

The Invitation

The Andaman Sea was home to schools of all beautiful, fable underwater creatures of life, none more beautiful than Madea, with her glowing sunset hair and sparkling blue fin. Madea was a mermaid, but not just any mermaid; she was a princess and was the most beloved sea creature of all creatures within the Andaman Sea.

No one, however, loved her more than her father King Orphues ruler of all life.

In the Andaman Sea King Orphues ruled with great love, respect and deep fondness for his subjects and all sea life and he was by far the greatest and most respected King of all the oceans of the Earth.

Every "ovaly" known to "land walkers" as a year. King Orphues would have the largest and greatest celebration, formally inviting all sea creatures, from the Pacific to the Atlantic ocean, to commemorate and pay homage to the efforts of a continued peace, prosperity and diversity of all sea creatures. Indeed, the invitation in itself was a truly remarkable and prestigious honor for all sea creatures. The celebration was referred to as, "The Spirit of Vista"

Vista Restaurant aims to capture the spirit of this yearly celebration by cordially inviting all "land walkers" to dive into a culinary realm that pays tribute to the various delicacies of the Andaman Sea and Thailand whilst also offering our guests a plethora of dishes more commonly found across the earth.





Signature Cocktail

The cuisine of Thailand is known for its magical blend of spices. This cocktail evokes the flavors of the dishes of Siam, with just a bit of heat to balance the cool waters of the sea.

Vista's Spice Vista香料 THB 260++

30 ml. of white rum
30 ml. of coconut liqueur
10 ml. of sugars syrup
Thai chili pepper
Slices of young ginger
Kaffir lime leaf
Slivers of lemon grass
Lime juice
Soda water

Signature Dish

Vista's Plate Vista拼盘 THB 330++

"Som Tam"青木瓜色拉
Papaya salad with lime dressing, peanuts, dry shrimps
"Laab" 薄荷蘑菇色拉
Slow cooked minced pork or chicken with herbs
"Gai Tord" 炸鸡
Fried marinated Chicken southern Thailand style
"Khao Suay" 茉莉香米饭
Jasmine brown rice

byher

"One cannot think well, love well, sleep well, if one has not dined well."

- Virginia Woolf

Tri Quinoa & Lentil Feta Salad (GF)(V) THB 290++

A healthy mix of imported South American, red, white and black quinoa seeds that is high in vitamins and minerals, accompanied with yellow lentils that is packed with fiber and protein, topped off with a low fat Greek feta cheese in tarragon, olive oil - vinaigrette. This dish is not only incredibly beneficial for your health but it is also gluten free.

"Pour yourself a drink, put on some lipstick, and pull yourself together" - Elizabeth Taylor

The Hideaway Angel THB 260++

Refreshing cocktail with vodka, Galliano, blue curacao, lychee juice, orange and fresh lime juice

EXQUISITE DINNER

THB 550++ 2 course | **THB 720++** 3 course

Select one of each

選擇每個課程之一

Appetizers, Soups & Salads

Traditional "Som Tam" Salad 木瓜沙拉

Papaya salad with dry shrimp, fish sauce, chili dressing

Vegetable Spring Roll 蔬菜春捲

Vegetable spring rolls with plum sauce

"Tom Kha Gai" Coconut Cream Chicken Soup 椰奶雞湯

Infused with kaffir lime and galangal, local mushrooms and shallots

Crispy Fried Calamari 香酥魷魚

Batter fried calamari with wasabi aioli, lime and sesame seeds

Mushroom Cream Soup 廚師特選湯

The chefs specially selected soup of the day

Gang Jued Pak Soup 蔬菜豆腐汤

Clear broth soup mildly seasoned with vegetables and tofu

Main Course

Old English Fish and Chips 魚和薯條

Imported black cod, french fries, tartar sauce, fresh lemon wedge

Seared Atlantic Salmon 香煎大西洋鲑鱼

Rosemary citrus orange glazed, saffron pilaf and sautéed asparagus

Gai Phad Med Mamuang 攪拌腰果炒雞

Stir fried chicken with vegetables, chili paste and cashew nuts

Gaeng Phed Ped Yang 鴨紅咖哩

Thai red curry, roasted duck, pineapple, Thai basil, bitter pea eggplant

Phad Mee Hokkien 炒麵

Yellow egg noodles, vegetables and soya glaze with a choice of chicken, beef, pork or prawns

Sweet and Sour Chicken 糖醋鸡肉

Served with steam rice

Dessert

Cinnamon Banana Spring Roll 香蕉卷

Deep fried bananas with rum raisin ice cream and chocolate dressing

Fresh Phuket Island Fruit 新鮮的水果

A selection of seasonal island fruit

2 Scoops Ice Cream 冰淇淋

Vanilla bean, strawberry, chocolate walnut fudge

Coffee & Tea

Siam Pelagics

The Epipelagic | Thai Appetizers, Soups & Salads

The first layer of the ocean which represents our starters

⑤ "Som Tam" Thai Spicy Salad (N)(GF) 泰国辣味色拉 Classic Thai green papaya salad	190
Famous Chicken Satay (N) 著名沙爹鸡肉 Chicken skewers, pickled vegetable garnish, white toast, peanut sauce	260
Fried Vegetable Spring Rolls (M) 油炸蔬菜春卷 Vegetable spring rolls with plum sauce	260
"Tom Yam Goong" Shrimp & Lemongrass Soup (GF) 冬阴功汤 Sour and spicy broth, thai herbs, roasted chili paste, lime juice	310
"Tom Kha Gai" Coconut Cream Chicken Soup (GF) 本地椰子奶油鸡和Infused with Kaffir lime and galangal, local mushrooms and shallots	汤 270
⑥ "Gang Jued Pak" (M) 泰式鲜蔬汤 Clear broth soup mildly seasoned with vegetables and tofu	210
"Tod Man Pla" Fish Cake 泰式鱼饼 Deep-fried fish cake with sweet and sour sauce	260

The Bathyal | Thai Main Course
The second layer of the ocean which represents our entrée's

Classic Thai Stir-Fry Noodles

S Phad Thai Goong (N) 泰式鲜虾炒粉 Stir-fried rice noodles with tamarind sauce and andaman prawns	320
Caad Na Gai 泰式鸡肉炒面 Thai-style wide noodles with chicken in gravy	250
Fried Hokkien Noodles 福建炒面 Wok fried Phuket yellow noodles with fresh shallot and your choice of chicken, beef, pork or prawns	270

Siam Pelagics

Classic Thai Stir-Fry

Phad Kra Prow 泰式罗勒猪肉碎 String beans, red chili, hot basil leaves, topped with fried egg, choice of chicken, prawns or vegetables	280
Pad Pak Ruam 泰式炒时蔬 Stir-fried mixed vegetable in mild seasoned oyster sauce	280
Khao Phad 泰式炒饭 Stir-fried Thai jasmine rice, topped with fried egg, choice of chicken, beef, pork, prawns or vegetables	290
Gai Phad Med Mamuang (N) 泰式炒鸡肉腰果 Stir-fried chicken with vegetables, chili paste and cashew nuts	280
Thai Curries	
Panang Curry (N) 娘惹咖喱 A classic mild Thai curry with Phuket white prawns	320
Gaeng Kiew Wan Gai Curry (N) 青咖喱鸡 Classic green coconut curry, chicken, Thai basil, bitter pea eggplant and kaffir lime leaves	320
Massaman Nua Curry (N) 马沙文咖喱牛肉 Traditional muslim-style beef curry, cinnamon and roasted peanuts	320
Gaeng Phed Ped Yang Curry (N) 泰式红咖喱烤鸭 Thai red curry, roasted duck, pineapple, Thai basil, bitter pea eggplant	320

Asian Pelagics

The Epipelagic | Chinese Soups

The first layer of the ocean which represents our starters

Shrimp Wonton Soup 鲜虾云吞汤 In white bamboo broth	250
Bamboo Steamed Vegetables (M) 竹蒸蔬菜 Young bamboo, shitake mushrooms, broccoli, bok choy in classic brown sauce	210
The Bathyal I Chinese Main Course The second layer of the ocean which represents our e	entrée's
Kow Seafood Chop Suey 海鲜炒杂烩 Squid, shrimp, scallops, XO sauce and white rice	410
Wok-Fried Whole Andaman Sea Bass 油炸安达曼海鲈鱼 Served with sweet chili sauce and Thai jasmine white rice	550
Roast Duck Breast Brown Sauce Chop Suey 烤鸭胸肉炒杂烩 Bok choy, classic brown sauce and Thai jasmine white rice	400
Classic Szechuan Style Beef 川式牛肉 Served with steamed white rice	360
Sweet and Sour Chicken 糖醋鸡 Served with steamed white rice	360

Asian Pelagics

The Epipelagic | Indian Appetizers

The first layer of the ocean which represents our starters

Two Spicy Vegetable Indian Samosas (V) 印度辛辣萨莫萨蔬菜三角饺	250
With cumin tamarind and mint coriander sauces	

The Bathyal | Indian Main Course The second layer of the ocean which represents our entrée's

⑤ Dal ^M 木豆 Yellow lentils in Indian spices	320
Butter Chicken Makhani 印度黄油咖喱鸡 Classic butter chicken curry with white chick peas, tomato and yogurt sauce	320
Chana Masala ^(v) 咖喱鹰嘴豆 White chick peas, tomato and yogurt sauce	320
Mutton Curry 咖喱羊肉 Imported lamb in kashmiri spices	410
Saag Paneer (M) 印度咖喱芝士菠菜 Indian spiced cream of spinach and paneer cheese	260

International Pelagics

The Epipelagic | Appetizers, Soups & Salads The first layer of the ocean which represents our starters

⑤ Smoked Salmon Carpaccio (GF) 烟熏生三文鱼片 Atlantic smoked salmon, baby greens, horseradish cream, shallot, capers and chives	390
Green Peppercorn Duck Terrine 绿胡椒鸭肝酱 Whole grain Dijon mustard, crisp baguette, raspberry vinaigrette salad	320
Crispy Fried Calamari (N) 脆炸鱿鱼 Batter fried calamari with wasabi aioli, lime and sesame seeds	280
Pan Fried Andaman Crab Cakes (N) 香煎安达曼蟹饼 Panko crusted with mango salsa and mild chili sauce	330
Dumpkin Soup (GF)(V) 南瓜汤 Puréed pumpkin garnished with beetroot vinaigrette, truffle oil and roasted flax seeds	240
© Cream of Mushroom Soup (V) 廚師特選湯 Topped with fresh cream	240
Le Avista Salad (GF)(V)(N) 阿维斯塔特色沙拉 Assorted lettuces, dressed in raspberry vinaigrette, crumbled blue cheese and garnished with green apples and toasted walnuts	390
Tri Quinoa & Lentil Feta Salad (GF)(V) 三色藜麦及小扁豆菲达芝士沙拉 A healthy mix of quinoa, lentils and feta cheese in a tarragon vinaigrette	290
Grilled Chicken Caesar Salad 烤鸡肉凯撒沙拉 Original Caesar dressing with romaine lettuce, bacon, Parmesan cheese and topped with grilled chicken breast with dusted Mexican herbs.	250

International Pelagics

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All served with French fries, lettuce, onion, tomato and garlic dill pickles 所有汉堡都配有炸薯条、生菜、洋葱、西红柿和大蒜莳萝泡菜

- Gourmet Wagyu Burger 美味和牛汉堡
 Served on a sesame seed charcoal bun, Emmental Swiss cheese,
 mushrooms and black truffle sauce
- Ground Chicken Burger 鸡肉汉堡
 Served on a sesame seed brioche bun with melted Gouda cheese and avocado dressing
- **Tuna Burger** 吞拿鱼汉堡
 Sushi grade tuna served on a sesame seed brioche bun and wasabi sauce
- **Vegetarian Burger** 素食汉堡
 Lightly Indian spiced, served on an eggless vegan bun and Indian raita cucumber sauce

Deli Sandwiches

Served with your choice of French fries or saffron couscous 可选择法式炸薯条或藏红花小米饭搭配

Choice of Breads: 面包选择: 意式夏巴塔面包 · 杂粮面包 · 法棍面包 Ciabatta Bun • Multi Grain Bread • French Baguette

- **© Cajun Chicken Breast** 法式鸡胸肉
 (Recommended with toasted multi grain bread)
 Served with Dijon mayonnaise, sprouts and Edam cheese
 - Club Sandwich 俱乐部三明治
 (Recommended on Ciabatta bun)

350

Mayo, smoked chicken, Gouda cheese, bacon, lettuce, tomato and egg

Imported filet of beef, caramelized onions, Brie cheese.

- S Steak Sandwich 牛排三明治
 (Recommended on toasted garlic French baguette)

 470
- **⑤ Grilled Vegetables** 烤蔬菜

 (Pecammended with togeted multi-grain broad)

(Recommended with toasted multi grain bread)
Pesto sauce and Gouda cheese.

International Pelagics

The Bathyal | Main Course The second layer of the ocean which represents our entrée's

Traditional English Fish and Chips 英式传统炸鱼和薯条 Imported black cod, french fries, tartar sauce, fresh lemon	430
②Oven Baked Thyme Chicken Breast 烤百里香鸡胸肉 Served with sautéed cinnamon sweet potatoes purée, sautéed zucchini and thyme volute	490
Braised Lamb Shank 炖羊小腿 Braised in a red wine herb sauce served with shitake mushroom, risotto and asparagus	850
S Seared Atlantic Salmon 香煎大西洋鲑鱼 Rosemary citrus orange glazed, saffron pilaf and sautéed asparagus	490
Australian Beef Tenderloin 澳洲牛里脊肉 200 grams imported grass fed AAA grade beef, black truffle potato purée, caramelized shallots and red wine sauce	1,200
Create Your Own Italian Pastas	
Choice of Pastas: 意面选择: 实心细面 • 宽条面 • 扁细面 • 通心粉 Spaghetti • Fettuccine • Linguine • Penne	
Choice of Sauce: 酱汁选择	
Pomodoro E Basilico (V) 番茄罗勒酱 Fresh tomato, garlic and basil leaves	290
Bolognese Ragu 肉酱 Classic tomato beef Bolognese	430
Alfredo (V) 奶油芝士酱	430

Garlic, heavy cream, Parmesan cheese and parsley

Create Your Own Italian Pastas

Pesto alla Genovese ^{(V)(N)} 意式青酱 Olive oil, pesto, pine nuts and parmesan cheese	290
Carbonara 奶油培根 Heavy cream, bacon, egg, Parmesan cheese and black pepper	430
Frutti Di Mare Marinara 海鲜酱 Tomato, prawns, scallops, squid	470
Puttanesca ^(V) 番茄橄榄酱 Tomato, black olive, capers, garlic, olive oil and red chili	290
Pizza Furnace	
Margherita ^(V) 玛格丽塔披萨 Tomato, basil, mozzarella, extra virgin olive oil	350
Vegetariana ^(M) 蔬菜披萨 Mushrooms, bell pepper, eggplant, artichoke, mozzarella	390
S Burrata 布拉塔芝士披萨 Imported Burrata cheese, parma ham, basil, black olives	540
Salame Piccante 意式辣味香肠披萨 Mozzarella, Milano salami, red chili flakes	450
Frutti Di Mare 海鲜披萨 Mozzarella, prawns, scallop, squid	550
Additional Pizza Toppings: Chili, tomato, onion, pineapple Cheese, ham, roasted chicken, mushroom Salami, parma ham, Thai spiced white shrimp	60 90 100

The Abbysal

The last and coldest layer of the ocean which represents our desserts

Thai Lime Mille Feuille ^(M) 泰国酸橙拿破仑 Kaffir lime custard layered in puff pastry and infused Thai whipping cream	250
Cinnamon Banana Spring Roll (V) 肉桂香蕉春卷 Phuket deep fried with rum raisin ice cream and chocolate sauce	280
S Mango and Sticky Rice (M) 芒果糯米 Mango and butterfly pea sticky rice with coconut sauce	250
Trio of Chocolate Mousse 三重巧克力慕斯 Cocoa cookie base layered with belgium white and dark chocolate mousse	280
S Yoghurt Cheese Cake 酸奶芝士蛋糕 Crunchy chamomile crust & glazed with passion fruit and apricot purée	280
Dark Chocolate Brownie with Cashews (M) 黑巧克力布朗尼配腰果 Served in a caramel sauce with vanilla ice cream	280
Imported Cheese Platter 进口芝士拼盘 A selection of blue, brie and cheddar cheeses	360
Tresh Phuket Island Fruit (GF)(V) 普吉岛新鲜时令水果 A selection of seasonal Phuket island fruits	200
Ice Cream (GF)(V) 冰淇淋 Vanilla bean ● Strawberry ● Chocolate walnut fudge (N) ● Coconut 香草豆 ・ 草莓 ・ 巧克力核桃软糖 ・ 椰子	
1 Scoops 2 Scoops 3 Scoops	140 250 320

COCKTAILS

VISTA COCKTAILS		CLASSIC COCKTAILS	
Little Piece Of Heaven	250	Mojito	250
Malibu rum, cranberry juice		Light rum, lime wedge, brown sugar, mint leaves topped with soda water	
Blue Hideaway	250	Caipirinha	250
Vodka, blue Curacao, peach brandy,		Cachaca Brazilian rum, lime wedge,	200
orange juice, syrup		brown sugar	
Illusion	250	Mai Tai	250
Midori, blue Curacao, vodka,		Light rum, dark rum, orange Curacao,	
pineapple juice, syrup		orange juice, pineapple juice, grenadine Long Island Iced Tea	250
The Hill Calypso	250	Gin, rum, vodka, tequila, triple sec,	250
White rum, tequila, malibu,		Pina Colada	250
pineapple juice, grapefruit juice, syrup		Light rum, Malibu, pineapple juice,	
We Are The World	250	coconut cream, syrup	0.50
Vodka, apple juice, lime juice, syrup		Sex On The Beach	250
topped with ginger ale		Vodka, triple sec, orange juice, cranberry juice, lime juice, grenadine	
Siam Paradise	250	Caipiroska	250
Sang som Thai whisky, triple sec,		Vodka, fresh lime wedge, white sugar	
pineapple juice, grenadine, orange juice,		Cosmopolitan	250
sour mix		Vodka, triple sec, cranberry juice,	
The Beach	260	lime juice, syrup	250
Rum, crème de cassis, crushed ice	200	Singapore Sling Gin, cherry herring, lime juice,	230
The Hideaway Angel	260	syrup, grenadine topped with soda water	
Vodka, galliano, blue Curacao,	200	Whisky Sour	250
lychee juice, orange juice and lime juice		Red label, lime juice, syrup, angostura bitte	er
Blue Ocean	260	CDA DIZINA COCCUTA II C	
Vodka, triple sec, blue Curacao,	200	SPARKLING COCKTAILS Tropical Cobbler	550
•		Sparkling wine, pineapple juice	550
lychee juice, lime juice, grenadine,		and lychee juice	
salt rimmed glass	260	Bellini	550
Chili Caipirinha	200	Sparkling wine, peach brandy	
Cachaca Brazilian rum, brown sugar,		and mango juice	<i></i>
lime juice, chili		Kir Royal Sparkling wine, crème de cassis	550
TROPICAL COCUTANIO		Mimosa	550
TROPICAL COCKTAILS		Sparkling wine, galliano and orange juice	000
Siam Sunrays	260		
Vodka, Malibu, lime juice, syrup,		FROZEN COCKTAILS	
fresh lemongrass, kaffir lime leaf, chili,		Daiquiri	250
topped with soda water		Rum, triple sec, fruit of your choice,	
Chili Caipirinha	260	lime juice, syrup Margarita	250
Cachaca Brazilian rum, brown sugar,		Tequila, triple Sec, fruit of your choice,	200
lime juice, chili		lime juice, syrup	

COCKTAILS & MOCKTAILS

A A A D'TIN HC		AULIC CHARGO	
MARTINIS Day Martini	250	MILK SHAKES	000
Dry Martini Gin, dry vermouth, green olives	250	Vanilla, chocolate, strawberry	200
Vodka Martini	250		
Vodka, dry vermouth, green olives or	250	SMOOTHIES	
lemon twist		Avista Hideaway Smoothie	200
Ginger Martini	250	Mixed fruit yogurt, crisp green apple,	
Vodka, triple sec, fresh ginger, green olive		lychee, honey and milk	
Lemongrass Martini	250	Paradise Sand Beach	200
Vodka, dry vermouth, fresh lemongrass,		Crisp green apple, melon,	
lemongrass twist, green olives or lemon twis		strawberry syrup, milk and honey	
		Golden Sand	200
MARGARITAS		Ripe mango, strawberry syrup, yogurt,	
Mango Margarita	250	milk and honey	
Tequila, triple sec, lime juice, syrup		Tri Fruit Salsa	200
and ripe local mango	0.50	Banana, orange juice, mango juice,	
Lime Margarita	250	yogurt and honey	
Tequila, triple sec, fresh lime juice		y a gan ama mamay	
and syrup	250	JUICES	
Watermelon Margarita Tequila, triple sec, lime juice, syrup	230	Orange, pineapple, apple, lime, mango	140
and fresh watermelon		Fresh coconut	140
and nesh watermelon		Tiesii cocoliui	140
MOCKTAILS		FRESH FRUIT BLEND	
Shirley Temple	160		180
Lime juice, sprite topped with grenadine		Orange, pineapple, watermelon, apple	
Tornado Twist	160	Banana, lime, mango, fresh coconut	180
Cranberry juice, lime juice, syrup		COET DDIN IVC	
topped with soda water		SOFT DRINKS	
Fruit Punch	160	Coca Cola, coke light, fanta orange	130
Orange juice, pineapple juice,		Sprite, ginger ale, tonic water	130
lemon juice, grenadine		Soda water, red bull	
WATER		TEAS & COFFEES	
WATER		TEAS & COTTLES	
Voss Still, small	190	Coffees & Chocolate	
	280	Americano, Espresso, Cappuccino,	110
Voss Still, large		Latté, Mocha, Black, Long Black, Flat Whi	
Mineré, small	110	Double Espresso	150
Mineré, large	220	Hot Chocolate	110
Evian, small	120		110
	270	*Just add THB 10 to make Iced coffee	
Evian, large		Teas	90
Voss Sparkling, small	180	Black Tea, English BF, Earl Grey, Green Te	ea,

290

280

Camomile, Peppermint, Lemon Tea, Thai Tea

*Just add THB 30 to make Iced Tea

Voss Sparkling, large

Vittoria Sparkling, large

VISTA BEERS & SHOTS

BEERS			SHOTS	
Singha (Thailan	d)	140	VAD	250
Chang (Thailan		140		230
Asahi (Japan)		170	Vodka, amaretto, drambuie TBT	250
Tiger (Singapor	e)	150		230
Heineken (Nethe		150	Tequila, banana liqueur, triple sec	0.50
San Miguel Ligh		150	B-52	250
Corona (Mexico)	240	Kahlua, baileys, grand marnier	
	VI	CTA G	SPIRITS	
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APERITIFS			BLENDED SCOTCH WHISKEY	
Martini extra dr	,	190	Johnnie Walker red label	190
Martini bianco, Pernod, Campo	Martini rosso, Ricard	190 260	Johnnie Walker black label	350
Fernoa, Campo Fernet branca	П	470	Johnnie Walker gold label reserve	490 740
Tomor Starled		1, 0	Chivas regal 18 years Johnnie Walker blue label	2,000
VODKA			Johnne V valker blue laber	2,000
Smirnoff		190	BOURBON WHISKEY	
Stolichnaya Absolut, Absolu	t citron	190 220	Jack Daniel's	320
	ry, Absolut vanilla	220	Southern comfort, Jim Beam	240
Ketel one	•	350	Maker's Mark	410
Grey goose		450	COGNAC	
GIN			Martell Cordon bleu	1,300
Beefeater, Gorc	on's dry gin	190	Hennessy X.O	1,900
Bombay saphire		250	Hennessey V.S.O.P.	590
Tanqueray Gin		240	Remy Martin V.S.O.P.	520
TEQUILA			IRISH WHISKY	
Tres tequila, Jose	e Cuervo gold	190	John Jameson	290
Omeca gold Don Julio Repos	ada	290 650		
Don Julio Repos	JUO	030	PORT & SHERRY	220
RUM			Taylor's Ruby port Tio Pepe Fino	220 300
Pampero, Bacar	9	190	по геретню	300
Captain Morgai Havana club 7		190 320	LIQUEURS	
Pyrat XO Reserv		240	Amaretto, Malibu, Sambuca black	190
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	COTCH WHISKEY	400	Cream de Banana Kahlua, Bailey's	190 270
	ne original 10 years	420 420	Cherry herring	280
Glenfiddich 12 Glenlivet 12 yea		420	Cointreau, Midori	290
Clarity of 15 year		020	Drambuje	360

Drambuie

360

920

Glenlivet 15 years