

THE EDGE



OFF NATAI BEACH

LUNCH MENU

FROM THE WOK FIRE

PAD THAI GOONG  	410
Wok sauteed Flat rice noodles with king prawns and chili-tamarind sauce	
PAD SIEW GAI 	320
Wok sauteed Thick rice noodles, soya braised chicken & kale	
PINEAPPLE RICE  	330
Wok sauteed jasmine rice, Prawns, cashew nuts, raisins and pineapple	
ANGEL HAIR MARINARA  	430
Thin spaghetti with medley catches of the day seafood, olive oil, garlic and chili flakes	
KAO PAD GAI	330
Wok sauteed jasmine rice and free-range chicken	
With prawns or seafood	430
SPAGHETTI AL RAGU 	370
Australian beef Bolognese sauce, parmesan cheese	
ALL ARRABBIATA  	280
Penne or spaghetti, spicy tomato sauce, garlic, dried chili, olive oil and Italian parsley	

FROM THE CHAR GRILL




TIGER PRAWNS (3 TO 5 WHOLE DEPENDING FROM SIZE) 	850
TASMANIAN SALMON FILLET 	670
BEEF STRIP LOIN	1100
TAJIMA WAGYU TENDERLOIN	1800

PLEASE SELECT YOU SAUCE & SIDES

SAUCES

Chimichurri, mustard trio, 'Nam jinjeo', 'Nam jim' seafood

SIDES

Grilled veggies, sauteed spinach with butter and garlic, steak fires,    string fries, mashed potatoes, organic mix salad

SEARED | SAUTEED & STEAMED


CHARRED SALMON 	670
Seared organic Salmon fillet, tri-colors quinoa, walnut, cucumber and radish	
STEAMED SNAPPER  	670
Sarasin bridge farm White snapper, Thai style raw French beans "laarb", kaffir leaf, cilantro chili & lime vinaigrette	
TUNA TATAKI 	670
Seared Andaman tuna, tri-colors quinoa sauteede, local greens, soya dressing	
BAI MIANG PHAD KHAI 	260
Wok-sauteed local 'Miang' leaves with organic eggs	
TERIYAKI TOFU  	310
Wok saut sausage local crafted tofu, broccoli, carrots, roasted cherry tomatoes sesame seeds, organic berry rice	
GAI PAD MED MAMUANG  	310
Wok fried free range chicken with cashew nuts, bell pepper & veggies, chili oyster sauce	

ON BETWEEN BREADS













VEGAN BURGER   	350
Charcoal bun, plant-based patty, vegan avocado- mayo, pickled jalapeno, confit cherry tomatoes, in house made humus	
THE ALEENTA BURGER  	540
Char grilled wagyu beef patty, mature cheddar, crispy onion ring, Mayo- 'nam-jinjeo' caramelized shallots, brioche bun, green papaya slaw	
CHICKEN QUESADILLA  	350
Wrap tortilla, shredded chicken, mozzarella cheese, roasted bell peppers and onion	
SPICY SALMON WRAP  	430
Whole-wheat tortilla bread, Tandoori marinated grilled salmon, avocado, zucchini harissa-mayo, pickled jalapeno, sour cream	
ALEENTA CLUB  	430
Brown toast, chicken, crispy bacon, red onion, cucumber, tomato, fried egg	

Choose your sides: Shoestring or Steak fries | mixed salad

THE EDGE HEALTHY BOWL

ALEENTA POKE BOWL 	440
In-house cured salmon & tuna, avocado, sweet egg, cucumber, mango, edamame, salmon caviar, Japanese rice, nori seaweed, Japanese unagi	
GREEK BOWL  	320
Mix leaves, cucumber, bell peppers, artichoke, shallots, mint, feta cheese, olives radish & pomegranate dressing	
HIGH-PRO BOWL  	270
Chickpeas, black beans, Local craft soft tofu, tempeh, steamed buckwheat seeds, peanut, organic gluten free soya & sesame dressing	
SUPER FOOD BOWL  	280
Quinoa, chia, spirulina, purple potato, flaxseeds, walnut, avocado, goji berry, virgin coconut oil, lemon, shallots & pineapple organic vinegar	

PIZZA

QUEEN MARGARITA  	360
Tomato sauce, mozzarella, basil	
VEGAN WITH LOVE   	310
Medley of roasted veggies, marinated TOFU, tomato sauce	
FROM THE GULF OF SIAM   	430
Medley seafood catch of the day (Calamari, prawn, mussel) tomato sauce, mozzarella	
KHIMAO   	340
Tomato sauce, all veggies & mushrooms, hot peppers & deep-fried basil	
Chicken	370
Seafood 	430
Gluten free pizza available upon request	



 PORK

 DAIRY

 VEGAN

 SEAFOOD

 NUTS

 CHILI

 GLUTEN

 HEALTHY LIVING ALEENTA BALANCE DISHES

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX













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SNACKING ABOUT













EDAMAME  V	140
Steamed young Japanese beans	
CAULIFLOWER BUFFALO WINGS  V	290
Crispy, gluten free and vegan, baked with spicy buffalo wings sauce	
MALAY SATAI 	280
Grilled chicken skewers with turmeric marinade & peanut sauce	
FRIES & NORI V	140
Shoe string fries with dry nori seaweed powder	
GREEN CRAB  	320
Crab tempura, green mango, cashew nut, coriander-chili dressing	
CRISPY CALAMARI  	300
Crispy Phan-gna calamari rings with tartare sauce & lime wedge	
HUMMUS TACO  V	310
Crispy corn taco, lettuce mix, in house-made hummus, shallot, confit tomato guacamole salsa	
Additional of: Beef, chicken, sea-bass, Prawns 	350
SALSA & CHIPS  V	210
Spiced pico de gallo, guacamole, crispy tortilla chips	



SIZZLING CURRIES & SOUPS

SOUP OF THE DAY	320
Today chef's soup selection direct from fresh delivered market goodies (please ask our service team for the daily selection)	
TOM KHA GAI	310
Traditional coconut milk soup with chicken lemongrass, galangal, shallots, mushrooms	
TOM YUM GOONG   	340
Traditional spicy clear soup with prawns, lemongrass, galangal, shallots, mushrooms	
JUNGLE CURRY  	270
Coconut red curry With mixed vegetables, shiitake mushrooms & tofu	
GAENG KIEW WAAN GAI 	310
Green curry With chicken & Thai eggplant	
LOTUS ROOT & VEGGIES IN MILD VEGAN CURRY  V 	350
Fresh lotus root, asparagus, spinach, pumpkin, coconut milk, sambal curry, organic rice berry	
NATAI STYLE MASSAMAN CURRY  	490
Persian origin soup: Thai wagyu Beef, curry paste, coconut, onions, potatoes, nuts #1dish in "The World's 50 Best Foods" by CNN Travel	




FRESH | GREEN & CRISP

CAPRESE DI BUFALA 	430
Bangkok dairy farm buffalo mozzarella 'bocconcini', organic cherry tomatoes, Basil leaves, virgin oil	
CHEF'S COB SALAD  	360
Grilled free-range Chicken Breast, organic soft-Boiled Egg, Crispy Bacon, Avocado, Tomato, Olives, Hydroponic Greens, Ranch Dressing	
CLASSIC CAESAR   	320
Romaine lettuce, tangy Caesar dressing, quail eggs, crispy bacon, garlic croutons shaving parmesan	
Chicken	350
Grilled king prawns 	380
SNAPPER CEVICHE  	310
Sarasin bridge farm white snapper fillet, sweet potato, steamed corn, lettuce, ceviche dressing, tortilla	
'POR PIA SOT' ROLLS  V	270
Rice berry paper wrap, crispy organic veggies, garden herbs, plum-chili dipping	
OUR 'SUM TUM'  	260
Green organic papaya salad, dry shrimps, tamarind dressing	
YUM SOM-O GOONG	350
Pomelo, poached king Prawns, kaffir leaves, roasted coconut & lime dressing	
GAZPACHO  V	280
Tomato, capsicum & cucumber tangy cold soup served with crispy vegetables and multigrain bread, crouton	

DESSERT

MANGO & STICKY RICE V 	240
Thailand's most famous desert	
TIRAMISU  	350
Italian ladyfinger layered with mascarpone, espresso amaretto	
SEASONAL FRUITS  V	230
Sliced fruit platter	
GELATO BY SCOOP 	100
Vanilla, chocolate, pistachio, salty caramel, green tea, mango tamarind, lemon, coconut, strawberry, passion fruit and seasonal others	

HEALTHY SWEETS

RAW CHOCOLATE TART  V 	290
Siamaya 85% (Thai local produce) dark chocolate passion chia jam, raw cacao nibs, hazelnut, cashew, raisins	
WHEATGRASS SORBET  V	180
Wheat grass jus & plant protein, kiwi, pineapple, coconut flowers syrup	
GLOW BOWL  V	290
Chiang mai strawberry with avocado, watermelon, mango, papaya, apple & blueberry	

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