

SNACKS

DEEP FRIED QUAIL EGG IN WONTON   140
Served with Thai style XO sauce



A BUCKET OF GREENS.    155

Fresh Crispy Vegetables Baby Carrot, Green Asparagus and Radish
Served with yogurt | black olive | malt & Rye crumble Healthy



HAND CUT POTATO CHIPS 135
Dusted with salt and vinegar



STEAMED YOUNG EDAMAME  135
Served with sea salt (optional a little cube of organic grass feed butter)



PUFFED SMOKED PORK SKIN  140
Served with honey & mustard dip



SWEET FRIED CHINESE SAUSAGE & FRESH CUCUMBER STICKS   165

Served with spicy Thai style XO sauce

Majority of our ingredients are sourced locally for freshness and sustainability

ALLERGENS:  PORK  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

THE EDGE

OFF NATAI BEACH

THAI MENU

Starters

HARD SEARED BIG BLUE RIVER PRAWNS 🦐 315

Served with green spicy fish sauce and fresh veggies



YUM WOON SEN THALAY 🦐 320

Spicy glass noodles salad with medley catch of the day seafood



THOT MAN KUNG 🦐 285

Crispy *cra^p* and prawn cake served with fresh crispy cucumber green beans | carrot and sweet & spicy chili sauce



YAM NUEA YAUNG 390

Spice and fresh beef salad, with cucumber | tomato, mint basil and coriander



SUM TOM CLASSIC THAI PAPAYA SALAD 🥥🦐 220

With peanuts | dried shrimp and tomato



TUM YUM GOONG 🦐 300

Warm and spicy soup with prawn



CRISPY PRAWN & PORK SPRING ROLLS 🦐🐷 275

Served with crispy pickled daikon radish and sweet & spicy chili sauce



MALAY SATAY CHICKEN SKEWER 3 PIECES 🥥 255

Chicken skewer's marinated in turmeric served with pickle cucumber, red onions and pineapple salsa with an aromatic peanuts cream and coriander

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THAI MENU

Mains

MASSAMAN CURRY 495

Served with beef | potato | curry paste | coconut | cashew nuts and rice



GAENG POO BAI CHA PLU 465

In a creamy red curry sauce | betel leaves | brown onions and glass noodle



PINEAPPLE FRIED RICE WITH PRAWN 395

Wok fried rice with cashew nuts | raisin and spring onion



CRISPY PORK BELLY 355

With fresh cucumber | spring onion spicy sauce and rice



CLASSIC PAD THAI WITH PRAWN/CHICKEN OR PORK 375 / 355 / 355

With fresh bean sprout | lime and peanuts



ROASTED DUCK IN RED CURRY 485

With potato | bell pepper served with rice



TRADITIONAL GREEN CURRY WITH PORK, CHICKEN OR PRAWN 365 / 365 / 385

Served with rice and topped with coriander



PAD KAPOW (PORK-CHICKEN OR BEEF) 355 / 375

Stir fried with basil and chili served with rice and fried egg



ROCK LOBSTER CURRY 790

Bali style spicy coconut curry with rock lobster, served with naan bread

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WESTERN/EUROPEAN

Starters

FINE DE CLAIR OYSTER 🍷🌿 per piece 135

Served with grilled lemon | mignonette sauce and Dill



CREAMY PHUKET ROCK LOBSTER BISQUE 🍷🍷 485

Served with handpicked meat | light whipped cream and tarragon



FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD 🍷🌿 365

Served with roasted buckwheat basil and Jasmin flower oil



SLICED RIPE AVOCADO 🥑🌿🌿 285

With baby spinach | rocket salad | almonds and truffle vinaigrette



GRILLED AND SLICED LOCAL PHANGNGA SQUID 🍷🍷 275

Served with fresh lime | mixed fresh herb salad and sauce tartare



CREVETTES (LOCAL WILD CAUGHT PRAWN IN GARLIC BUTTER) 🍷🍷 345

Sauté in brown butter with garlic confit with tomato and spring onion and
grilled sourdough bread and aioli



THIN SLICES OF LOCAL CAUGHT TUNA (CEVICHE STYLE) 🍷 355

Served with citric fragments of pink grape fruit, lemon | orange | green olives | crispy crystalized green small
chili and fennel crudité



GRAVADLAX WITH DILL 🍷 395

Lemon & orange-Served with grilled sourdough bread | caramelized lemon
mustard- brown sugar dill dressing and dill



HAND CUT BEEF TARTARE 🍷 500

With smoked confit egg yolk | potato | black garlic | anchovies and water cress
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WESTERN/EUROPEAN

Mains

700 GR CANADIAN LOBSTER THERMIDOR 2,995

Sauté of lobster and mushroom flambe in brandy served in shell with mornay sauce and chopped chives served with a mix salad and Pomme rostii

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LOCAL SUSTAINABLE CAUGHT GROUPEP PAPILOTTE 600

Fillet of grouper baked in papillote with dill | lemon slice | garlic | sliced potato and cherry tomatoes served with beurre blanc sauce mixed with trout roe

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CLASSIC MOULE FRIT 495

Steamed black mussels in white wine with carrot | leek garlic and dill served with French fries and aioli

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SALT CRUSTED BAKED SEA BASS 1KG (SUITABLE FOR SHARING) 765

Served with grilled lemon | mushroom spinach sauté | and oyster blanquette sauce

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ROASTED FREE RANGE CHICKEN 495

Searched chicken breast | confit chicken croquet of thighs | sauté of sweetcorn & judas ear mushroom with thyme garlic and red onions served with a honey- lemon chicken blanquette sauce

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WAGYU TENDERLOIN OR RIB EYE STEAK 200 GR. 1,155 / 1,300

Served with salad fries or mash and bearnaise or pepper corn sauce

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12 HOURS SMOKED BRISKET 695

Served with polenta | orange marinated slaw and green peppercorn sauce

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BRAISED LAMB SHOULDER SAUTÉ MARENGO 635

Served - with silky buttery mash | heart shaped bread crouton and chopped parsley

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THE EDGE

OFF NATAI BEACH

PASTA

PASTA CARBONARA 435

With Smoked bacon | black pepper | egg yolk | pecorino and chopped parsley



PASTA BOLOGNAISE ON SMOKED BEEF BRISKET 545

Aromatic tomato sauce with 8 hours slow cooked beef brisket parmesan and basil



THE EDGE MIXED SEAFOOD PASTA LOCAL SQUID, PRAWN AND SNAPPER 465

Served in a white wine | garlic dill | parsley and butter sauce



PASTA ARRABIATA 390

Aromatic and slightly spicy tomato sauce topped with parmesan and basil



TRUFFLE MUSHROOM RISOTTO 465

With sauté of wild mushroom | parmesan | bread croutons and mixed herb salad

Choose your Pasta- Tagliatelle-fettucine-penne | angle hair or spaghetti

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PIZZA

MAGARITA PIZZA 335

With tomato sauce | mozzarella cheese & Basil Leaves



HAWAIIAN PIZZA 355

With tomato sauce | mozzarella cheese | smoked ham & pineapple



DIAVLO PIZZA 385

With tomato sauce | mozzarella cheese | Italian spicy salami



VEGETARIAN PIZZA 345

With tomato sauce | mozzarella cheese | grilled zucchini confit
garlic pesto and rocket salad & Basil Leaves



FUNGI PIZZA 370

With tomato sauce | mozzarella cheese | wild mixed mushroom sauté
and truffle oil | parmesan cheese & rocket Basil Leaves

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HEALTHY CHOICES THE EDGE

Starters

PUMPKIN SOUP 🍂 225

Served with crispy ginger | chopped coriander and pickled green chili

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MIXED GREEN LEAVES SALAD 🍂 250

Served with mild mustard vinaigrette | roasted buckwheat | nutrition yeast and blackberry

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GRILLED GREEN ASPARAGUS 🍂🥬 325

Served with cured egg yolk | ricotta lime cream | roasted spelt seeds walnut mixed green leaves and herb salad

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GREEK SALAD 🥬🍂 285

Cut cucumber | red onions | tomato with greens olive | walnut and lemon olive oil dressing

Mains

GRILLED & STUFFED SQUID 🦑 475

Squid stuffed with a brown rice | served with smokey red capsicum sauce and dill

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SEARED SEABASS 🐟🍷 485

Served with baked sweet potato | sauté sweetcorn | lemon beurre blanch

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BAKED CAULIFLOWER STEAK 🥬🍂 355

Served with cauliflower pure | thin crudité of cauliflower | capers salted lemon | roasted almonds and tarragon

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BAKED CRISPY HOMEMADE FALAFEL 🍂🍷 465

Served on smooth hummus | mixed green salad pickle cucumber & daikon with a tahini yogurt mint sauce

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DESSERT

CHOCOLATE FONDANT (LAVA CAKE)   325
Served with vanilla ice cream and tarragon marinated black berries



FRESH CHAING MAI STRAWBERRIES  295
Served with green peppercorn coulis and vanilla ice cream



PASSION FRUIT CRÈME BRULLE   265
Served with young coconut sorbet and roasted coconut



BASQUE CHEESECAKE   295
Burnt cheesecake served with mixed berries



THE EDGE CLASSIC TIRAMISU   325
Lady fingers soaked in orange liquor and espresso layered with mascarpone and topped with cacao powder



BANANA ROTI   255
With sweet milk & caster sugar



MANGO – STICKY 245
Yellow mango | sweet sticky rice | coconut cream | mung bean



AFFOGATO   265
With espresso | crystalized almonds and vanilla ice cream

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HEALTHY SWEET CHOICES

DARK CHOCOLATE & AVOCADO MOUSSE  295
Served with roasted cashew nut and mixed berry



RAW DARK CHOCOLATE TART  295
Served on a mint and mango salsa | topped with a homemade mango sorbet



COCONUT YOGURT PANNA COTTA  255
Served with cinnamon baked pineapple | roasted coconut flakes lime
fragment and young coconut ice cream



GLOW BOWL  295
Chiang Mai strawberry with avocado | watermelon | mango papaya |
apple & blueberry



LOCAL SEASONAL FRUIT PLATTER  195
Cut seasonal fresh fruit

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