



THE
EDGE
OFF NATAI BEACH

ALEENTA BREAKFAST

A SWEET MORNING



• **CREPE A LA NUTELLA** 🍌🍌
Brittany recipe from our old beloved chef Jean Louis, served with nutella and slices of ripe banana



• **LE PAIN PERDU (FRENCH TOAST)** 🍌🍌
Soaked Brioche in eggs, sprinkled with vanilla and sugar dust, top with berries and tropical fruit salad



• **PANCAKE WITH 100% LOCAL HONEY** 🍌🍌
Fluffy and light pancake, top with berries and tropical fruit salad, icing sugar and 100% local honey

WELLNESS ACTIVITIES

• **DISCOVER DAILY ACTIVITIES**

Daily complimentary wellness activities like Hatha Yoga, meditation, sound therapy, breathwork, pilates, yoga nidra and many more.



THAI COOKING DISCOVERY

A hands-on, Thai-inspired cooking class. Enjoy the chatter of our chef and the invigorating scents of your creation. 24-hour prior booking is required

THB 3,000++ / THB4,500 WITH FRESH MARKET VISIT
PRICE FOR 3 COURSES, PER PERSON

EGGS AROUND THE WORLD



ARABIC SHAKSHUKA 🌶️🌿

Poached Eggs in Tomato Sauce, Chili Pepper, Garlic, Arabic Herbs



CLASSIC OMELETTE 🍌

Choices of onion, cheese, tomato, mushrooms



GREEK OMELETTE 🍌

Feta Cheese, Spinach, Tomato and Olives



EGGS BENEDIC 🐷🍌

English muffin, bacon, poached egg, hollandaise sauce



JAPANESE OMELETTE 🍌

Tamago with Nori, Miso and Soya Reduction, Young Pickled Ginger



MEXICAN OMELETTE 🍌

Tortilla, Mild Spices, Tomato and Avocado Salsa



PORK



DAIRY



VEGAN



SEAFOOD



NUTS



CHILI



GLUTEN



HEALTHY LIVING ALEENTA BALANCE DISHES



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WELLNESS BREAKFASTS



RICE BERRY CONGEE

Soft tofu, chia seeds, ginger, coriander, scallions, crispy garlic & shallot



SUPER BOWL

Quinoa, chia seeds, apricots, goji berries, edamame, mint extra virgin olive oil & honey



75° POACHED EGGS

Smashed avocado, sprouts, In-house cured smoked salmon, muffin



AYURAH BIRCHER MUESLI

Organic Rolled Oats, Apple, Mango, Soya Milk, Goji Berries, Chia Seeds, Dried Fruits



FLAXSEED PORRIDGE

Served in rice milk with fresh fruits



ORGANIC EGG WHITE OMELETTE

Toasted sourdough bread, walnut crumble, roasted cherry tomatoes, hollandaise sauce



BEETROOT YOGURT

With home made granola, seasonal fruits & berries



BERRY RICE MILK

Home made granola, raisins, medjool dates syrup, gooseberry



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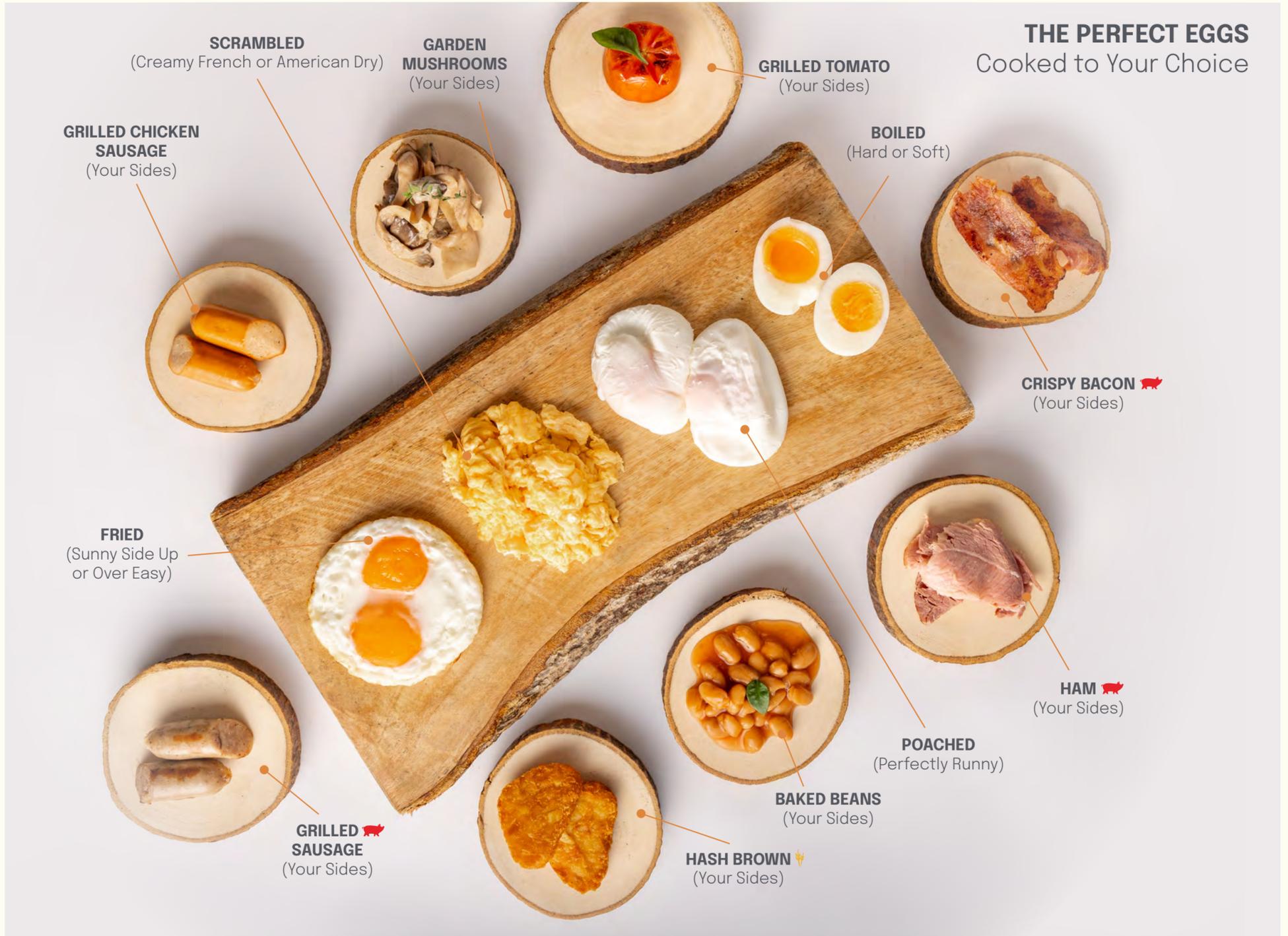
HEALTHY LIVING ALEENTA BALANCE DISHES



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ALEENTA BREAKFAST

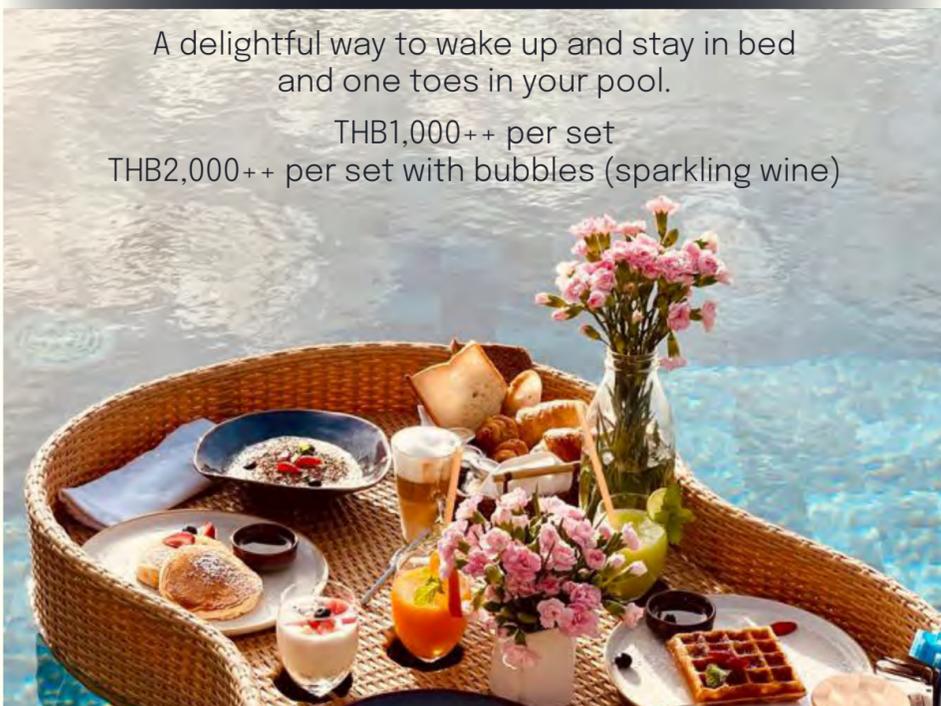
TWO EGGS ANY STYLE



FLOATING BREAKFAST

A delightful way to wake up and stay in bed and one toes in your pool.

THB1,000++ per set
THB2,000++ per set with bubbles (sparkling wine)



DOWNLOAD OUR APPLICATION & STAY CONNECTED WITH US

AKARYN Hotel Group App is your direct communication channel with us. Pre-arrival check-in & express check-out Personalise your stay with wellness options Advance spa booking to get your preferred time Chat with our staff in 26 languages - in real time Check out our activity and restaurant menus and plan your stay in advance Experience Aleenta@Home and enjoy exclusive content including guided meditation, yoga practices, healthy recipes and more.



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



THE OFF NATAI BEACH
EDGE

ALEENTA BREAKFAST

THAI CLASSICS



1 EGG FRIED RICE
with your choice of
PORK, CHICKEN,
PRAWNS

**2 KAI KRATHA
ALEENTA STYLE**
Hot pan with boiled rice
minced pork, scallions
mushrooms chicken
sausage poached egg

3 NOODLE SOUP
vegetable broth
with garden greens
& crispy garlic
PORK, CHICKEN,
PRAWNS

4 THAI OMELETTE
onion, chili, tomato, rice
PORK, CHICKEN, PRAWNS

5 KAO TOM
boiled rice soup, spring
onion, ginger and
coriander
PORK, CHICKEN,
PRAWNS

BEVERAGES

COFFEE

Espresso, Americano, Cappucino, Latte Macchiato
Aleenta Mocchacino, Flat White

TEA

English Breakfast, Earl Grey, Sencha, Jasmine,
Oolong, Lemongrass, Chamomile

JUICE

Orgnge, Pineapple, Guava, Mango

INFUSED ON PLAIN WATER

Detox, Still

SMOOTHIE OF THE DAY

Daily we make fresh fruit smoothie from local ingredients to make sure
your day k icks off on a heathy and tasty note.
Please ask our staff for todays flavour



PRIVATE CANDLELIGHT DINNER

Add a touch of magic to your holiday with an evening
of private dining. From romantic dinners to family
barbecues and cocktail parties, we cater to your
preferences. If requested in advance, a private chef
can also be available for an extra fee.

SEASONS

THE ART OF PLANT-BASED CUISINE

The SEASONS Restaurant offers plant-based cuisine, blending innovative ingredients
to reimagine Western classics and Southern Thai dishes. Our menu, crafted in
collaboration with local artisans, showcases clean, plant-based flavors that adapt
to Thailand's changing seasons. Enjoy two seasonal tasting menus with thoughtfully
paired wines and specialty drinks in our exquisite open-air dining setting.

Contact our staff to make a reservation.



ALEENTA BALANCE DISHES