

THE EDGE

OFF NATAI BEACH

LUNCH MENU

FROM THE WOK FIRE

- PAD THAI GOONG** 🍴🍴🍴🍴 450
Wok Sauteed Flat Rice Noodles, King Prawns and Tamarind-Chili Sauce
- PAD SIEW GAI** 🍴🍴 380
Wok Fried Thick Rice Noodles, Soy Braised Chicken & Kale
- PINEAPPLE FRIED RICE** 🍴🍴🍴🍴 410
Wok Sauteed Jasmin Rice, Prawns, Cashew Nuts, Raisins and Pineapple
- CAPELLINI MARINARA** 🍴🍴 470
Angel Hair Pasta with Fresh & Locally Caught Seafood, Olive Oil, Garlic and Chili Flakes
- KHAO PHAT GAI** 🍴🍴 390
Wok Sauteed Jasmin Rice with Free Range Chicken
Change Chicken for a Seafood Medley or Prawns
- SPAGHETTI AL RAGU** 🍴🍴 390
Spaghetti, Australian Beef Bolognese Sauce & Locally Produced Parmesan
- ALL' ARRABBIATA** 🍴🍴 350
Choose Between Penne or Spaghetti, Spicy tomato Sauce, Garlic, Dried Chili, Olive Oil & Italian Parsley

FROM THE CHAR GRILL

- TIGER PRAWNS** 🍴 950
3 to 5 Prawns depending on size
- TASMANIAN SALMON FILLET** 🍴 810
- BEEF STRIP LOIN** 1,290
- WAGYU TENDERLOIN** 2,100

SELECT YOUR SAUCE & SIDES

SAUCES

CHIMICHURRI,
MUSTARD TRIO,
GARLIC BUTTER 🍴
ROASTING GRAVY
NAM JIM JEAW 🍴🍴
NAM JIM 🍴🍴

SIDES

GRILLED VEGGIES 🍴🍴
SAUTEED SPINACH WITH GARLIC 🍴
STEAK FRIES
SHOE STRING FRIES
MASHED POTATO 🍴



PIZZA

- MARGARITA** 🍴🍴🍴 380
Tomato Sauce, Mozzarella Cheese, Basil
- VEGAN WITH LOVE** 🍴🍴 380
Tomato Sauce, Roasted Veggies & Marinated Chiang Mai Tofu
- FROM THE GULF OF SIAM** 🍴🍴🍴 490
Tomato Sauce, Mozzarella Cheese & Seafood Medley (Calamari, Prawn, Mussels)
- KEE MAO** 🍴🍴🍴🍴 390
Tomato Sauce, , Mozzarella Cheese, Veggies & Mushrooms, Hot Peppers & Deep Fried Basil
- CHICKEN SEAFOOD** 🍴 410
480

Gluten Free Pizza is Available Upon Request

SEARED | SAUTEED & STEAMED

- CHARRED SALMON** 🍴 810
Seared Organice Salmon Fillet, Tri-Color Quinoa, Walnuts, Cucumer & Radish
- STEAMED SNAPPER** 🍴 760
Sarasin Bridge Farm White Snapper, Thai Style French BeanL a "ab", Kaffir Lime Leaf, Cilantro, Chili & Lime Vinaigrette
- TUNA TATAKI** 🍴🍴 730
Seared Andaman Tuna, Sautéed Quinoa, Local Greens & Soy Dressing
- BAI MIANG PHAD KHAI** 🍴🍴 290
Wok Sautéed Local "Miang" Leaves with Local Organic Eggs
- TERIYAKI TOFU** 🍴🍴 350
490
Wok Fried Local Chiang Mai Craft Tofu, Broccoli, Carrots, Roasted Cherry Tomatoes, Sesame Seeds & Organic Rice Berry
- GAI PAD MED MAMUANG** 🍴🍴🍴 390
Wok Fried Free Range Chicken with Cashew Nuts, Bell Peppers, Organic Veggies And Chili-Oyster Sauce
Bell Peppers, Veggies and Chili-Oyster Sauce

IN BETWEEN BREADS

- VEGAN BURGER** 🍴🍴🍴 420
Charcoal Bun, Legumes And Seitan Patty, Vegan Mustard Mayonnaise, Pickled Jalapeño, Confit Cherry Tomatoes And Hummus
- THE ALEENTA BURGER** 🍴🍴🍴 590
Brioche Bun, Char Grilled Thai Wagyu Beef Patty, Matured Cheddar, Crispy Onion Rings, Nam Jim Jeaw Mayonnaise, Caramelized Onion, Green Papaya Slaw
- CHICKEN QUESADILLA** 🍴🍴 410
Flour Tortilla, Shredded Chicken, Mozzarella Cheese, Roasted Bell Peppers & Onions
- SPICY SALMON WRAP** 🍴🍴🍴🍴 450
Whole Wheat Tortilla, Marinated Grilled Salmon, Avocado, Zucchini, Harissa Mayonnaise, Pickled Jalapeño & Sourcream
- ALEENTA CLUB** 🍴🍴🍴 460
Brown Toast, Free Range Chicken, Crispy Bacon, Red Onion, Cucumber, Tomato & Fried Egg

Served with Mixed Salad & Your Choice of Shoestring or Steak Fries

THE EDGE HEALTHY BOWLS

- ALEENTA POKE BOWL** 🍴🍴🍴🍴 490
House Cured Salmon & Tuna, Unagi (Japanese Eel), Avocado, Egg, Cucumber, Mango, Edamame, Ikura (Salmon Roe), Japanese Rice & Dried Wakame
- GREEK BOWL** 🍴🍴 350
Mixed Leaves, Cucumber, Bellpeppers, Artichoke, Shallots, Mint, Feta Cheese, Olives, Radish & Pommegranate Dressing
- HIGH-PRO BOWL** 🍴 350
Chickpeas, Black Beans, Local Craft Tofu, Tempeh, Steamed Buckwheat, Peanuts, Organic Gluten Free Soy & Sesame Dressing
- SUPERFOOD BOWL** 🍴🍴🍴 410
Quinoa, Chia Seeds, Spirulina, Purple Potato, Flax Seeds, Walnuts, Avocado, Goji Berries, Lemon, Shallots, Virgin Coconut Oil & Organic Pineapple Vinegar

ALLERGENS: 🐷 PORK 🥛 LACTOSE 🍴 SEAFOOD 🥜 NUTS 🍴 GLUTEN 🍴 MUSHROOM 🍴 EGG
CUISINE CATEGORY: 🍴 VEGETARIAN 🍴 SPICY DISH 🍴 ALEENTA SUSTAINABLE WELLNESS DISH

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

SNACKING ABOUT

EDAMAME 🌱🌿	170
Steamed Young Japanese Beans with Sea Salt	
CAULIFLOWER BUFFALO WINGS 🌱🌿	330
Crispy, Gluten Free, Vegan Cauliflower, Baked with Spicy Buffalo Wing Style Sauce	
THAI CHICKEN SATAY 🌿🌱🌱	350
Grilled Chicken with Turmeric Marinade & Peanut Sauce	
FRIES & NORI 🌿	175
Shoestring Fries with Nori Seaweed Powder	
GREEN CRAB 🌿🌱🌱	350
Local Softshell Crab Tempura, Green Mango, Cashew Nut, Coriander & Chili Dressing	
CRISPY CALAMARI 🌿🌱🌱	330
Crispy Phang-Nga Squid Rings with Tartare Sauce & Lime	
HUMMUS TACO 🌿	330
Crispy Corn Taco Shell, Mixed Lettuce, Home Made Hummus, Shallots, Confit Tomato, Guacamole & Salsa Add Ons: Beef, chicken, Seabass, Prawns 🌿	
NACHOS & DIP 🌿	290
Pico de Gallo, Guacamole & Crispy Tortilla Chips	

SIZZLING CURRIES & SOUPS

SOUP OF THE DAY	320
Chef's Soup of The Day (please ask service team for the daily selection)	
TOM KHA GAI 🌿	360
Coconut Soup With Free Range Chicken, Straw Mushrooms, Chili Oil & Heirloom Tomatoes	
TOM YUM GOONG 🌿🌱🌱	420
Spicy And Sour Soup with Local Prawns, Lemongrass, Galangal, Shallots & Mushrooms	
JUNGLE CURRY 🌿🌱🌱	310
Red Coconut Curry with Mixed Vegetables, Shiitake Mushrooms & Local Chiang Mai Crafted Tofu	
GAENG KIEW WAAN GAI 🌿	350
Green Curry with Chicken & Thai Pea Eggplant	
VEGAN LOTUS ROOT & ORGANIC VEGGIE CURRY 🌿🌱	380
Fresh Lotus Root, Asparagus, Spinach, Pumpkin, Coconut Milk, Sambal Curry and Organic Rice Berry	
NATAI STYLE MASSAMAN CURRY 🌿🌱🌱	520
Persian Origin Soup: Thai Wagyu Beef, Massaman Curry Paste, Coconut, Onions, Potatoes, Nuts Named #1 Dish By CNN Travel "Worlds 50 Best Foods"	



FRESH | GREEN & CRISP

CAPRESE DI BUFALA 🌿🌱🌱	480
Bangkok Dairy Farm Buffalo Mozzarella "Bocconcini", Organic Cherry Tomatoes, Basil and Premium EVO (Extra Virgin Olive Oil)	
CHEF'S COB SALAD 🌿🌱🌱	370
Grilled Free Range Chicken Breast, Organic Soft Boiled Egg, Crispy Bacon, Avocado, Tomato, Olives, Hydroponic Greens & Home Made Ranch Dressing	
CAESAR SALAD 🌿🌱🌱	350
Romaine Lettuce, Caesar Dressing, Quail Eggs, Crispy Bacon, Garlic Croutons & Shavings of Locally Produced Parmesan	
Chicken	390
Grilled King Prawns 🌿	430
SNAPPER CEVICHE 🌿🌱🌱	380
Sarasin Bridge Farm White Snapper, Sweet Potato, Steamed Corn, Lettuce, Tortilla & Aleenta Style Ceviche Dressing	
"POR PIA SOT" ROLLS 🌿🌱	290
Rice Berry Paper Wrap, Crispy Organic Veggies, Garden Herbs, Plum & Chili Dip	
ALEENTA "SUM TUM" 🌿🌱🌱	260
Green Organic Papaya, Dried Shrimps, Peanuts, Chili & Tamarind Dressing	
YUM SOM-O GOONG 🌿🌱	380
Pomelo, Poached King Prawns, Kaffir Lime Leaves, Roasted Coconut & Lime Dressing	
GAZPACHO 🌿🌱🌱	290
Heirloom Tomatoes, Cucumber, Bell Peppers and Herbs Served with a Crispy Vegetable and Multigrain Bread	



DESSERT

MANGO STICKY RICE 🌿🌱🌱	260
Thailand's most famous desert - Mango, Sweet Sticky Rice, Coconut Cream & Sesame Seeds	
TIRAMISU 🌿🌱🌱	370
Mascarpone Mousse & Lady Fingers Dipped in Espresso from Chiang Mai Arabica Beans	
SEASONAL FRUITS 🌿🌱	240
Daily Selection of Local Fresh and Sliced Fruits	
GELATO BY THE SCOOP 🌿🌱	150
Strawberry Dark Chocolate Organic Vanilla Pistachio Salted Caramel Green Tea Mango & Tamarind Lemon Sorbet Coconut Passion Fruit Sorbet	

HEALTHY SWEETS

RAW CHOCOLATE TART 🌿🌱🌱	310
Siamaya 85% Dark Chocolate (Local Thai Chocolate), Passion & Chia Seed Jam, Raw Cacao Nibs, Hazelnuts, Cashews & Raisins	
WHEATGRASS SORBET 🌿🌱	190
Wheatgrass Juice, Plant Protein, Kiwi, Pineapple & Coconut Flower Syrup	
GLOW BOWL 🌿🌱	310
Chiang Mai Strawberries, Avocado, Watermelon, Mango, Papaya, Apples and Blue Berries	

ALLERGENS: 🐷 PORK 🥛 LACTOSE 🌿 SEAFOOD 🌱 NUTS 🌱 GLUTEN 🍄 MUSHROOM 🥚 EGG
CUISINE CATEGORY: 🌿 VEGETARIAN 🌿 SPICY DISH 🌱 ALEENTA SUSTAINABLE WELLNESS DISH

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