WELCOME TO VISTRO

Our 100% Vegan Menu features dishes from around the globe with a focus on flavour and our own twist thereof.

We use the freshest ingredients prepared daily by our Chefs and strive to make as much in house as possible. We have a wide selection of plant based cuisine.

Please note Prices are subject to 10% Service Charge and 7% VAT.

DRINK MENU / FOOD MENU / DESSERT MENU / VISTRO RETAIL

STARTERS



Smashin' Samosas

Curry Potato & Mushroom Samosas, Pomegranate Tzatziki, Tomato Chutney, Kale Yoghurt, Chaat

THB 320



Zuhur Fried Chicken

Spicy Buttermilk Infused Zuhur Fried Chicken Drumsticks, Sriracha Mayo

THB 290



Vistro Sushi

Assorted Vegetarian Mixed Sushi Rolls, Sushi Art Tempura Asparagus, Cucumber & Teriyaki Sauces

THB 320



Vegan Kerabu

Assorted Fresh Tropical Fruits, Toasted Wholewheat Bread, Tortellini, Kerabu

THB 420



Spicy Chick'n Roll

Crunchy Tempura Sushi with Vegan chick'n, Gochujang Sauce, Avocado, Cucumber, Sesame Seeds, Crispy Onion

THB 320



Fresh off Roll

Lettuce, Tomato, Red Cabbage, Spring Onion, Vegan Northern Thai Sausage, Sweet Chilli Sauce, Fresh Noodles wrapped in Rice Paper & Served with Nuoc Mam

THB 320



Edamame with Dip

Steamed Edamame served with Chilli Flakes

THB 250



Kacha Supernoi Somdi

Kacha Supernoi Somdi Wrapped in Banana Leaf, Crispy Fried Served with Sweet Chilli Sauce

THB 290



Cheese Balls

Cheese Balls Served with Homemade Cheese Mayo, Choice of 7 Sauces to Dip

Each THB 190

4 pcs. THB 690



Vistro Spring Roll

Vistro Signature Spring Roll with Vegetables, Glass Noodles, Sweet Chilli Sauce

THB 320



Hand Cut Fries

Hand Cut Fries Served with Ketchup

Small THB 120

Regular THB 190



Signature Loaded Fries

Hand Cut Fries Topped with Ketchup, Mayonnaise, Cheese Sauce, Crispy Onions, Chilli Flakes, Coriander & Spring Onion

THB 350

YUM CHA CONCEPT

Dumplings & More



Vistro Dumplings

Assorted Vegetarian Dumplings: Wasabi Dill Pak Choi, Sauce Nonya, Chilli Soy Pea Pesto, Steamed Bun

THB 290



Fried Siomai w/ Asian Salsa (4pcs)

Vegetarian Siomai, Fried Veg Dumplings, Asian Salsa Verde, Spicy Peanut Sauce

THB 240



Fried Pizza

Grilled Pizza Dough Fried, Sauce Fresh Bread, Crunch Dumplings with Peanut Sauce

THB 210



Yin & Yang

Assorted Vegetarian Dumplings Dumplings with Sweet, Spicy Sauce, Sesame Seeds

THB 180



Wild Truffle

Steamed Dumplings with Truffle Flavour

THB 210



XO Dumplings

Spicy Seafood Dumplings with Sweet Chilli Sauce

THB 210



Thai Curry Dumplings

Vegetarian Dumplings with Yellow Curry Sauce, Coconut Sauce, Potato Green Curry Dumplings with Coconut Sauce, Steamed Bun

THB 190



Peanuts

Vegetarian Dumplings with Sesame Seeds Sauce, Peanut Sauce, Peanut Dumplings with Peanut Seasoning and Edible Sauce

THB 190



Lotus Dumpling

Vegetarian Dumplings with Lotus Sauce, Sesame Seeds, Sauce & Shrink Dumplings with creamy Lotus Sauce

THB 210



Edo mamo Dumpling

Steamed Edamame Truffle Dumplings with Peanut Sauce

THB 220



Fried Edo mamo Dumpling

Fried Edamame Truffle Dumplings with Peanut Sauce

THB 220



Pang Shui

Spicy Asparagus Dumplings with Garlic Peas

THB 220



K-Pop Dumpling

Fried Kimchi, Pork Dumplings & Sauce Kimchi Dumplings with Yakiniku Mayo

THB 210



Curri Cheese Dumpling

Curri Cheese Dumpling served with Fried Cheese Ball

THB 190

ALL-DAY BRUNCH



Avocado Tempeh Toast

Avocado Spread, Fried Tempeh on Multi Grain Sourdough w/ Cherry Tomatoes, Herbal Dressing

THB 290



Sauce Grilled Cheese

Assorted Sauces, Vegan Cheese Grilled Cheese, Buffalo Spec Cutouts on Fried Toast

THB 290



Pesto Grilled Cheese

Cheese Pesto, Vegan Mozzarella, Garlic Mushrooms & Herbs Sourdough

THB 290



The Granny Champion Burrito

Mashed Buttermilk Jolly Avocado, Salsa, Sweet Chilli Sauce, Guacamole, Cashew Sour Cream

THB 290

Side

Small THB 120

Large THB 190

Beer Cold Cocoon



Truffle Grilled Cheese

Assorted Sauces, Caramelized Onions, Truffle Paste, Mozzarella Cheese & Mustard on Sprouted Sourdough served with Side Salad

THB 310



BBQ Jack Quesadilla

Young Jackfruit with Lettuce, Cucumber, Crunchy Kale, Shredded Red Cabbage, Tomatoes Served with Sweet Chilli Sauce, Cashew Cheese Sauce & Guacamole on Grilled Tortillas Cut over Half Tortillas

THB 350

Side

Small THB 120

Regular THB 190



Acai Breakfast Bowl

Acai Frozen Blend with Wholewheat Granola and Seasonal Fruits

THB 390

SALADS



Alfaqa Warm Salad

Mixed Salad Greens, Tofu Tossed in Coconut, Crushed Peanuts, Spring Onions, Chilli, Ginger, Butterfried Lettuce, Lemongrass Dressing

Small THB 290

Large THB 390

Side

Beer Cold Cocoon



Seaweed Salad

Sweet & Sour Kale, Butterfried Lettuce with Rice Vinegar, Edamame, Shredded Carrots, Broccoli, Cucumber, Sesame Seeds and Ginger Miso Dressing

Small THB 230

Regular THB 390



Caesar Salad

Cos Lettuce & Butterfried Lettuce Salad with Grilled Chick'n, Crispy Tortellini, Garlic Croutons, Soy Bacon and House Caesar Dressing

Small THB 290

Regular THB 390



Superfood Salad

Kale Salad with Pomegranate, Walnuts, Chickpeas & Corn, Tossed in Lemon Dressing, Topped with Sweet Potato & "Rich Yoghurt" Dressing

THB 310

NOODLES



Penne Diced Dan Dan

Spicy Garlic Vegan Egg Noodles, Sweet & Sour Kale, Vegan Mince, Crispy Tortellini, Chilli Oil, Sesame Seeds, Crisy and spicy Fish Sauce, Pea Sprouts

THB 370



Khao Soi 2.0

Yellow Curry Vegan Egg Noodles, Tempura Golden Noodles Fried Crunchy Noodles, Crispy Tofu, Pickled Mustard Greens, Edamame, Chili Oil

THB 390



Bahmee Soar

Thai yellow noodles with marinated shrimp, bean sprout, pickled mustard greens, fried tofu, shredded cabbage,spring onion,nuoc ha garlic and cucumber recipe

THB 390

Nasi Rendah

Thai yellow noodles with marinated shrimp, bean sprout, pickled mustard greens, fried tofu, shredded cabbage,spring onion,nuoc ha garlic and cucumber recipe

THB 370

BOWLS

Hawaiian Bowl

Cherry Tomato, Edamame Corn, Pineapple, Red Onion, Coconut Rice, Sweet Potato Wedges, Pineapple Salsa, Mango Dressing

Sumo Bowl

Edamame, Pea Sprouts, Cucumber, Pea Sprouts, Pea Sprouts, Sushi Rice, Sweet Potato Wedges, Sesame Seeds, Mixed Leaves with Sumo Sweet & Sour Dressing

Indian Bowl

Blueberry Spicy Potato Vegan Mince, Cucumber Raita, Pineapple Chutney, Tomato, Cilantro Rice Cheese, Lemon & Chickpeas

Vistro Poke

Assorted Vegetarian Dumplings: Wasabi Dill Pak Choi, Sauce Nonya, Chilli Soy Pea Pesto, Steamed Bun

THB 290

WRAPS & TACOS

Hadrin Wrap

Spicy Vegan Mince, Sprout Salad, Marinated Chicken' Wrap, Tomato Salsa, Cucumber Raita, Pineapple Chutney, Soft Wheat Tortilla, Cilantro Rice Cheese, Chimichurri, House Tortilla

THB 290

Wrap

Bowl Sweet Soul Sprouts

Tokyo Tacos

Vegan Mince, Chick'n Tempura, Green Taco Shells, Sweet Chilli, Tempura Golden Noodles Fried Crunchy Noodles, Sesame Seeds

THB 290

PASTA

Basic Pasta

Spaghetti, Linguine, Penne, Fusilli, Cherry Tomatoes, Sunflower Seeds & Toasted Almonds

THB 290

Gluten Free THB 320

Sumo Stuff Spaghetti

Spaghetti, Sweet & Sour Kale, Vegan Mince, Bean Sprouts, Bell Pepper, Bok Choi, Bean & Tomato Veggie Chum Pun Sauce

THB 290

Gluten Free THB 320

Nuts Fighter

Almonds, cashew, peanuts, pumpkin seeds, sunflower seeds, sesame seeds, with garlic sauce and shredded chilli (Fiber)

THB 320

MAINS

Whopping Sui 24

Grilled Soy Miso Wing, Thai Peanut Salad, Noodles, Sticky Rice, Spicy Lawar Sauce

THB 290

Gluten Free THB 320

Portobello Steak

Grilled Portobello Mushroom, Mushroom, Chunky Avocado Salsa, Mashed Potato, Mixed Leaves with Balsamic

THB 340

Truffle Portfriend Mains

Fries & Crispy Vistro Fries with Ketchup, Mushroom, Truffle, Mix Cheeses, Cashew Cheese, Truffle Oil, Chives, Spring Onion

THB 350

Katsu Curry

Vegan chick'n cutlet Japanese curry sauce Roasted root vegetables Potato & Riceberry

THB 340

V

KIDS MENU



Kids Samosa(2 Pcs)

Kids samosa served with Ketchup

THB 110



Garlic Bread Stax

Served with Garlic Mayo and ketchup

THB 220



Baby Sushi (GF)

Avocado,Tofu,Red Bell Pepper,Mayo

THB 260



Steamed Vegetable Gyoza

Steamed vegetable gyoza served with shoyu

THB 110



Happy Combo

Vegan Chick'n Nuggets & french fries ketchup & Aioli

THB 210



Creamy Corn Empanadas

Creamy corn empanadas served with Garlic Aioli

THB 180



Steamed Bokchoy Dumplings

Bokchoy Dumplings served with shoyu

THB 190



CHIPS N'DIPS (GF)

With vegan cheddar cheese dip,sour cream ,guacamole,& salsa

THB 240



Japanese Curry

Boiled potato,carrot,Katsu Chick'n and Japanese Rice (GF option availbale)

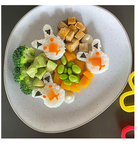
THB 290



Guaca Cheezey Sandwich

Wholewheat bread,vegan cheeze,guacamole,tomato,lettuce& mayo served with nuggets,ketchup & mayo

THB 280



Teriyaki TOFU(GF)

With avocado,mango,brocolli,teriyaki sauce

THB 260



KITSUNI RAMEN

Ramen served with komnbu broth,carrot & beancurd

THB 240



SPAGHETTI MARINARA

Spaghetti with marinara sauce (GF option available)

THB 280



Banana Oat Waffles

banana oat waffles with maple syrup,strawberries,bananas & chocolate chips

THB 240

PIZZA MENU

DESSERT MENU

HOURS

OPEN DAILY

10:30 AM - 9:00 PM (Last Order 8:30pm)

CONTACT

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SUBSCRIBE

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DESSERTS



Butterfly Pea Cheesecake

Homemade baked cheesecake with Butterfly Pea Flower infused White chocolate

THB 180



Carrot Walnut Cupcake(GF)

Homemade baked carrot cupcake with walnuts,dates,lemon curd & Rose Cream

THB 85



Chocolate Sorbet Bar

Homemade premium chocolate sorbet prepared using organic sugar topped with almond nuts and raspberry

THB 100

Sticky Date Muffin

Muffin Muffins made with instant Sticky served with Caramel Sauce.

THB 110

Brownie 1 pc only

Tasty Moist Crispy Brownie made with Delicious Cocoa & Semi Dark Choc Chips

THB 120



Raw Snickers Bar

GF,Dairy Free Almond Coconut Crust with Date,Almond Paste, Luscious Roasted Peanuts,nutella & Vegan Chocolate

THB 120

Lemon Bar

Homemade sweetened condensed milk,lemon juice,GF Cornflour,Plain flour,Icing Sugar and Fresh lemon zest and a base of almond, date & sugar coconut oil.

THB 140

Coconut Pecan Cheesecake (GF)

Homemade baked cheesecake with Pecan crust with dollop of vanilla maple cashew cream base with delicious coconut pecan topping

THB 180

PIZZA MENU

DESSERT MENU