



SEASONS

# WELCOME TO SEASONS

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Inspired by our tropical seasons of wet, cool and hot, our menu will lead you on a culinary adventure, allowing you to taste familiar flavours, discover new ones, and experience preparation techniques that may surprise and delight you.

Our menu features carefully crafted products from artisanal producers within our community, along with locally grown fruits and vegetables that change seasonally, ensuring fresh, vibrant flavours throughout the year.

We designed two distinctive tasting journeys that highlight the best of the current season. Whether you choose the East or West menu, each dish will complement the next and deliver a culinary experience that is plant based, nutritious, beautiful and, most importantly, delicious!

Bon Voyage & Bon Appétit!



**ANCHALIKA KIJKANAKORN**

Founder and Managing Director, AKARYN Hotel Group  
Board of Directors, Small Luxury Hotels of the World



## **MEET THE CHEF**

### **CHEF LUCA MANCINI**

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Chef Luca brings nearly three decades of culinary expertise to SEASONS; from the kitchens of his native Italy, to London and India plus over 15-years in Thailand. His deep understanding of Asian and Mediterranean cuisines has inspired him to push beyond the traditional boundaries of plant based fare; proving it can be artfully plated and every bit as satisfying as conventional, meat based cooking.



## **MEET THE ARTIST**

### **Patsachon Toyingpaiboon**

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Phuket based artist, Patsachon Toyingpaiboon, adds her creative flair to the covers of our menu with illustrations of this season's featured ingredients.

She currently has exhibits in Bangkok, Berlin, Glasgow and here at Aleenta! You can read her full bio alongside her artwork now on display at Seasons.

# SAVOUR THE EAST

THB 2,900++ Per Person  
Organic & Sustainable Wine Pairing THB 3,500++

## ‘AMUSE BOUCHE’

Chef Luca’s special treat of the day  
to tickle your taste bud.

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## HAR GAO

Steamed dumpling with spirulina from a local farm  
and hand-crafted organic tofu from a nearby village.  
Sea grapes, low sodium gluten free soya blended with  
coconut cyder vinegar dip.

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## OLD TOWN ‘MOO HONG’ BAO BUN



Locally grown and seasonally abundant Jack Fruit,  
slow cooked in Phuket brew soy sauce, served on a  
steamed sesame & almond crumble Bao Bun with a  
side of pickled vegetables

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## THE AUTUMN GARDEN

Organic roots, tubers & greens. Roasted, steamed  
& seared. Served with a puree of sunchoke &  
cauliflower and virgin coconut oil. Finishes with  
infusion of selected herbs fresh from the  
Aleenta Garden

## ‘GRANITA’

Ice-crushed butterfly peas & lemon grass

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## THE ‘MUSSAMAN’

Seared Homemade mushroom seitan, served with mild southern “Mussaman” curry in organic coconut milk, “Charcoal” cassava and crispy lotus root. Accompanied by “Khao Rai” steam rice.

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## TROPICAL ESSENCE

Chargrilled Phuket pineapple, organic sugarcane toffee syrup, coconut milk & hand churn banana mousse, Pandan Leaves Plant-Based Meringue, Artisanal Mulberry Sorbet

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## PETIT FOUR

“Today’s Delectable Pairings: Coffee Delights or Herbal Teas and Sweet Treats”

- Mulberry & sesame macaroons
- Banana/chocolate raw cookies
- No baked brownie with dark chocolate fudge
- Candied orange peel, Simaya chocolate and Thai ‘fleur de sel’
- Chumphon chocolate bar with spirulina

 contains wheat  contains nut

\* All prices are subjected to 10% service charge, 7% VAT

# SAVOUR THE WEST

THB 2,900++ Per Person  
Organic & Sustainable Wine Pairing THB 3,500++

## ‘AMUSE BOUCHE’

Chef Luca’s special treat of the day  
to tickle your taste bud.

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## BEETROOT TARTARE

Organic beetroot, diced and cooked al dente. Phang-Nga farm raised finger lemon, drizzled with a pineapple cyder vinegar vinaigrette, beetroot crackers, pickled shallots, plant-based goat cheese mousse, organic garden herbs sheet.

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## JACK FRUIT TACO

Crispy corn tortilla, locally grown jackfruit, farm fresh tomato salsa, house-made dairy-free sour cream, and Chiang Mai avocado guacamole, coconut smoke

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## ANDAMAN SEA RISOTTO

Phuket harvested sea grapes and spirulina seaweed, plant-based butter & parmesan cheese, coconut evo, kelp ‘fish’ roe, nori-spirulina-rice crispy pillows, and authentic risotto rice

## ‘GRANITA’

Ice-crushed butterfly peas & lemon grass

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## ‘BOURGUIGNONNE’

Slow cooked fresh shitake & portobello mushrooms in Hua Hin vineyard’s red wine, served with tarragon glazed carrots, purple sweet potato mash, pearl onions, chlorophyll oil, roasted nuts, served with steamed organic buckwheat

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## ‘THE SEASONS TIRAMISU’

Plant based tiramisu mousse, cashew & almond ladyfinger, organic Chiang Mai arabica espresso, Sinmaya cocoa, candied Phang-Nga figs, chocolate-hazelnut powder, coconut sorbet

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# COMMUNITY SPOTLIGHT

## we support local artisans



### OUR SPECIAL RICE: Rai Dok Kha Phang Nga

Rai Dok Kha Phang Nga is a native rice species only grown and sold in the local communities. By purchasing this strain of rice, we preserve cultural heritage while also supporting our local farmers.

Beyond its cultural significance, this reddish-brown rice is delicious, has the aroma of pandan leaves, and provides many health and nutritional benefits.

### TRADITIONAL TOFU: NonPla-Tau-Kua

Here in Asia, tofu has long had a place at the table alongside other proteins.

Our local supplier is a great example; this local family business has only produced fresh tofu for 37-years!

NonPla-Tau-Kua specialises in making white and yellow firm tofu that is savoury, fragrant, healthy and delicious.





Artwork Design:Patsachon Toyingpaiboon

## SEASONS

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