

THE  
OFF NATAI BEACH  
EDGE  
ALL DAY DINING

*“CULINARY SAWASDEE” from our Executive Chef Pongthip “Thip” Sirinan - leading both teams of The EDGE and The NATAI restaurants in our boutique Hotel here just footsteps north of Phuket.*

*Originally from the Khok Kloi village - where we are located, with a degree from a prestige culinary school in Bangkok, and with over 15 years’ experience under her Chefs jacket, 5 of those as Executive Chef, Chef Thip brings flare and culinary edge to Aleenta kitchens.*

*“I like to think that culinary is one of the untold arts and when I have the chance, I like to express myself through my food”*

*This is Chef Thip’s culinary fundament which she bases all her eagerly earned culinary skills and is handing over this knowledge to her local teams.*

*Our menu is marked with icons labeling the food for: Gluten Free, Spicy, Vegetarian, Containing Nuts or Pork. This is for your convenience and safety. Please feel free to ask us any questions at any time. We are at your service.*

*For the coming season the team will focus on an even more healthy approach to the early start of the day and include a wide wellness selection, with fresh organic fruit juices and smoothies as well as yoghurts, cereals and many health boosting seeds.*

BON APPETIT

Scan QR code with your phone  
to access Digital Menu



โปรดสแกนรหัส QR Code  
ด้วยโทรศัพท์ของคุณเพื่อเข้าถึงเมนูอาหาร

# THE EDGE

OFF NATAI BEACH

## ALL DAY DINING

### WELLNESS STARTERS

 	<b>EDAMAME</b>	steamed young Japanese beans	120
 	<b>BARLEY GREEK SALAD</b>	organic barley, feta cheese, roasted cherry tomatoes, red onion, kalamata olives, bell pepper	320
  	<b>HUMMUS TACO</b>	crispy corn taco, butterhead lettuce, home-made hummus, shallot, confit tomato	290
	<b>TACO BEEF</b>	crispy corn taco, butterhead lettuce,	320
	<b>TACO PRAWNS</b>	Chefs Sauce, shallot, confit tomato	320
	<b>TACO WHITE SNAPPER</b>		320
 	<b>GAZPACHO</b>	heirloom tomatoes, cucumber, bell pepper and herbs served with crispy vegetables and multigrain bread	290
	<b>SNAPPER CEVICHE</b>	raw fish cubes in lime & cilantro marinade, roasted sweet potato, caper powder	290

### BALANCED MAINS

	<b>ALEENTA POKE BOWL</b>	in-house cured salmon & tuna, avocado, sweet egg, cucumber, mango, edamame, salmon caviar, japanese rice, dried wakame, japeese unagi	420
 	<b>BUDDHA BOWL</b>	broccoli, sweet potato, chickpeas, avocado, quinoa, homemade tahini	320
	<b>INCA BOWL</b>	quinoa, barley, job's tears, edamame, cured salmon, japanese sweet potato, avocado, purple cabbage	320
	<b>TERIAKI TOFU</b>	wok sautéed tofu, broccoli, carrots, roasted cherry tomatoes, sesame seeds, organic riceberry	290
	<b>CHARRED SALMON 65</b>	salmon fillet, steamed quinoa, jicama, walnut, cucumber and radish	650
	<b>STEAMED SNAPPER</b>	white snapper, raw french beans "laab" Thai style, kaffir leaf, cilantro, chili & lime vinaigrette	340
	<b>TUNA TATAKI</b>	seared andaman tuna, quinoa sauté, local greens soya dressing	650
 	<b>LOTUS ROOT &amp; VEGGIES IN MILD VEGAN CURRY</b>	fresh lotus root, asparagus, spinach, pumpkin, coconut milk, sambal curry, organic riceberry	350



GLUTEN FREE



SPICY DISH



VEGETARIAN



CONTAIN NUTS



CONTAINS PORK

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO V.A.T AND SERVICE CHARGE

# ASIAN FLAVOURS

## NIHAO

THE  
EDGE

 	<b>ROLLS TRILOGY</b>	vietnamese rice paper roll with veggies, mango & tofu laotian steamed crepe with chicken curry, thai style fried prawn wrapped in noodles, trio of sauces	290
 	<b>LOCAL MARKET CALAMARI</b>	khokkloi style grilled squid, dark soya sauce, chili & garlic dip	350
 	<b>MALAYSIAN SATAY SKEWERS</b>	grilled chicken with turmeric marinade & peanut sauce	250
 	<b>TOD MAN PLA</b>	traditional local fish fillet curried fritters & string beans sweet chili sauce	250
  	<b>POR PIA SOT</b>	fresh organic farm veggies wrapped in brown rice paper, sweet chili sauce	250
 	<b>OUR SOM TUM</b>	green organic papaya salad, dry shrimps, tamarind dressing	220
 	<b>YUM WOON SEN TALAY</b>	spicy glass noodles salad with prawns, squid and mussels	390
	<b>YUM SOM-O GOONG</b>	pomelo, prawns, kaffir lime leaf, jaggery, coconut dressing	320
	<b>LAAB GAI</b>	a northeastern special with minced chicken mint, shallots, basil and coriander	250
	<b>BAI MIANG PAD KAI</b>	stirfried local liang leaves with organic eggs	220

## HEARTY BOWLS

 	<b>JUNGLE CURRY</b>	with mixed vegetables, shiitake mushrooms & tofu	250
 	<b>GAENG KIEW WAN GAI</b>	with chicken & thai aubergines	290
 	<b>FRAGRANT YELLOW CURRY GOONG</b>	with prawns, lychee & kaffir lime leaf	390
 	<b>GAENG KUA POO BAI CHAPLOO</b>	red curry with crab meat & chaploo leaves, served with rice noodles	450
	<b>ROCK LOBSTER CURRY</b>	Phuket lobster, zanzibar style spicy coconut curry, served with naan bread	750
 	<b>NATAI STYLE MASSAMAN CURRY</b>	persian origin soup: veal ossobuko, coconut, onions, potatoes, nuts #1 dish in "The World's 50 Best Foods" by CNN Travel	490



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# ASIANS FLAVOURS

## FIRE


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 PAD THAI GOONG	thin rice noodles, king prawns	380
PAD SIEW GAI	thick flat noodles, soya braised chicken & kale	290
 GAI PAD MEDMAMUANG	wok fried chicken with cashewnuts, bell pepper & vegiies, chili-oyster sauce	290
POO PAD PRIK THAI DAM	wok fried crab meat with black peper sauce	460
ORIENTAL CHICKEN	chicken breast marinated in yogurt & arabic spices feta cheese salad	390
BEEF "LUC-LAC"	vietnamese style wok fried wagyu beef flank cubes, bell peppers, spring onion. lime-soya-peppercorn sauce, potato wedges	520

## WIND

  TOM YUM GOONG	traditional spicy clear soup with prawns, lemongrass, galangal, shallots, mushrooms	320
 TOM KHA GAI	traditional coconut milk soup with chicken lemongrass, galangal, shallots, mushrooms	290

## PRIME BEEF CUTS

 SIRLOIN STEAK	grilled AUS. grain-fed beef served with salad & fries and red wine sauce	990
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 TAJIMA WAGYU TENDERLOIN	4/5 grade AUS grain-fed beef served with 2 side dishes & 2 sauces of your choice	1750
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### SIDES

- grilled veggies
- sauteed spinach with butter and garlic
- Japanese sweet potato fries
- cauliflower gratin
- organic greens Salad mix

### SAUCES

- chimichurri
- mustard trio
- garlic & herbs butter
- Chefs pepper sauce



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# WEST WORLD

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## BUFALA

italian buffalo mozzarella “bocconcino”, organic cherry tomatoes, basil leaves, premium extra virgin olive oil, 420

## CAESAR SALAD

romaine lettuce, tangy Caesar dressing, chicken breast, croutons 290

## CHICKEN QUESADILLAS

wholewheat tortilla bread with shredded chicken, roasted bell peppers and onion 320



## ALEENTA CLUB SANDWICH

homemade toast, chicken, bacon, red onion, cucumber, tomato, fried egg, french fries 320



## NATAI BURGER

200gr wagyu beef patty, cheddar cheese, bacon, tomato, onion, cucumber, fried egg, served with salad & french fries 590

## ANGEL HAIR SEAFOOD

delicious spaghetti with local seafood, olive oil, garlic and chili flakes 380

## BLACK PASTA

mezzi paccheri, sautéed with garlic, chili, tomato sauce, white wine, crab meat & mussels 490



## PENNE PRIMAVERA

penne pasta with sautéed vegetables & basil pesto 320



## SAFFRON RISOTTO

creamy italian rice “vialone nano” parmesan cheese & saffron 490



## PORCINI SOUP

creamy mixed mushrooms & garlic crostini 350

## PIZZA



Gluten Free Pizza available upon request



## MARGHERITA

buffalo mozzarella, tomato sauce, fresh basil 320

## SMOKED SALMON

tomato sauce, mozzarella cheese, smoked salmon, cherry tomatoes, grilled zucchini, rocket leaves 460



## MAGIC MUSHROOMS

porcini sauce, mozzarella, assorted grilled mushrooms, rocket leaves & truffle 390



## SALAMINO

tomato sauce, mozzarella, pork salami, parmesan shavings 390

## ANDAMAN SEAFOOD

tomato sauce, mozzarella, mixed local seafood: prawns, squid, mussels, parmesan shavings 420



## KII MAO

tomato sauce, all veggies & mushrooms, hot peppers & deep fried basil 320



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## HEALTHY SWEETS

### RAW CHOCOLATE TART



siamaya 85% (thai locally produced) dark chocolate, 290  
passion/chia jam, raw cacao nibs, hazelnut, cashew,  
raisins

### WHEATGRASS SORBET



wheat grass jus & plant protein, kiwi, pineapple,  
coconut flowers syrup

180  
per scoop

### NATAI FRUIT SALAD



organic tropical fruit selection  
in pandan & stevia syrup

220

### GLOW BOWL



Chiang Mai strawberry with avocado, watermelon,  
mango, papaya, apple & blueberry

280

## CLASSIC DESSERTS

### COCONUT-KAFFIR LIME CREME BRULEE

organic coconut crème brulee, passion fruit sorbet 250

### MANGO STICKY

yellow mango, sweet sticky rice, coconut cream,  
sesame seeds 220

### BANANA ROTI

yellow mango, sweet sticky rice, coconut cream,  
sesame seeds 250

### TIRAMISU

mascarpone cheese mousse, ladyfinger biscuits  
dipped in espresso from Chiang Mai's Arabica beans 320

### HANDCRAFTED SORBET

lime | passion fruit | coconut

100  
per scoop

### IN-HOUSE MADE ICECREAM

strawberry | dark chocolate | organic vanilla

100  
per scoop



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