

ALL DAY DINING MENU

WELLNESS CUISINE

NUTRITIOUS STARTERS



KETO MACKEREL GF GI LC HP HT 🥜 320

Seared mackerel fillet, crushed Chiang Mai avocado, quail eggs, Walnut, ketones that generate during the keto diet provide Neuroprotective benefits, strengthening and protecting the brain and nerve cells



PROSCIUTTO & MELON GF GI 🍷 320

A genius twist on traditional melon and parma, Our chef lovingly grill the watermelon until it's fragrant and naturally sweeten which then set off the aromatic authentic prosciutto di parma 18 months that we have selected to present to you



VEGAN MUSHROOM GF VE 220

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. It's heart healthy, low fat, and oh so good.



HUMMUS TACO VE LF HT 🥜 260

Crispy corn taco shell, organic mix lettuce, hummus, shallot, confit tomato



SEA-BASS TACO HP HT GI 280

Seared sea-bass, crispy corn taco shell, guacamole mayo, organic lettuce selection, lemon



BEEF TACO HP 🥛 290

AUS beef, cheddar cheese, onion, tomato, lettuce, sour cream

🥛 Dairy 🥜 Nuts 🍖 Pork 🐠 Seafood GI Low Glycemic Index VE Vegan
GF Gluten Free LC Low Carb HP High Protein LF Low Fat HT Heart Healthy R Raw Food

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

WELLNESS CUISINE

MAIN COURSES



CHARRED SALMON & CRISPY VEGGIES GF GI LC 560

Line caught salmon fillet, steamed quinoa, jicama, walnut, cucumber and radish rich in omega-3 fatty acids, great source of protein, contains the antioxidant astaxanthin, may reduce the risk of heart disease.



GF GI LF 420

White snapper, raw french beans, kaffir lime leaf, cilantro in dry chili & lime vinaigrette lowering triglycerides, blood pressure, inflammation, macular degeneration and reducing the risk of heart disease and stroke. It also provides a lean source of omega-3 fatty acids, proteins and minerals



BAKED CAULIFLOWER GF GI 360

Cauliflower, roasted tomato, basil, parmesan cheese, mozzarella, pine nuts in addition to featuring a host of vitamins and minerals, cauliflower also contains important phytonutrients, many which have antioxidant activity



TERIYAKI TOFU GI VE 350

Wok sautéed tofu, broccoli, carrots, roasted cherry tomatoes, sesame, organic berry rice good source of protein and contains all nice essential amino acids. It is also a valuable plant source of iron and calcium and the minerals manganese and phosphorous in addition to this, it also contains magnesium, copper, zinc and Vitamin B1



LOTUS ROOT & VEGGIES MILD VEGAN CURRY GF GI VE 300

Fresh lotus root, asparagus, spinach, pumpkin, coconut milk, sambal curry, rice berry have Vitamin B complex, which has a compound known as pyridoxine. This compound interacts with neural receptors in the brain, which are responsible to reduce stress, irritability and headaches



VEGAN BURGER GI VE 320

Lentils patty, organic whole wheat bun, vegan mayonnaise, english mustard, sweet potato fries. High in minerals, such as calcium, phosphorous, magnesium, and potassium. Lentils are packed with Vitamin C, Vitamin K, and folate

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WELLNESS CUISINE

SUPER BOWLS



WELLNESS BOWL GI HP 420

Salmon, tuna, avocado, edamame, salmon roe, tamago, mango, berry rice, and other superfood ingredients makes this a healthy and satisfying treat



BUDDHA BOWL GF GI VE HT 380

Featuring homemade tahini sauce, avocado, curried chickpeas, sweet potato, broccoli and quinoa. No dairy, gluten free, vegan, high protein, low glycemic index, high fiber, all superfood goodness



CRAB MEAT INCA SALAD BOWL GI LC 490

Giant lump crab meat served with quinoa tri color salad and nam yum



GLOW BOWL VE GF R GI HT 230

Powerful antioxidant super food snack



•• ALEENTA BEACH DINING EXPERIENCE

Join us for a wonderful evening of exotic cuisine and delicious wine, whilst dining under the canopy of Mother Nature's natural beauty. Cool breezes and sumptuous food are but the beginning of this evening. Our team will personally attend to your every need, whilst feeling totally alone on this romantic beach.



•• ALEENTA BEACH CAFE

Our Beach Cafe is the perfect hangout for enjoying a coffee, fresh juice or snack with a superb view of the ocean. Don't forget to spend some time here whilst visiting Aleenta. Open daily 12pm - 7pm

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ALL DAY YUMMIES

HEALTHY FOOD



Rich, smooth, creamy and refreshing Acai Bowls are here at Aleenta Beach Cafe!

Enjoy our guilt free food with premium fresh fruit and superfood toppings. We use Single Origin Acai to keep consistency in taste and quality, and our bowls are crafted with passion and care and taste as great as they look!

Acai benefits

- Immunity Booster
- Promotes Glowing Skin
- Muscle Recovery
- Healthy Fats
- Good Digestion
- Lower Cholesterol



ACAI GREEK YOGURT BOWL HT LC 340

Acai puree, Greek yogurt, Frozen banana, Fresh kiwi, Fresh strawberry, Fresh blueberry, Fresh mango, Coconut flakes, Pumpkin seeds, Sunflower seeds, Homemade granola



CRUNCHY NUTTY Acai BOWL HP LC 340

Acai berry powder, Almond milk, Frozen banana, Frozen blueberry, Frozen strawberry, Peanut butter, Sliced banana, Coconut flakes, Pumpkin seeds, Sunflower seeds, Flax seeds, Homemade granola



GREEN AVOCADO Acai BOWL HT LC 340

Acai puree, Almond milk, Young baby spinach, Frozen Banana Avocado green, Fresh blueberry, Fresh kiwi, Peanut butter, Walnut, Fresh blueberry, Coconut flakes



MIXED BERRY Acai BOWL HT LC 340

Acai berry powder, Almond milk, Peanut butter, Frozen blueberry, Frozen blackberry, Frozen strawberry, Frozen blueberry, Dried goji berry, Chai seeds, Flax seeds, Homemade granola, Coconut flakes

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ALL DAY DINING

WESTERN COMFORT



BUFFALA SALAD LG LC GF 350

Buffalo mozzarella "Bocconcino", vine cherry tomato (Raw & Roasted), basil leaves, extra virgin olive oil.



NICOISE SALAD HP HT LF LC 360

Char-grilled tuna fillet, green haricot, tomato, hard-boiled quail eggs, new potato, anchovies, kalamata olives, lemon vinaigrette



ALEENTA CLUB SANDWICH HP HT 380

An authentic club sandwich with all its trimmings and fanfare that makes this dish your favorite go-to comfort food. Perfectly balanced within the homemade toast are the perfectly fried eggs, streaky smoke bacon, and smoked chicken, and of course crunchy lettuce and heirloom tomatoes



ALEENTA SIGNATURE BURGER HP 470

This is no ordinary burger, we make it with love. The bun is freshly baked in the bakery, high-grade beef patty topped with fried egg on melted cheddar, bacon and slowly caramelized onions, served with hand-cut fries.



CRISPY CALAMARI 280

Crispy crumbed Pak Nam Pran squid and tartare sauce



FRENCH FRIES 150

Homemade potato fries with condiments

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ALL DAY DINING

WESTERN COMFORT



BACON HONEY DIJON SALAD HP 🥗 🥓 🍗 🥗 280
A delicious mix of cos, cherry tomatoes, almond sticks, bacon, shredded parmesan cheese, croutons and honey lemon dressing



ALEENTA WALDORF SALAD LC GF VE 🥗 280
Organic mix lettuce, celery, grapes, walnut, green apple in plant-based ranch dressing (plant-based mayo & yogurt)

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WESTERN COMFORT



MEDITERRANEAN BARLEY SALAD GF LC 290

Organic barley, feta cheese, roasted heirloom tomatoes, red onion, kalamata olive, bell pepper. Full of fiber, vitamins, and minerals (potassium, folate, iron, and Vitamin B6) supporting cardiovascular health.



ALEENTA GREEK SALAD GI R LF GF 220

Fresh cucumber & mint salad with feta, made of chopped raw cherry tomatoes, bell pepper, cucumber, parsley and feta cheese



ANGEL HAIR SEAFOOD AGLIO E OLIO 350

Easy delicious spaghetti with seafood, olive oil, garlic and chili flakes



CLASSIC BEEF RAGU HP 370

Fettuccine pasta with classic beef stew, parmesan cheese



SALMON FILLET HP HT GF 520

Seared salmon fillet with lemon and wild rice



SPAGHETTI CARBONARA HP 350

Artisanal spaghetti pasta, Aleenta organic farm egg & parmesan cheese sauce, crispy guanciale ham, black pepper

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ALL DAY DINING

WESTERN COMFORT



INTRODUCING TAJIMA WAGYU 4/5 TENDERLOIN HP

1750

Tajima Wagyu Tenderloin, known for intricate marbling. We have selected the 4-5 for you here. Special limited time only while supply lasts. Served with a selection of 2 side dishes and 2 sauces

SAUCE OPTIONS (CHOOSE UP TO 2)

Chimichurri • Mustard Trio • Garlic Herb Butter • House Made Teriyaki

SIDE DISH (CHOOSE 2)

Cauliflower gratin • Sautéed spinach with butter and garlic • Sweet potato fries (with truffles add THB100)
Organic green salad with walnut and house oil and vinaigrette dressing • Truffle organic green salad (add THB100)



AUSTRALIAN GRAIN FED RIB EYE STEAK HP

940

Prime cut of Rib Eye steak, served with hand cut fries, Caramelized onion, and roasted garlic.

Optional sauces: Mustard trio or teriyaki

Wine Pairing one glass THB1,200



•• SPA BUFFET

Create your own exclusive Ayurah wellness experience with your favorite treatment choices. Wellness massage therapy | Body polish
Body nourishment | Beauty elegance: Duration 2 hours



•• BICYCLE ROUTE AROUND THE RESORT

Aleenta Hua Hin is the perfect destinations for enthusiastic cyclists, training triathletes, ironman hopefuls, or even just families who enjoy taking scenic bike rides together.

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ALL DAY DINING

THAI FAVORITES



GAENG KIEW WAN GAI 320
Creamy of coconut green curry chicken
or pork or beef or seafood



GAIR RUE MOO SATAY HP LC 280
Grilled chicken or pork satay with peanut sauce
and cucumber pickle



PAD THAI GOONG 350
Traditional wok fried rice noodles with prawn, vegetable
and tamarind sauce



HOMOK YAANG HP LC 250
Char grilled Fish & curry mousse wrapped in banana leaves



YUM WOON SEN TALAY LF 350
Spicy glass noodles salad with prawn, squid and mussels

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ALL DAY DINING

THAI FAVORITES



KHAO PAD PORK 🍖 290
KHAO PAD CHICKEN 290
KHAO PAD SEAFOOD 🐠 330
 Fried rice with pork chicken or seafood, onion tomato mixed vegetable and fried egg

POR PIA SOD LF VE 230
 Fresh farm veggies wrapped in brown rice paper with sweet chili sauce



PAD KRA PAO PORK 🍖 290
PAD KRA PAO CHICKEN 290
PAD KRA PAO TUFU 290
PAD KRA PAO SEAFOOD 🐠 330
 Stir fried pork or chicken with spicy holy basil sauce served with rice, fried egg



TOM YUM GOONG HT 🐠 350
 Traditional spicy prawn soup with lemongrass broth and chili oil



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ALL DAY DINING

PAK NAMPRAN SPECIAL



YUM CHA CHRAM LC 🥥 🍷 370
Cha chram local Thai vegetable mixed with Thai herbs and seafood



GAENG POO BAI CHA PLU 🍷 390
Yellow curry with blue crab meat and wild pepper leaves served with rice noodles



MUEK KHAI YAANG LC HP 🍷 290
Seared calamari eggs skewers with spicy Thai seafood sauce



TOD MAN PLA HP LC 290
Snapper fillet curried fritters & string beans with sweet chili sauce



GAJ PAD MED MA MUANG HP 🥥 320
Wok fried chicken with cashew nut and vegetable with chili oyster sauce




JASMINE RICE GF VE 50
ORGANIC BERRY RICE GF GI VE 70



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ALL DAY DINING



WESTERN COMFORT



MARGHERITA  330
Buffalo mozzarella, tomato sauce, fresh basil, EVO

FRUTTI DI MARE   390
Prawn, squid, mussels, garlic, olive oil, basil, tomato sauce, mozzarella cheese

PROSCIUTTO DI PARMA   390
Parma ham, rocket, parmesan, mozzarella and tomato sauce

• Gluten free pizza available with additional 30THB **GF**

PICCANTE   350
Spicy Italian salami, mozzarella cheese, tomato sauce



HAWAIIAN   350
Ham, bacon, pineapple, tomato, mozzarella cheese

CHICKEN ARRABIATA  350
Tomato sauce, mozzarella, smoked chicken, kalamata olives, fresh basil, sundried tomato

• Gluten free pizza available with additional 30THB **GF**

SPICY BASIL CHICKEN OR BEEF  350
Tomato sauce, mozzarella, stir fried chicken or beef, spicy holy basil

GREEN CURRY CHICKEN OR BEEF  350
Green curry base, Thai aubergines, chicken or beef, sweet basil, mozzarella cheese

TOM YUM GOONG   350
Special tomato base, mozzarella, prawns, coriander, mushrooms

• Gluten free pizza available with additional 30THB **GF**

VEGAN CHEESE OPTION AVAILABLE **VE** 150

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WELLNESS CUISINE

HEALTHY SWEETS



PAK NAM PRAN FRUIT SALAD **VE GF R** 240

Organic tropical fruit selection in pandan & stevia syrup sources of many essential nutrients that are under consumed, including potassium, dietary fiber, Vitamin C, and folate (folic acid). Diets rich in potassium may help to maintain healthy blood pressure



RAW CHOCOLATE TART **VE GF R** 250

Siamaya 85%(Thai local produced) dark chocolate, strawberry/chia jam, raw cacao nibs, hazelnut, cashew, raisins dark chocolate also contains antioxidants called flavonoids which improves blood flow and lowers blood pressure, also help in lower levels of low-density lipoprotein (ldl) cholesterol in the body and increase levels of high-density lipoprotein (hdl) cholesterol



WHEATGRASS SORBET **VE GF R** 210

Wheat grass jus & protein, kiwi, pineapple, coconut flowers syrup wheatgrass is a source of potassium, dietary fiber, Vitamin A, Vitamin C, Vitamin E (Alpha tocopherol), Vitamin K, thiamin, riboflavin, niacin, Vitamin B6, pantothenic acid, iron, zinc, copper, manganese, and selenium



CHIA PUDDING **VE GF R** 240

White chocolate, organic chia seeds, coconut milk, yellow mango chia seeds are one of the most nutritious foods on the planet. They're loaded with fiber, protein, omega-3 fatty acids and various micronutrients



HOMEMADE TRADITIONAL COCONUT ICE CREAM **VE** 150

Traditional coconut ice cream mixed with Lod chong traditional dessert and jack fruit topping with peanuts



•• ALEENTA FARMER MARKET

We will be selling items from the Aleenta organic farm Aleenta farmers market is open daily 9am – 6pm

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ALL DAY DINING

SWEET TOOTH



ICE CREAM 100

Strawberry
Mango
Dark chocolate
Organic vanilla
Mint chocolate chip ★

HANDCRAFTED SORBET 100

• Passion fruit
• Lime

TRADITIONAL HOMEMADE 100

• Special homemade coconut sorbet



COCONUT CREME BRULEE  
Organic coconut crème brûlée, passion fruit sorbet

250



MANGO STICKY 
Ripe yellow mango, sweet sticky rice, coconut cream, sesame

190



TIRAMISU 
Arabica espresso coffee and mascarpone cheese mousse, lady finger biscuit, coco dust

260



HOMEMADE CHEESECAKE 
Choices of strawberry, mango or blueberry toppings

220

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