

THE EDGE

OFF NATAI BEACH

“CULINARYSAWASDEE” from our Executive Chef Winai Plongkerd “Aek” – leading the restaurant team 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 his Chef’s jacket, Chef Aek 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 Aek’s culinary fundament which he bases all his eagerly earned culinary skills and is handing over this knowledge to his local teams.

Our menu is marked with icons labeling the food for: Gluten contain ingredients, Spicy, Vegan, Aleenta well being balance dishes, seafood, 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.

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

BON APPETIT

Scan QR code with your phone
to access Digital Menu



โปรดสแกนรหัสQRCODE
ด้วยโทรศัพท์ของคุณเพื่อเข้าถึงเมนูอาหาร

PORK DAIRY V VEGAN SEAFOOD NUTS CHILI GLUTEN
 HEALTHY LIVING ALEENTA BALANCE DISHES

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



THE EDGE.... FROM DUSK TO DAWN

The EDGE Wellness cuisine Asian & international

'POR PIA SOT' ROLLS  V	250
Rice berry paper wrap, crispy organic veggies, garden herbs, plum-chili dipping	
TOFU LETTUCE LAARB WRAP DYS  V	290
Baby roman, toasted rice, shallots, lime, cilantro, crumbled tofu	
GAZPACHO  V	280
Heirloom tomatoes, cucumber bell pepper and herbs served with crispy vegetables and multi-grain bread	
VEGAN MUSHROOM BOWL  V	270
This delicious & creamy mushroom is dairy free, gluten free, and is made without any added flour. It's made with wild mushrooms, light yet creamy. Its heart healthy and low fat.	
ALEENTA POKE BOWL 	420
In-house cured salmon & tuna, avocado, sweet egg, cucumber, mango, edamame, salmon caviar, Japanese rice, dried wakame, Japanese unagi	
SUPERFOOD BOWL V 	250
Quinoa, chia, spirulina, purple potato, flaxseeds, walnut, avocado, goji berry, virgin coconut oil, lemon, shallots & pineapple organic vinegar	
MAINS	
LOTUS ROOT & ORGANIC VEGGIES MILD VEGAN CURRY  V 	350
Fresh lotus root, asparagus, spinach, pumpkin, coconut milk, sambal curry, organic rice berry	
CHARRED SALMON 65'  	650
Seared sous vide salmon fillet, tri-colors quinoa, walnut, cucumber and radish	
STEAMED SNAPPER  	650
Sarasin bridge farm White snapper, Thai style raw French beans "laarb", kaffir leaf, cilantro chili & lime vinaigrette	
TUNA TATAKI 	650
Seared Andaman tuna, quinoa sauteed, local greens soya dressing	

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SOUTHEAST ASIAN DELICACY

ROLLS TRILOGY 🍤 🌿 🌱	290
Vietnamese rice paper roll with veggies, mango & tofu Laotian crepe with chicken curry Thai style fried prawn wrapped in noodles, trio of sauces	
YUM WOON-SEN THALAY 🍤	390
Spicy glass noodles salad with medley catch of the day seafood	
LARB KAI 🌿	250
Northeastern specialty with minced chicken, mint, shallots, basil and coriander	
MALAY SATAY 🌿 🍤 🍤 🌱	250
Grilled chicken with turmeric marinade & peanut sauce	
Prawns Beef	320
TOM YUM GOONG 🌿 🍤 🌶️	320
Traditional spicy clear soup with prawns, lemongrass, galangal, shallots, mushrooms	
TOM KHA KHANG 🍤	600
Hot and sour rock lobster coconut soup, straw mushroom, heirloom cherry tomatoes	

THE ESSENCE OF ASIA

PAD THAI GOONG 🍤 🍤	380
Wok sauteed flat rice noodles with king prawns and chili-tamarind sauce	
PINEAPPLE FRIED RICE 🍤 🍤	370
Wok sauteed jasmine rice, prawns, cashew nuts, raisins and pineapple	
KAO PAD KAI	320
Wok sauteed jasmine rice and free-range chicken	
With prawns or seafood 🍤	400
FRAGRANT YELLOW CURRY GOONG 🍤 🌶️	390
With prawns, lychee & kaffir lime leaf	
GAENG POOH BAI CHAPLOO 🍤 🌶️	450
Red curry with crab meat & betel leaves, served with rice noodles	
ROCK LOBSTER CURRY 🍤 🌶️ 🌱	750
Rock lobster, Bali style spicy coconut curry, served with naan bread	
POO PAD PRIK THAI DAM 🍤	460
Wok fried crab meat with black pepper sauce	
NATAI STYLE MASSAMAN CURRY 🍤 🌶️	490
Persian origin soup: Thai wagyu beef, curry paste, coconut, onions, potatoes, nuts #1 dish in "the world's 50 best foods" by CNN travel	
GAJ PAD MED MAMUANG 🍤 🌱 🍤	250
Wok fried free range chicken with cashew nuts, bell pepper & veggies chili-oyster sauce	
BEEF ' LUC - LAC' 🌱	520
Vietnamese wok-fried wagyu beef strip loin cubes, bell peppers, spring onion potato wedges, lime-soya-peppercorn sauce	

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FROM THE CHAR GRILL

PHUKET LOBSTER (Size avg 550–650g)	2500
TIGER PRAWNS (3 to 5 whole depending from size)	850
SEA-BASS FILLET 🌿	600
TASMANIAN SALMON FILLET 🌿	650
BEEF STRIP LOIN	990
TAJIMA WAGYU	1750
TENDERLOIN	950
LAMB CHOPS Please select you sauce & sides	
SAUCES Chimichurri, mustard trio, garlic-butter 🍷, roasting gravy 🍷, 'Nam Jinjeo', 'Nam Jim' seafood	
SIDES 🌿 V Grilled veggies, Sauteed spinach with garlic, steak fries, string fries, mashed potatoes 🍷 organic mix salad	

FROM THE WESTERN WORLD

NICOISE SALAD 🍷 Char grilled Andaman sea tuna, French beans, heirloom tomatoes, hard boiled quail's egg, new potato, anchovy black olives, lemon vinaigrette	290
SNAPPERCEVICHE 🍷 Sarasin bridge farm white snapper fillet, sweet potato, steamed corn, lettuce, ceviche dressing, tortilla	290
CAPRESE DI BUFALA 🍷 Bangkok dairy farm buffalo mozzarella "bocconcini", organic cherry tomatoes, basil leaves, premium virgin oil	420
CLASSIC CAESAR 🌿 🍷 🐷 Romaine lettuce, tangy Caesar dressing, quail eggs, crispy bacon, garlic croutons shaving Thai parmesan	300
Chicken Grilled king prawns 🍷	350 380

MAINS

OVEN ROASTED SEABASS Whole fish, lemon, tomato, potato, olives tapenade (allow 25 minutes)	690
WHITE SNAPPER 🍷 Sarasin bridge farm white snapper (fillet), organic Phuket veggies ratatouille lemon-capers butter	590

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BEEF ' TAGLIATA'		1100
Char grilled Thai Black Angus strip-loin, roast heirloom tomato & baby potato, organic rocket, caramelized shallots & Balsamic Vinegar reduction		
PIRI PIRI CHICKEN		590
Pan roasted chicken thigh, piri piri sauce, wilted spinach, truffle mashed potato		
PASTA		
PENNE PRIMAVERA	 V 	300
Penne pasta, sautéed vegetables, basil pesto		
PAPPARDELLE	 	490
pasta, porcini mushrooms, smoked duck and black truffle		
ANGLE HAIR MARINARA	 	410
Thin spaghetti with medley catches of the day seafood, olive oil, garlic and chili flakes		
SPAGHETTI CARBONARA	 	390
Artisan spaghetti with Parmesan cheese, crispy pancetta and egg yolk creamy sauce		
BURGER		
VEGAN BURGER	 V 	310
Charcoal bun, beans & seitan patty, vegan mustard-mayo, pickled jalapeno confit cherry tomatoes in house made humus		
THE ALEENTA BURGER	 	520
Brioche bun, char grilled wagyu beef patty, mature cheddar, crispy onion ring, Mayo-Nam-Jingee, caramelized onion, green papaya slaw		
Choose your sides: Shoestring or Steak fries & mixed salad		
PIZZA		
QUEEN ' MARGARITA'	 	360
Tomato Sauce, buffalo mozzarella, basil		
KHIMAO	 	320
Tomato sauce, all veggies & mushrooms, hot peppers & deep-fried basil		
With Chicken Seafood		370 420
VEGAN WITH LOVE	 V	290
Medley roasted veggies, marinated tofu, tomato sauce		
'ALOHA'	  	330
Bacon, pineapple, tomato, mozzarella		
VOLCANO	  	370
Fresh chorizo, spicy salami, Nduja spicy smoked sausage tomato sauce, mozzarella		
FROM THE ANDAMAN SEA	  	410
Medley seafood catch of the day (calamari, prawn, mussel) tomato sauce, mozzarella		
Gluten free pizza available upon request		

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HEALTHY SWEETS

RAW CHOCOLATE TART 🌿 🥥 V	290
Samaya 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	
FRUIT SALAD 🌿 V	180
Organic tropical fruit selection in pandan & stevia syrup	
GLOW BOWL 🌿 V	280
Chiang Mai strawberry with avocado, watermelon, mango, papaya, apple & blueberry	
INDULGE YOURSELF....	
COCONUT – KEFIR LIME CREME BRULEE 🥥	250
Organic coconut creme brule, passion fruit sorbet	
MANGO – STICKY V 🥥	220
Yellow mango, sweet sticky rice, coconut cream, sesame seeds	
TIRAMISU 🥥 🌿	350
Mascarpone cheese mousse, lady finger biscuits dipped in espresso from Chiang Mai's Arabica beans	
THREE SHADES OF CHOCOLATE 🥥 🌿	310
three layers of chocolate mousse Blanc satin 29% Miam mere 58% Fleur de cao 70% Orange coulis & mulberry sauce	
PINA COLADA 🥥 🌿	320
Pineapple Confit, Coconut Mousse, Vanilla Biscuit & Ice Cream, Chalong Bay Rum, coconut sauce	
ARTISANAL SORBET V	100
Lime passion fruit coconut	
ARTISANAL ICE CREAM 🥥	100
Strawberry dark chocolate organic vanilla	
BANANA ROTI 🌿 🥥	250
With sweet milk & caster sugar	

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