

THE OFF NATAI BEACH EDGE

VEGETARIAN MENU

"CULINARY SAWASDEE" from our Executive Chef Pongthip "Thip" Sirinan - leading both teams of The EDGE and The NATAI restaurants in our boutique Hotel here just footsteps north of Phuket.

Originally from the Khok Kloi village - where we are located, with a degree from a prestige culinary school in Bangkok, and with over 15 years' experience under her Chefs jacket, 5 of those as Executive Chef, Chef Thip brings flare and culinary edge to Aleenta kitchens.

"I like to think that culinary is one of the untold arts and when I have the chance, I like to express myself through my food"

This is Chef Thip's culinary fundament which she bases all her eagerly earned culinary skills and is handing over this knowledge to her local teams.

Our menu is marked with icons labeling the food for: Gluten Free, Spicy, Vegetarian, Containing Nuts or Pork. This is for your convenience and safety. Please feel free to ask us any questions at any time. We are at your service.

For the coming season the team will focus on an even more healthy approach to the early start of the day and include a wide wellness selection, with fresh organic fruit juices and smoothies as well as yoghurts, cereals and many health boosting seeds.

BON APPETIT

Scan QR code with your phone
to access Digital Menu



โปรดสแกนรหัส QR Code
ด้วยโทรศัพท์ของคุณเพื่อเข้าถึงเมนูอาหาร



GLUTEN FREE



SPICY DISH



VEGETARIAN



CONTAIN NUTS



CONTAINS PORK

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO V.A.T AND SERVICE CHARGE

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VEGETARIAN

WELLNESS STARTERS

  EDAMAME	steamed young Japanese beans	120
  BARLEY GREEK SALAD	organic barley, feta cheese, roasted cherry tomatoes, red onion, kalamata olives, bell pepper	320
  HUMMUS TACO	crispy corn taco, butterhead lettuce, home-made hummus, shallot, confit tomato	290
  GAZPACHO	tomatoes, cucumber, bell pepper and herbs served with crispy vegetables and multigrain bread	290
  BUFALA	italian buffalo mozzarella “bocconcino”, organic cherry tomatoes, basil leaves, premium extra virgin olive oil,	420
  POR PIA SOT	fresh organic farm veggies wrapped in brown rice paper, sweet chili sauce	250
  CAULIFLOWER BUFFALO WINGS	crispy, gluten free and vegan, baked with spicy buffalo wings sauce	290
  OUR SOM TUM	green organic papaya salad, tamarind dressing	250
 YUM SOM - O	pomelo, kaffir lime leaf, jaggery, coconut dressing	290



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BALANCED MAINS

  BUDDHA BOWL	broccoli, sweet potato, chickpeas, avocado, quinoa, homemade tahini	320
  ROASTED CAULIFLOWER AND HUMMUS BOWL	spicy roasted chickpeas, roasted cauliflower, microgreens, served on top of homemade hummus	320
 TOFU LETTUCE LAAB WRAP	baby romano, toasted rice, shallots, lime, cilantro, crumbled tofu	320
 TERIAKI TOFU	wok sautéed tofu, broccoli, carrots, roasted cherry tomatoes, sesame seeds, organic riceberry	290
  LOTUS ROOT & VEGGIES IN MILD VEGAN CURRY	fresh lotus root, asparagus, spinach, pumpkin, coconut milk, sambal curry, organic riceberry	350
 ARRABIATA SPAGHETTI or PENNE	spicy tomato sauce with garlic, dried chili, olive oil and pecorino cheese	320
 PRIMAVERA SPAGHETTI or PENNE	penne pasta with sautéed vegetables & basil pesto	320
 SAFFRON RISOTTO	creamy italian rice "vialone nano" parmesan cheese & saffron	490
 PORCINI SOUP	creamy mixed mushrooms & garlic crostini	350
 YELLOW DAL	indian red lentil curry served with naan bread	290
  JUNGLE CURRY	with mixed vegetables, shiitake mushrooms & tofu	250



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THE EDGE ALL DAY DINING

THE
EDGE
OFF NATAI BEACH

PIZZA



Gluten Free Pizza available upon request

MARGHERITA	mozzarella, tomato sauce, fresh basil	320
MAGIC MUSHROOMS	porcini sauce, mozzarella, assorted grilled mushrooms, rocket leaves & truffle	390
KII MAO	tomato sauce, all veggies & mushrooms, hot peppers & deep fried basil	320

HEALTHY SWEETS

RAW CHOCOLATE TART	siamaya 85% (thai local produce) dark chocolate, passion/chia jam, raw cacao nibs, hazelnut, cashew, raisins	290
WHEATGRASS SORBET	wheat grass jus & plant protein, kiwi, pineapple, coconut flowers syrup	180 per scoop
NATAI FRUIT SALAD	organic tropical fruit selection in pandan & stevia syrup	220
GLOW BOWL	Chiang Mai strawberry with avocado, watermelon, mango, papaya, apple & blueberry	280

CLASSIC DESSERTS

BANANA ROTI	with sweet milk & castor sugar	250
MANGO STICKY	yellow mango, sweet sticky rice, coconut cream, sesame seeds	220
HANDCRAFTED SORBET	lime passion fruit coconut	100 per scoop



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