

**"CULINARY SAWASDEE"** from our Executive Chef **Poungthip "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

















## WELLNESS STARTERS

<b>⊕ E</b> D A M A M E	steamed young Japanese beans	120
● BARLEY GREEK SALAD	organic barley, feta cheese, roasted cherry tomatoes, red onion, kalamata olives, bell pepper	320
HUMMUS TACO	crispy corn taco, butterhead lettuce, home-made hummus, shallot, confit tomato	290
<b>⊕</b> & G A Z P A C H O	tomatoes, cucumber, bell pepper and herbs served with crispy vegetables and multigrain bread	290
♠BUFALA	italian buffalo mozzarella "bocconcino", organic cherry tomatoes, basil leaves, premium extra virgin olive oil,	420
POR PIA SOT	fresh organic farm veggies wrapped in brown rice paper, sweet chili sauce	250
© CAULIFLOWER BUFFALO WINGS	crispy, gluten free and vegan, baked with spicy buffalo wings sauce	290
<b>®</b> ⊗OUR SOM TUM	green organic papaya salad, tamarind dressing	250
♣YUM SOM-O	pomelo, kaffir lime leaf, jaggery, coconut dressing	290













#### THE EDGE ALL DAY DINING



## BALANCED MAINS

♠BUDDHA BOWL	broccoli, sweet potato, chickpeas, avocado, quinoa, homemade tahini	320
● ROASTED CAULIFLOWER S ♣ AND HUMMUS BOWL	spicy roasted chickpeas, roasted cauliflower, microgreens, served on top of homemade hummus	320
TOFU LETTUCE LAAB WRAP	baby romano, toasted rice, shallots, lime, cilantro, crumbled tofu	320
♣ TERIAKI TOFU	wok sautéed tofu, broccoli, carrots, roasted cherry tomatoes, sesame seeds, organic riceberry	290
LOTUS ROOT& VEGGIES IN MILD VEGAN CURRY	fresh lotus root, asparagus, spinach, pumpkin, coconut milk, sambal curry, organic riceberry	350
ARRABIATA SPAGHETTI or PENNE	spicy tomato sauce with garlic, dried chili, olive oil and pecorino cheese	320
PRIMAVERA SPAGHETTI or PENNE	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
♣ YELLOW DAL	indian red lentil curry served with naan bread	290
<b>₺</b> ቓJUNGLE CURRY	with mixed vegetables, shiitake mushrooms & tofu	250













### THE EDGE ALL DAY DINING



P	IZZ	A	🕕 Gluten	Free Pizza	available	upon red	guest
_			o Gracon	110011224	avanabio	аропто	1400

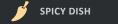
MARGHERITA	mozzarella, tomato sauce, fresh basil	320
MAGIC MUSHROOMS	porcini sauce, mozzarella, assorted grilled mushrooms, rocket leaves & truffle	390
<b>♦</b> KII MAO	tomato sauce, all veggies & mushrooms, hot peppers & deep fried basil	320

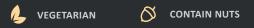
HEALTHY SWEET	ΓS	
SRAW CHOCOLATE TART	siamaya 85% (thai local produce) dark chocolate, passion/chia jam, raw cacao nibs, hazelnut, cashew, raisins	290
<b>● WHEATGRASS SORBET</b>	wheat grass jus & plant protein, kiwi, pineapple, coconut flowers syrup	180 per scoop
♠NATAI FRUIT SALAD	organic tropical fruit selection in pandan & stevia syrup	220
♠GLOW BOWL	Chiang Mai strawberry with avocado, watermelon, mango, papaya, apple & blueberry	280

# CLASSIC DESSERTS

&BANANA ROTI	with sweet milk & castor sugar	250
MANGO STICKY	yellow mango, sweet sticky rice, coconut cream, sesame seeds	220
HANDCRAFTED SORBET	lime   passion fruit   coconut	100 per scoop











CONTAINS PORK