THE EDGE
OFF NATAI BEACH

A Sustainable Culinary Journey

We are Deeply Committed to The Terroir of Phang Nga and The Andaman Sea.

Our menu Celebrates Local Farmers, Sustainable Fisheries,

And Organic Agriculture.

By Sourcing Mindfully and Cooking with The Seasons

We Strive to leave A Positive Imprint on our Environment

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

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LUNCH MENU

THE SIGNATURE OF THE SEA

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

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

TUNA TATAKI 650
Seared Andaman Tuna, Quinoa, Hydroponic Greens, Aged Soy.

THE HARVEST & BROTH

LOCAL BURRATA & HEIRLOOM TOMATO 520
Local Buffalo Mozzarella, Heirloom Tomato, Basil, Jasmine oil.

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

CLASSIC CAESAR (CHICKEN / PORK OR PRAWN) 360 / 440 / 480
Baby Romaine, Quail Egg, Pancetta, Anchovy.

GREEK SALAD 285
Cucumber, Red Onions , Tomato with Greens Olives ,Walnuts and Lemon Olive Oil Dressing.

TUNA NICOISE SALAD 520
Mixed Green Salad leaves, Boiled New Potato, Olives, Poached Quail Egg, Green Beans, Seared Andaman Tuna and Mild Mustard Vinaigrette.

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

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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LUNCH MENU

WELLNESS & BOWLS

THE ALEENTA POKE BOWL 520
Sustainably Sourced Salmon, Local Tuna, Avocado, Mango, Wakame, Roe.

THE EDGE SUPER FOOD BOWL 380
Quinoa, Chia, Spirulina, Purple Sweet Potato, Walnut, Coconut Vinaigrette.

QUINOA & CHICKEN NUTTY BOWL 380
Grilled Chicken, Local Sweet Potato, Hydroponic Green, Edamame, Chickpea, Walnut, Pesto Sauce.

MISO GLAZE SALMON BOWL 590
Local Organic Berry Rice, Marinated Norwegian Salmon with Miso, Avocado, Salmon Roe, Roasted Seaweed, Edamame, Quinoa, Cabbage.

CASUAL BITES & BURGERS

THE EDGE SMASH CHEESE BURGER 550
Wagyu Beef Patty, Cheddar, Caramelised Onion, House-Fermented Pickles, House Brioche.

THE CLASSIC ALEENTA BURGER 490
Served in Brioche Bun with Cheddar cheese, Crispy Onion Ring, Caramelized Onion, Green Papaya Slaw Nam Jim Jeaw Mayonnaise.

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

ALEENTA CLUB SANDWICH 480
Roasted Free-Range Chicken, Smoked Bacon, Romaine, Farm Egg, Curry-Mango Aioli.

CHICKEN QUESADILLA 420
Free-Range Chicken, Mozzarella, Roasted Peppers.

SPICY SALMON WRAP 440
Whole-Wheat Tortilla bread, Tandoori marinated Grilled Salmon, Avocado, Zucchini, Harissa-mayo, Pickled Jalapeno, Sour cream.

CHICKEN CAESAR WRAP 420
Local Romaine Lettuce, Grilled Chicken, Bacon, Parmesan cheese, Crouton, Caesar dressing.

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LUNCH MENU

FROM THE CHAR GRILL

Sauces: Béarnaise | Peppercorn | Red Wine | Nam Jim Jeaw | Garlic Butter
Sides: French Fries | Potato Curry Wedges | Sweet Potato | Mashed Potatoes

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

BLACK ANGUS STRIPLOIN (200G) 1,390
Char-Grilled, Grass-Fed Beef.

THAI HERITAGE

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

TOM YUM GOONG 460
Prawn Broth, Lemongrass, Galangal.

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

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

TRADITIONAL 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, kaffir lime

SWEET & SOUR CRISPY PORK BELLY 490
Stir - FriedCrispy pork with The EDGE Signature sauce.

PINEAPPLE FRIED RICE WITH PRAWN 450
Wok Fried rice withCashew Nuts, Raisin and Spring Onion.

YAM WOONSEN TALAY 420
Spicy Glass noodles Salad with Medley Catch Of The Day Seafood.

PHAD PAK TOD YOD 280
Stir-fried MorningGlory with Oyster sauce.

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LUNCH MENU

ARTISAN PIZZA

MARGHERITA PIZZA 480
Farm Tomato, Mozzarella, Basil.

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

SMOKED SALMON PIZZA 560
Norwegian Smoked Salmon, Wild Rocket.

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

VEGETARIAN OPTIONS

GREEK WRAP 360
Cucumber, Tomato, Shallot, Romaine Lettuce, Feta cheese, Lemon dressing.

STEAMED EDAMAME 160
Young Soybeans, Local Sea Salt.

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.

MUSHROOM RISOTTO 540
Arborio rice, Wild Mushrooms, Parmesan.

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

SLICED RIPE AVOCADO 300
With Baby Spinach, Rocket Salad , Almonds and Truffle Vinaigrette.

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LUNCH MENU

PASTA & RISOTTO

Choose your Pasta – Tagliatelle – Fettuccine – Penne – Spaghetti

LINGUINE CARBONARA 480
Pancetta, Pecorino, Egg Yolk.

SPAGHETTI BOLOGNESE 590
Aromatic Tomato sauce with 8 Hours Slow Cooked Beef Brisket Parmesan and Basil.

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

SWEETS & BOTANICALS

MANGO STICKY RICE 360
Local Mango, Coconut cream.

BANANA ROTI 290
Pan-Fried Roti, Banana.

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

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

CHOCOLATE FONDANT 380
Molten Chocolate Centre.

THE EDGE CLASSIC TIRAMISU 390
Espresso, Mascarpone.

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

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

HOMEMADE ICE CREAMS & SORBETS 150 PER / SCOOP
Vanilla, Chocolate, Strawberry, Mango, Coconut, Passion Fruit, Lime, Green Tea and Pistachio.

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