



THE
EDGE
OFF NATAI BEACH

ALEENTA BREAKFAST

A SWEET MORNING



- **CREPE A LA NUTELLA** 🍌🥞
Brittany recipe from our old beloved chef Jean Louis, served with nutella and slices of ripe banana



- **LE PAIN PERDU (FRENCH TOAST)** 🥞🍓
Soaked Brioche in eggs, sprinkled with vanilla and sugar dust, top with berries and tropical fruit salad



- **PANCAKE WITH 100% LOCAL HONEY** 🥞🍯
Fluffy and light pancake, top with berries and tropical fruit salad, icing sugar and 100% local honey

WELLNESS ACTIVITIES

- **DISCOVER DAILY ACTIVITIES**

Daily complimentary wellness activities like Hatha Yoga, meditation, sound therapy, breathwork, pilates, yoga nidra and many more.



THAI COOKING DISCOVERY

A hands-on, Thai-inspired cooking class. Enjoy the chatter of our chef and the invigorating scents of your creation. 24-hour prior booking is required

THB 5,350 WITH FRESH MARKET VISIT
PRICE FOR 3 COURSES, PER COUPLE

EGGS AROUND THE WORLD



ARABIC SHAKSHUKA 🍌🌿

Poached Eggs in Tomato Sauce, Chili Pepper, Garlic, Arabic Herbs



CLASSIC OMELETTE 🥞

Choices of onion, cheese, tomato, mushrooms



GREEK OMELETTE 🥞

Feta Cheese, Spinach, Tomato and Olives



EGGS BENEDICT 🍌🥞

English muffin, bacon, poached egg, hollandaise sauce



JAPANESE OMELETTE 🍌🥞

Tamago with Nori, Miso and Soya Reduction, Young Pickled Ginger



MEXICAN OMELETTE 🍌🥞

Tortilla, Mild Spices, Tomato and Avocado Salsa



PORK



DAIRY



VEGAN



SEAFOOD



NUTS



CHILI



GLUTEN



HEALTHY LIVING ALEENTA BALANCE DISHES



THE
EDGE
OFF NATAI BEACH

ALEENTA BREAKFAST

WELLNESS BREAKFASTS



RICE BERRY CONGEE

Soft tofu, chia seeds, ginger, coriander, scallions, crispy garlic & shallot



SUPER BOWL

Quinoa, chia seeds, apricots, goji berries, edamame, mint extra virgin olive oil & honey



75° POACHED EGGS

Smashed avocado, sprouts, In-house cured smoked salmon, muffin



AYURAH BIRCHER MUESLI

Organic Rolled Oats, Apple, Mango, Soya Milk, Goji Berries, Chia Seeds, Dried Fruits



FLAXSEED PORRIDGE

Served in rice milk with fresh fruits



ORGANIC EGG WHITE OMELETTE

Toasted sourdough bread, walnut crumble, roasted cherry tomatoes, hollandaise sauce



BEETROOT YOGURT

With home made granola, seasonal fruits & berries



BERRY RICE MILK

Home made granola, raisins, medjool dates syrup, gooseberry



PORK



DAIRY



VEGAN



SEAFOOD



NUTS



CHILI



GLUTEN



HEALTHY LIVING ALEENTA BALANCE DISHES



THE
EDGE
OFF NATAI BEACH

ALEENTA BREAKFAST

TWO EGGS ANY STYLE



FLOATING BREAKFAST

Adelightful way to wake up and stay in bed and one toes in your pool.

THB1,000++ per set
THB2,000++ per set with bubbles (sparkling wine)



SCAN OUR QR CODE & STAY CONNECTED WITH US

Hotel service application is your direct communication channel with us. Pre-arrival check-in & express check-out Personalise your stay with wellness options Advance spa booking to get your preferred time Chat with our staff in 26 languages - in real time Check out our activity and restaurant menus and plan your stay in advance Experience Aleenta@Home and enjoy exclusive content including guided meditation, yoga practices, healthy recipes and more.



PORK



DAIRY



VEGAN



SEAFOOD



NUTS



CHILI



GLUTEN



HEALTHY LIVING

ALEENTA BALANCE DISHES



THE
EDGE

OFF NATAI BEACH

ALEENTA BREAKFAST

THAI CLASSICS



1 EGG FRIED RICE
with your choice of
PORK, CHICKEN,
PRAWNS

2 KAI KRATHA
ALEENTA STYLE
Hot pan with boiled rice
minced pork, scallions
mushrooms chicken
sausage poached egg

3 NOODLE SOUP
vegetable broth
with garden greens
& crispy garlic
PORK, CHICKEN,
PRAWNS

4 THAI OMELETTE
onion, chili, tomato, rice
PORK, CHICKEN, PRAWNS

5 KAO TOM
boiled rice soup, spring
onion, ginger and
coriander
PORK, CHICKEN,
PRAWNS

BEVERAGES

COFFEE

Espresso, Americano, Cappuccino, Latte Macchiato
Aleenta Mochacino, Flat White

TEA

English Breakfast, Earl Grey, Sencha, Jasmine,
Oolong, Lemongrass, Chamomile

JUICE

Orange, Pineapple, Guava, Mango

INFUSED ON PLAIN WATER

Detox, Still

SMOOTHIE OF THE DAY

Daily we make fresh fruit smoothies from local ingredients to make sure
your day kicks off on a healthy and tasty note.
Please ask our staff for today's flavour



PRIVATE CANDLELIGHT DINNER

Add a touch of magic to your holiday with an evening of private dining. From romantic dinners to family barbecues and cocktail parties, we cater to your preferences. If requested in advance, a private chef can also be available for an extra fee.



THE SEASONS by Aleenta

SEASONS moves with time, place and nature. This season, our table turns toward Thai wellness cuisine that is lighter, gentler and more supportive of digestion, while remaining refined, beautiful and deeply connected to the Andaman coast.

Open Daily From 6:00 PM – 10:30 PM
Only 20 diners nightly. Reservations essential



PORK



DAIRY



VEGAN



SEAFOOD



NUTS



CHILI



GLUTEN



HEALTHY LIVING ALEENTA BALANCE DISHES