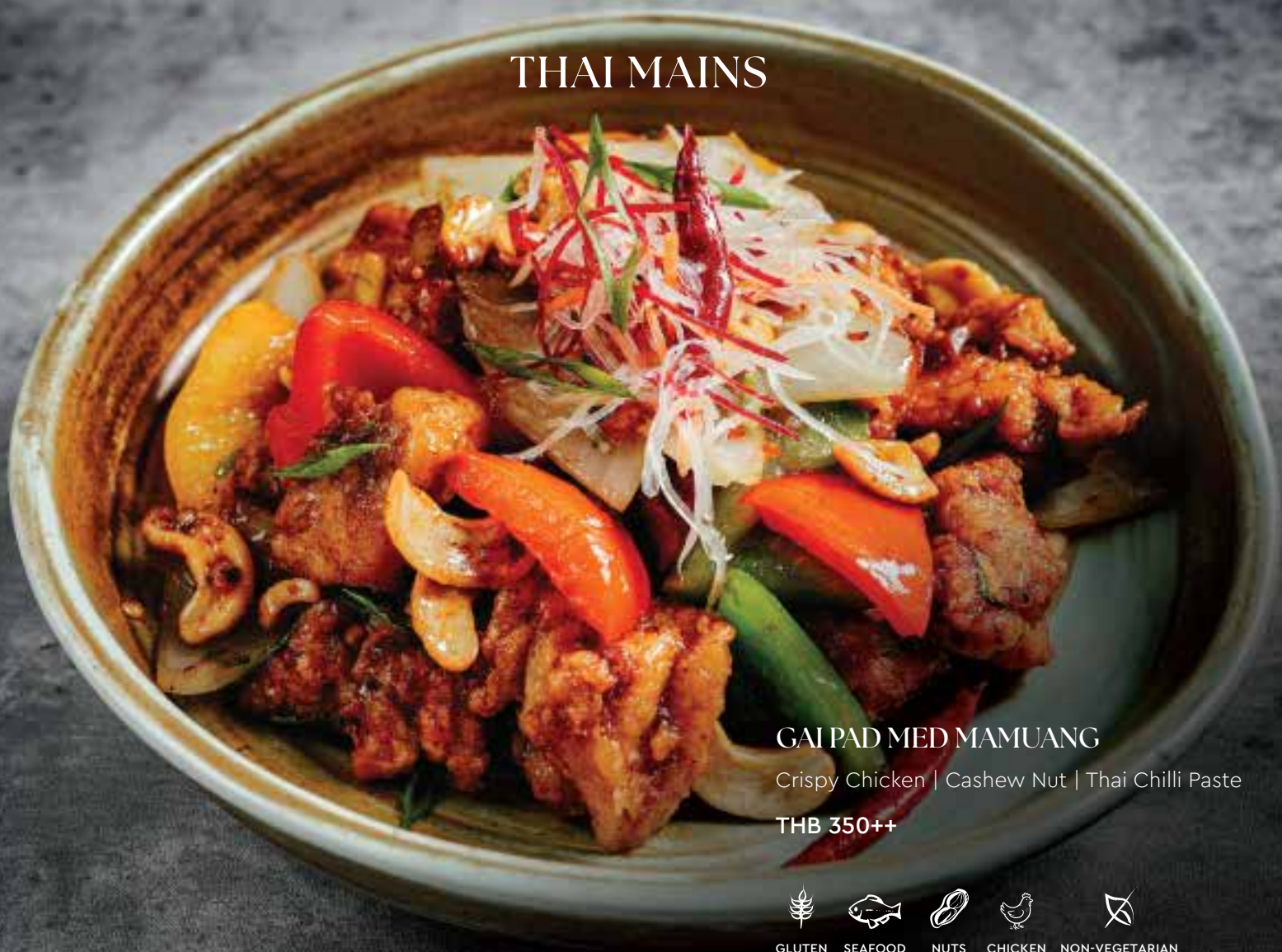
SPICY



NON-VEGETARIAN

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THAI MAINS



GAIPAD MED MAMUANG

Crispy Chicken | Cashew Nut | Thai Chilli Paste

THB 350++



GLUTEN



SEAFOOD



NUTS



CHICKEN



NON-VEGETARIAN



PHAD KANA KRATIEM

THB 310++

Hong Kong Kale | Oyster Sauce | Fried Garlic



GLUTEN



SEAFOOD



NUTS



NON-VEGETARIAN



KHAO PAD ROD FAI

THB 320++

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



GLUTEN



SEAFOOD



NUTS



NON-VEGETARIAN



EGG

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PHAD THAI GOONG

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

THB 420++



GLUTEN



SEAFOOD



NUTS



EGG



NON-VEGETARIAN



KRA PAO GAI

THB 340++

Hot Basil | Chicken | Oyster Sauce | Fish Sauce



CHICKEN



SEAFOOD



NON-VEGETARIAN



GAENG KEAW WAN

THB 335++

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



GLUTEN



NUTS



VEGETARIAN

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INTERNATIONAL
APPETIZERS & SALADS



SUPERFOOD BOWL

Crispy Chickpea | Avocado | Edamame | Quinoa
Cashew Nut Dressing | Butternut Squash | Mixed Lettuce

THB 350++



GLUTEN VEGAN 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++

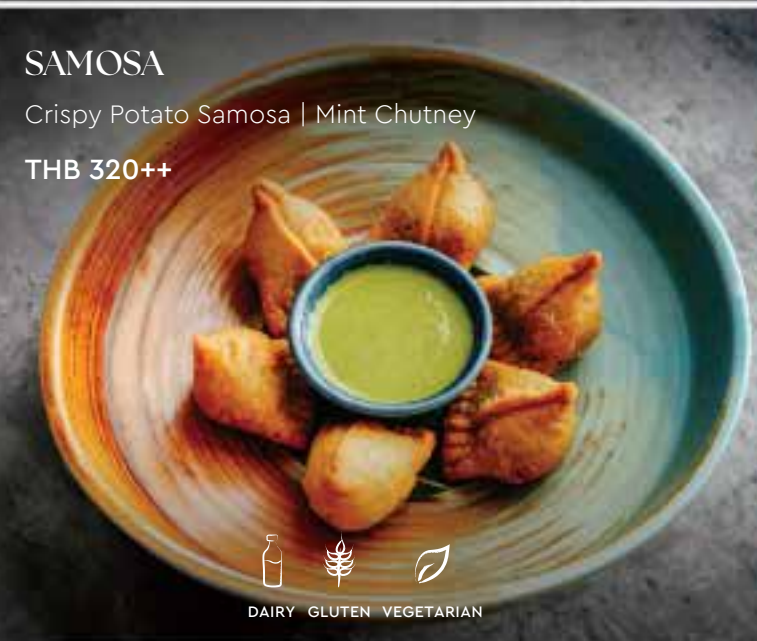


DAIRY GLUTEN VEGETARIAN NUTS

SAMOSA

Crispy Potato Samosa | Mint Chutney

THB 320++



DAIRY GLUTEN VEGETARIAN

QUESADILLA

Veg | Chicken

THB 350++ | THB 375++



DAIRY GLUTEN NUTS CHICKEN NON-VEGETARIAN

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GOURMET BURGERS, SANDWICHES & WRAPS

11:00 AM to 6:30 PM



CRISPY CHICKEN BURGER

THB 380++

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



DAIRY GLUTEN NUTS CHICKEN NON-VEGETARIAN EGG



GRILLED VEGETABLES & BURRATA

THB 360++

Sourdough | Grilled Vegetables | Burrata
Sun-Dried Tomato Pesto | Basil



DAIRY GLUTEN NUTS VEGETARIAN



VISTA CLUB SANDWICH

THB 350++

Sun-Dried Tomato Pesto | Secret Sauce | Romaine
Fried Egg | Bacon | Grilled Chicken | Heirloom Tomato



GLUTEN NUTS PORK EGG CHICKEN NON-VEGETARIAN



CHICKEN CAESAR WRAP

THB 290++

Baby Cos | Smoked Chicken | Caesar Dressing | Tortilla



GLUTEN SEAFOOD NUTS EGG NON-VEGETARIAN

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PANUOZZO



PISTACHIO MORTADELLA PANUOZZO

Pistachio Mortadella | Basil Pesto | Chilli Oil
Stracciatella | Arugula

THB 340++



DAIRY



GLUTEN



NUTS



PORK



NON-VEGETARIAN



CRISPY CHICKEN PANUOZZO

THB 320++

Crispy Fried Chicken | Pickled Cucumbers | Sun-Dried Tomato
Iceberg Lettuce | Cheddar Cheese | Emmy Sauce



GLUTEN



NUTS



NON-VEGETARIAN



CHICKEN



FALAFEL PANUOZZO

THB 320++

Falafel | Hummus | Shallot | Tomato | Chilli Mayo



GLUTEN



NUTS



VEGETARIAN

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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

FISH & CHIPS

Battered Andaman Sea Bass | Tartare Sauce
Charred Lemon | Malt Vinegar

THB 575++



GLUTEN



SEAFOOD



NUTS



NON-VEGETARIAN



ATLANTIC SALMON

THB 680++

Crushed New Potatoes | Garlic | Broccolini
Chimichurri | Bell Pepper Sauce



GLUTEN



SEAFOOD



NON-VEGETARIAN



CHICKEN PARMIGIANA

THB 400++

Chicken Cutlet | Tomato Sauce
Parmesan Cheese | Fresh Mozzarella



DAIRY



GLUTEN

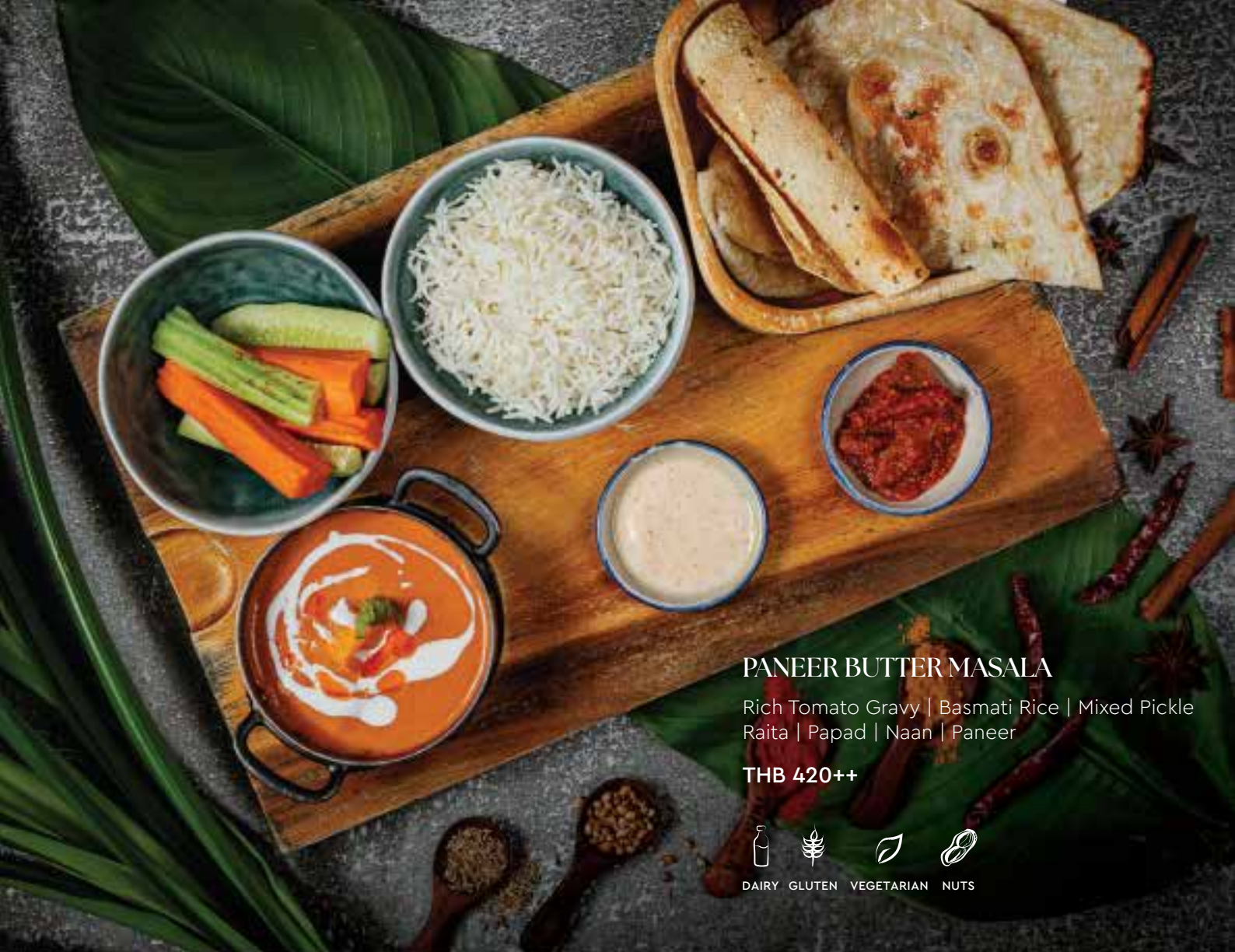


CHICKEN



NON-VEGETARIAN

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PANEER BUTTER MASALA

Rich Tomato Gravy | Basmati Rice | Mixed Pickle
Raita | Papad | Naan | Paneer

THB 420++



DAIRY GLUTEN VEGETARIAN NUTS



HOMESTYLE CHICKEN CURRY

THB 420++

Basmati Rice | Mixed Pickle | Raita | Papad | Naan



DAIRY GLUTEN NUTS CHICKEN NON-VEGETARIAN



YELLOW DAL TADKA

THB 340++

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



DAIRY GLUTEN VEGETARIAN NUTS

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DESSERTS



MANGO STICKY RICE

Nam Dok Mai Mango
Sticky Rice | Coconut Cream

THB 250++



VEGETARIAN

SIGNATURE CHOCOLATE LAVA CAKE

Chocolate Crumble | Vanilla Gelato | Fresh Berries

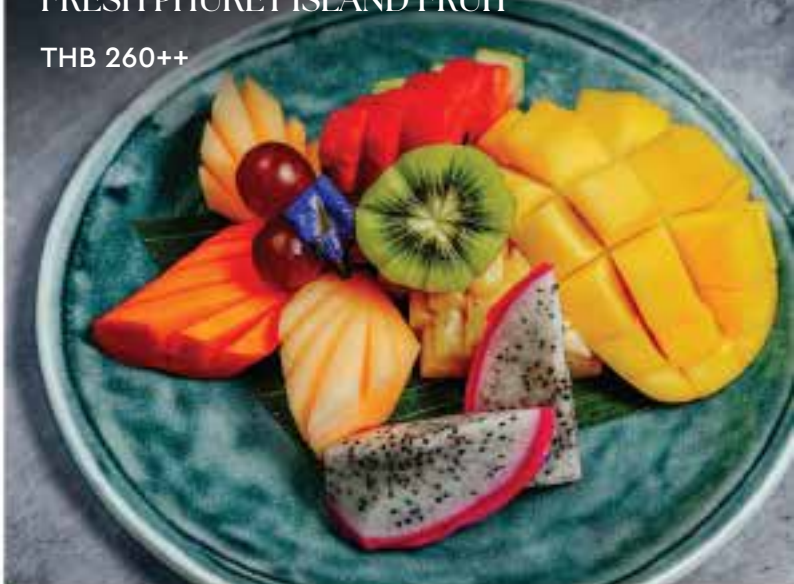
THB 320++



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

Vista



SIGNATURE

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

Negroni 350
Campari | Sweet Vermouth | Gin | Orange Slice

Long Island Iced Tea 350
Gin | Vodka | Tequila | Rum | Triple Sec | Simple Syrup | Lime | Coca-Cola

Aperol Spritz 350
Aperol | Sparkling Wine | Orange

Whiskey Sour 350
Bourbon Whiskey | Fresh Lime Juice | Simple Syrup | House-Soaked Brandied Cherry

Espresso Martini 350
Vodka | Kahlua | Bailey's Irish Cream

MOCKTAILS

Just Peachy 220
Peach Syrup | Fresh Sour | Ice

Andaman Sun 230
Refreshing Basil | Strawberries | Grenadine | Ginger Ale

Thai Basil Lemonade 220
Garden-Grown Thai Basil | Simple Syrup | Lime | Ginger Ale

Thai Spiced Passion Fruit Soda 220
Fresh Passion Fruit | Passion Purée | Sriracha Spice | Sprite

FRESH JUICE

Watermelon | Young Coconut 160

SMOOTHIES & MILKSHAKES

Banana | Mango | Strawberry | Peach 155
Vanilla | Strawberry | Chocolate 165

CHILLED JUICE

Mango | Orange | Pineapple 160

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

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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
Vista

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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

ALL DAY DRINKS
Vista

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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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