

THE OFF NATAI BEACH
EDGE

Lunch Menu

SALADS & SOUPS

SIGNATURE MUSHROOM SOUP 🍄 275

Creamy, wild mushroom, chopped parsley, home made croutons, coconut milk. Non-Dairy

CLASSIC CEASAR SALAD 🐟🥚🍷 280

Served with anchovies, crispy bread croutons, semi dried cherrytomato, poached quail egg, crispy bacon mixed in homemade classic Caesar dressing Add chicken 330 / Add prawn 360

CLASSIC SALAD NICOISE 🥗 335

Mixed green salad leaves, boiled new potato ,olives, poached quail egg, green beans, seared Andaman tuna and mild mustard vinaigrette

FRESH MOZZARELLA & TOMATO HEIRLOOM 🍅 365

Served with heir loom tomato ,green olives, basil and reduced balsamic& olive oil



SANDWICH & WRAPS

ALEENTA CLUB SANDWICH 🐟🥚🍷 385

On brown toasted bread, roasted chicken, smoked baconromaine salad, cucumber, red onion, tomato, fried egg and curry mango dressing

AVOCADO TOAST OPEN SANDWICH 🥚🍷 365

Served on toasted sourdough bread, light spice pineapple jam fresh cream cheese, semi dried tomatoes, poached egg, roasted almonds and rocket salad

SMOKED SALMON OPEN SANDWICH 🥚🍷 395

Toasted sourdough bread, fresh crème cheese with dill baby spinach, pickled red onions and capers

BAKED FALAFEL WRAP 🍷 295

Served in whole grain tortilla, with smooth hummus,pickled redonions cucumber, tomato, mixed salad & herb with a garlic tahini mint yogurt dressing

SPICY TUNA WRAP 🥗🥚 350

Served in whole grain tortilla, avocado, cucumber, pickled red onions, tomato mixed salad &herb with a spicy green Thai naam jim dressing

SPICY BEEF WRAP 🥚 375

Served in whole grain tortilla, avocado, cucumber, pickled red onions tomato, mixed salad &herb with a spicy godjuga dressing

SPICY SALMON WRAP 🥗🥚🍷 460

Whole-wheat tortilla bread, Tandoori marinated grilled salmon, avocado, zucchini harissa-mayo, pickled jalapeno, sour cream

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

SANDWICH & WRAPS

CHICKEN QUESADILLA 390

Wrap tortilla, shredded chicken, mozzarella cheese, roasted bell peppers and onion

POKE BOWLS

THE ALEENTA POKE BOWL 450

With cured salmon& tuna ,avocado, sweet egg, cucumber, mango, edamame, salmon caviar, Japanese rice, dried wakame, Japanese unagi

THE EDGE SUPER FOOD BOWL 300

With quinoa,chia seeds,spirulina,purple sweetpotato, walnut,flax seeds, goji berry and a pineapple vinegar and coconut oil vinaigrette

CHICK PEA HUMMUS BOWL 345

Smooth hummus with herb baked chick peas, tomatoes, cucumber, olives, baked eggplant, red onions and yogurt dressing with mint



BURGERS

THE CLASSIC ALEENTA BURGER 490

Served in brioche bun with cheddar cheese, crispy onion ring, caramelized onion, green papaya slaw and nam jim jeo mayonnaise

THE EDGE SMASH CHEESE BURGER 245 /490

Served in brioche bun, raw onion, brown crispy onions caramelized soft onions pickled cucumber, cheddar cheese with mustard - ketchup and mayonnaise. Option of single or double patty.

CRISPY BUFFALO CHICKEN BURGER 395

Served in brioche bun, onion ring, lettuce, tomato, pickled cucumber and mild blue cheese dressing

THE EDGE VEGAN BURGER 365

Vegan brioche bun, Home made 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



THAI STARTERS

SPICY PAPAYA SALAD (SOM TUM) 220

With peanuts, dried shrimp and tomato

CHICKEN SATAY 255

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

TUM YUM GOONG 300

Warm and spicy soup with squid and prawn

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THAI MAIN

PAD KAPOW 🐷🍄 345 / 365

Stir fried with basil and chili with pork, chicken or beef. Served with rice and fried egg

CRISPY PORK BELLY 🐷 355

With fresh cucumber, spring onion spicy sauce and rice

TRADITIONAL GREEN CURRY 🐷🍄 365 / 365 / 385

With pork, chicken or prawn Served with rice and topped with coriander

KHAI JIEW POO 🍳 850

Classic Thai Omelet with crab

PHAD PHAK TAUD YAUD 🍄 280

Wok-fried morning glory with soya sauce, oyster sauce and chili

STIR-FRIED BAI LIANG 🍳🍄 280

Stir-fried bai liang with oyster sauce and egg

PHAD PRIK THAI DAM /BEEF/ GOONG 390/420

Stir Fried Prawns with Black Pepper Wok-fried prawns with black pepper sauce, trio of capsicums and white onion

PHAD SEE-EW /MOO /KAI/SEAFOOD 🍳🐷 355/355/375

Thai Stir Fried Flat Rice Noodles Thai-style wok-fried flat rice noodles tossed in dark soy sauce, with carrots and kale

PASTA

PASTA CARBONARA 🍷🍷🐷 435

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

SMOKED BEEF BRISKET PASTA BOLOGNAISE 🍷🍷 545

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

THE EDGE MIXED SEAFOOD PASTA 🍷🍷🐷 465

With local squid, prawn and snapper. 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

VEGETARIAN OPTIONS

SIGNATURE MUSHROOM SOUP 275

Creamy, wild mushroom, chopped parsley, homemade croutons, coconut milk. Non-Dairy

BAKED FALAFEL WRAP 295

Served in whole grain tortilla, with smooth hummus, pickled red onions cucumber, tomato, mixed salad & herb with a garlic tahini mint yogurt dressing

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

THE EDGE SUPER FOOD BOWL 300

With quinoa, chia seeds, spirulina, purple sweetpotato, walnut, flax seeds, goji berry and a pineapple vinegar and coconut oil vinaigrette

CHICK PEA HUMMUS BOWL 345

Smooth hummus with herb baked chick peas, tomatoes, cucumber, olives, baked eggplant, red onions and yogurt dressing with mint

TRUFFLE MUSHROOM RISOTTO 465

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

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

PAD KAPOW 345

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

TRADITIONAL GREEN CURRY 365

With tofu served with rice and topped with coriander

CLASSIC PAD THAI WITH TOFU 355

With fresh bean sprout, lime and peanuts

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ALLERGENS:  PORK  LACTOSE  SEAFOOD  NUTS  GLUTEN  MUSHROOM  EGG
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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 and vanilla ice cream with espresso, almonds and vanilla ice cream

HOMEMADE ICE-CREAMS, GELATO AND SORBETS 95

Milk or cream-based Vanila-chocolate-mixedberry-coffee ice cream, Coconutice cream Sorbet Mango -passion fruit- strawberry – seasonal fruit sorbet ask service



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, water melon, mango, papaya, apple & blueberry

LOCAL SEASONAL FRUIT PLATTER 195

Cut seasonal fresh fruit

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