

# Aleenta Phuket – BBQ on the Beach at The Edge

## Luxury Weekend Surf& Turf Experience Fridays & Saturdays | High Season

Join us for an unforgettable seaside evening where the aroma of the grill meets the sound of the waves. An indulgent family-style feast celebrating land and sea, paired with fine wines and the rhythm of live music under the stars.

### Optional Starters

For an elevated beginning to your evening

#### Oscietra Caviar (15g)

Served with buckwheat blinis, chives, grated egg yolk & egg white, red onion, lemon, and sour cream.

THB 2,700+++

#### Fine de Clair No. 2 Oysters (6 pieces)

With classic mignonette dressing and lemon.  
THB 1,100+++

Suggested Wine Pairing: Champagne Louis Roederer Brut Premier – crisp and refined, the perfect prelude to a night by the sea.

### From the Grill

Surf & Turf BBQ Board – Served Family-Style  
Refilled upon request

#### From the Sea

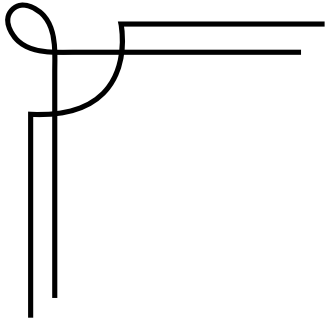
Grilled Fine deClair Oysters Rockefeller  
Blue River & Tiger Prawns  
Paella-Stuffed Squid  
Phuket Lobster  
Grilled Grouper Fillet

#### From the Land

Grilled Wagyu Beef Tenderloin  
Grilled Wagyu Prime Rib  
Smoked Beef Brisket  
Lamb Chops  
Slow-Cooked Pork Neck

### Suggested Wine Pairing:

2019 Puligny-Montrachet, Louis Latour – for the seafood's buttery richness.  
2020 Château Léoville-Barton, Saint-Julien – bold structure for Wagyu and lamb.



## Sides & Salads

Served family-style | Refilled upon request

### Cold Servings

- Bread Basket with yogurt-whipped brown butter
- Mixed Green Salad with roasted buckwheat, parsley & mustard vinaigrette
- Tomato Salad & Cottage Cheese with pickled red onion, basil & crispy garlic
- Cold Creamy Potato Salad with cucumber, red onion & sour cream

### Hot Servings

- Spicy Corn Ribs with feta cheese & crispy shallots
- Hard-Fried Green Beans with chili, garlic & tarragon
- Sweet Potato Mash with puffed quinoa, parsley & pickled mustard seeds
- Big-Cut Fries with seaweed dust & spicy cheese sauce

## Family-Style Dessert Selection (Optional Add-On)

THB 425+++ per person

- Baked Pineapple Crumble with vanilla crème fraîche & roasted coconut
  - White Chocolate Mousse with kaffir lime & lemongrass curd
  - Fresh Watermelon Salad with lime zest, chopped mint & local honey

Suggested Dessert Wine: Moscato d'Asti, La Spinetta – Piedmont, Italy –

bright, lightly sparkling, and tropical.

Full BBQ Menu: THB 6,000+++ per person

Complete Indulgence Menu:  
Caviar · Oyster · BBQ Grill · Dessert  
and  
One Bottle of Wine per Person  
THB 10,500+++ per person

### Evening Entertainment

As the sun sets over Natai Beach, enjoy live acoustic guitar and vocal performances throughout the evening. After dinner, gather by the bonfire for fire dance performances and rhythmic beats by our resident DJ, continuing late into the night with the sound of the sea as your backdrop.