THE EDGE
OFF NATAI BEACH

Contemporary Coastal Cuisine Rooted in Thai Terroir

At The EDGE, We work closely with Local Farmers, Responsible Fisheries, and Small Producers across Phang Nga and The Andaman Sea.

We cook with The Seasons, Honour The Ingredient, and Minimise Waste – Leaving A Lighter Footprint While Delivering A Thoughtful Dining Experience.

MICHELIN 2024
MICHELIN 2025
ALEENTA PHUKET · PHANG NGA
THE LEADING HOTELS OF THE WORLD

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DINNER MENU

THE PRE-DINNER RITUAL

Begin your evening with The Purity of The Andaman and Fine Grower Champagne.

ANDAMAN PEARL OYSTERS (3 PCS) 580
Served on Ice with Natai Lime - Shallot Mignonette.

OYSTERS & CHAMPAGNE PAIRING 1,550
Three Oysters with a Chilled glass of Sustainable Grower Champagne.

THE SIGNATURE OF THE SEA

POACHED WHOLE CATCH OF THE DAY 1,050
Line-Caught Local fish, Banana Leaf, Lemongrass, Galangal, Kaffir Lime, Chili-Lime dressing. For sharing.

SALT-CRUSTED SEA BASS 890
Baked in Sea Salt Crust, Mushroom-Spinach Saute, Oyster Blanquette.

Majority of our ingredients are sourced locally for freshness and sustainability

ALLERGENS: PORK BEEF LACTOSE SEAFOOD NUTS GLUTEN MUSHROOM EGG

CUISINE CATEGORY: VEGETARIAN SPICY DISH ALEENTA SUSTAINABLE WELLNESS DISH

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX

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DINNER MENU

STARTERS

TUNA TATAKI 650
Seared Andaman Tuna, Toasted rice, Local Greens, Aged Soy.

HAND-CUT BEEF TARTARE 560
Grass-Fed Beef, Smoked Egg Yolk, Black Garlic.

SOUTHERN THAI CHICKEN SATAY 360
Turmeric Marinade, Roasted Peanut cream, Pickled Cucumber.

YAM NUEA YAUNG 480
Char-Grilled Beef, Mint, Coriander, Lime.

SOM TUM SALMON 490
Green Papaya, Roasted Peanut, Dried Shrimp, Lime, Grilled Salmon.

LOCAL BURRATA & HEIRLOOM TOMATO 520
Local Buffalo Mozzarella, Heirloom Tomatoes, Basil, Extra Virgin Olive oil.

TOD MUN GOONG 350
Crispy Crap and Prawn Cake served with Fresh Crispy Cucumber Green Beans, Carrot and Sweet & Spicy Chili sauce

ANDAMAN SPRING ROLL 320
Crispy Prawn & Chicken, Pickle Radish, Sweet & Spicy Chili sauce.

YAM SOM 'O' GOONG 590
Organic Pomelo, Chili Paste, Coconut Milk, Tiger Prawn, Fried Shallot.

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DINNER MENU

THE ESSENCE OF THAI

TOM YUM GOONG 460
Prawn Broth, Lemongrass, Galangal.

TOM KHA GAI 480
Coconut Milk Soup Lemongrass, Galangal.

NATAI STYLE MASSAMAN CURRY WITH ROTI 590
Slow-Braised Beef, Coconut, Potatoes, Toasted Nut.

GAENG KUA POO BAI CHA PLU 540
Local Crab, Betel Leaf, Red Curry.

PHAD THAI (CHICKEN / PORK OR PRAWN) 420 / 490
Rice Noodles, Tamarind sauce, Roasted Peanut.

SWEET & SOUR CRISPY PORK BELLY 490
Stir - Fried Crispy Pork with The EDGE Signature sauce.

GREEN CURRY (PORK-CHICKEN OR PRAWN) 420 / 460
Green Curry, Thai Eggplant, Coconut.

PANANG CURRY (PORK-CHICKEN OR PRAWN) 420 / 460
Chili Paste, Pork, Pea Eggplant, kaliff lime

ROCK LOBSTER CURRY 890
Southern Coconut Curry, Naan Bread.

PHAD KAPAO (PORK-CHICKEN OR BEEF) 355 / 375
Stir - Fried with Basil and Chili served with Rice and Fried egg.

YAM WOONSEN TALAY 420
Spicy Glass Noodles Salad with A Medley of the Day's Fresh Catch

PHAD PAK THOD YOD 280
Wok-Fried Morning Glory with Soy sauce , Oyster sauce and Chili.

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DINNER MENU

SOUP

TRUFFLE MUSHROOM SOUP 520
Creamy, Wild Mushroom, Chopped Parsley, Homemade Croutons, Coconut Milk.
Non-Dairy

CLASSIC TOMATO SOUP 380
Slow Cooked Tomatoes, Extra Virgin Olive oil, Sundried Tomatoes.

PHUKET LOBSTER BISQUE 520
Served with Hand - Picked Lobster meat, lightly Whipped cream and Tarragon.

PUMPKIN SOUP 380
Served with Crispy Ginger, Chopped Coriander and Pickled Green Chili.

BURGER

THE CLASSIC ALEENTA BURGER 590
Served in Brioche Bun with Cheddar cheese, Crispy Onion Ring, Caramelized Onion, Green Papaya Slaw and Nam Jim Jeaw Mayonnaise.

CRISPY BUFFALO CHICKEN BURGER 395
Served in Brioche Bun, Onion Ring, Lettuce, Tomatoes, Pickled Cucumber and Mild Blue cheese dressing.

THE EDGE SMASH CHEESE BURGER 590
Mature Cheddar, Caramelized Onion, House Pickles, Brioche.

✱ Potato Curry Wedges or French Fries or House Greens ✱

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DINNER MENU

✱ FROM THE CHAR GRILL ✱

Served with One Seasonal Side and One House sauce.

PHUKET LOBSTER 3,350
Split and Charcoal Grilled.

RIVER PRAWNS 1,250

SEARED SEABASS 650
Grilled Seabass, Mash Sweet Potato, White Wine sauce, Quinoa, Mango, Tomatoes, Shallot, Basil oil.

CHARRED ORGANIC SALMON 780
Grilled Norwegian Salmon, Mashed Potatoes, Sauteed Cherry Tomatoes, Grilled Asparagus, Bearnaise sauce.

WAGYU TENDERLOIN (200G) 2,250

BLACK ANGUS STRIPLOIN (200G) 1,390

LAMB CHOP 1,450

KHURABURI FREE RANGE CHICKEN 550
Roasted Free Range Chicken from Local Farm in Khuraburi area, Phang-Nga

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Sauces: Béarnaise | Peppercorn | Red Wine | Nam Jim Jeaw | Garlic Butter

Sides: French Fries | Potato Curry Wedges | Sweet Potato | Mashes Potatoes

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DINNER MENU

WESTERN CLASSICS

12-HOUR SMOKED BRISKET 760
Served with Sweet Potato Mash, Orange Marinated Slaw and Green Peppercorn sauce.

BRAISED LAMB SHOULDER MARENGO 720
Served - with Silky Buttery Mash, Heart Shaped Bread Crouton and Chopped Parsley.

CLASSIC MOULES FRITES 495
Served - with Silky Buttery Mash, Heart Shaped Bread Crouton and Chopped Parsley.

CREVETTES 420
Sauté in Brown Butter with Garlic Confit with Tomatoes and Spring Onion and Grilled Sourdough Bread and Aioli.

SALMON GRAVADLAX 420
Lemon & Orange-Served with Grilled Sourdough Bread, Caramelized Lemon Mustard- Brown sugar Dill dressing and Dill.

TUNA NICOISE SALAD 520
Mixed Green Salad Leaves, Boiled New Potatoes , Olives, Poached Quail Egg, Green Beans, seared Andaman Tuna and Mild Mustard Vinaigrette.

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DINNER MENU

PASTA & RISSOTTO

PENNE POMODORO 420
Classic Italian Tomatoes sauce, Local Organic Cherry Tomatoes Homemade Basil oil.

LINGUINE CARBONARA 480
With Smoked Bacon Black Pepper, Egg Yolk, Pecorino and Chopped Parsley.

NATAI TAGLIATELLE SEAFOOD 590
Local Squid, Prawn, Black Mussel, Lobster Bisque.

SPAGHETTI BOLOGNESE 590
Aromatic Tomatoes sauce with 8 Hours Slow cooked Beef Brisket
Parmesan and Basil

PENNE SEAFOOD ARRABIATA 480
Spicy Tomatoes sauce, Local Squid, Prawn, Black Mussel, Homemade Basil oil.

LINGUINE AGLIO E OLIO 420
Thai Hot & Spicy Dried Chilli, Organic Cherry Tomatoes, White Wine, Italian Basil.

BEEF CHEEK RISSOTTO 690
Mushroom Risotto, Slow-Braised Beef in Red Wine sauce, Hydroponic Wild Rocket.

SEAFOOD RISSOTTO 690
Local Squid, Prawn, White Snapper, Black Mussel, Lobster Bisque, Sundried Tomatoes.

Choose your Pasta - Tagliatelle - Fettuccine - Penne - Spaghetti

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DINNER MENU

ARTISAN PIZZA

MARGHERITA PIZZA 480
With Tomatoes sauce, Mozzarella cheese & Basil Leaves

HAWAIIAN PIZZA 500
With Tomatoes sauce, Mozzarella cheese, Smoked ham & Pineapple

SMOKED SALMON PIZZA 560
Norwegian Smoked Salmon, Wild Rocket.

BURRATA PIZZA 520
Burrata cheese, Wild Rocket, Homemade Basil oil.

SIMINLAN MIXED PIZZA 590
Local Squid, Prawn, Black Mussel, Italian Basil.

FOUR CHEESE PIZZA 560
Blue cheese, Mozzarella cheese, Cheddar cheese, Parmesan cheese.

CAPRICCIOSA PIZZA 520
Chicken ham, Black Olive, Champignon Mushroom.

PHAD KRA PAO PIZZA 490
Spicy Chicken Phad Ka Phao.

DIAVLO PIZZA 520
With Tomatoes sauce, Mozzarella cheese, Italian Spicy Salami

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VEGETARIAN OPTIONS

SLICED RIPE AVOCADO 300
With Baby Spinach,RW-Rocket Salad , Salmonds and Truffle Vinaigrette.

GREEK SALAD 285
Cucumber,Red Onions,Tomatoes with Greens Olive,Walnut and Lemon Olive oil dressing.

TRUFFLE MUSHROOM RISOTTO 540
Arborio rice, Wild Mushrooms, Parmesan.

THE EDGE VEGAN BURGER 365
Vegan Brioche Bun, Homemade Herby Quinoa and Chickpea Patty, Pickled Crunchy Cucumber-Daikon & Carrot, Lettuce, Pickled Green Chili Hummus and Mint Yogurt Dressing Choose Fries or Salad as Side Choice.

LOTUS ROOT & ORGANIC VEGETABLE CURRY 440
Southern Yellow Curry, Seasonal Vegetables, Rice Berry.

THE ORCHARD SALAD 390
Local Organic Lettuce, Pomelo, Orange, Roasted Almond, Walnut, Chiang Mai Strawberry, Avocado, Yogurt Dressing.

THE EDGE SUPPER FOOD BOLW 380
With Quinoa. Chia Seeds, Spirulina, Purple Sweet potato, Walnut, Flax Seeds, Goji Berry and Pineapple Vinegar and Coconut oil Vinaigrette.

VEGETARIAN PIZZA 480
With Tomatoes sauce, Mozzarella cheese, Grilled Zucchini, Confit Garlic Pesto and Rocket Salad & Basil Leaves.

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DESSERT

CHOCOLATE FONDANT 380
Molten Chocolate Centre.

MANGO STICKY RICE 360
Local Mango, Coconut cream.

PASSION FRUIT CREME BRULEE 340
Passion Fruit Custard, Caramelised sugar.

TIRAMISU 390
Espresso, Mascarpone.

RAW DARK CHOCOLATE TART 360
Mint and Mango Salsa,Topped with A Homemade Mango Sorbet Dark Chocolate,Nut Crust.

GLOW BOWL 350
Chiang Mai Strawberry with Avocado, Water Melon, Mango, Papaya,
Apple & Blueberry.

BASQUE CHEESECAKE 295
Burnt Cheesecake served with Mixed Nut & Berries.

BANANA ROTI 290
With Sweet Milk & Caster sugar.

AFFOGATO 265
With Espresso, Crystalized Almonds and Vanilla Ice cream.

COCONUT YOGURT PANNA COTTA 255
Served with Cinnamon Baked Pineapple Roasted Coconut Flakes Lime Fragment and Young Coconut Ice cream.

HOUSE-MADE SORBET OR ICE CREAM 150 PER / SCOOP
Vanilla, chocolate, strawberry, mango, coconut, passion fruit, lime, green tea and pistachio.

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