



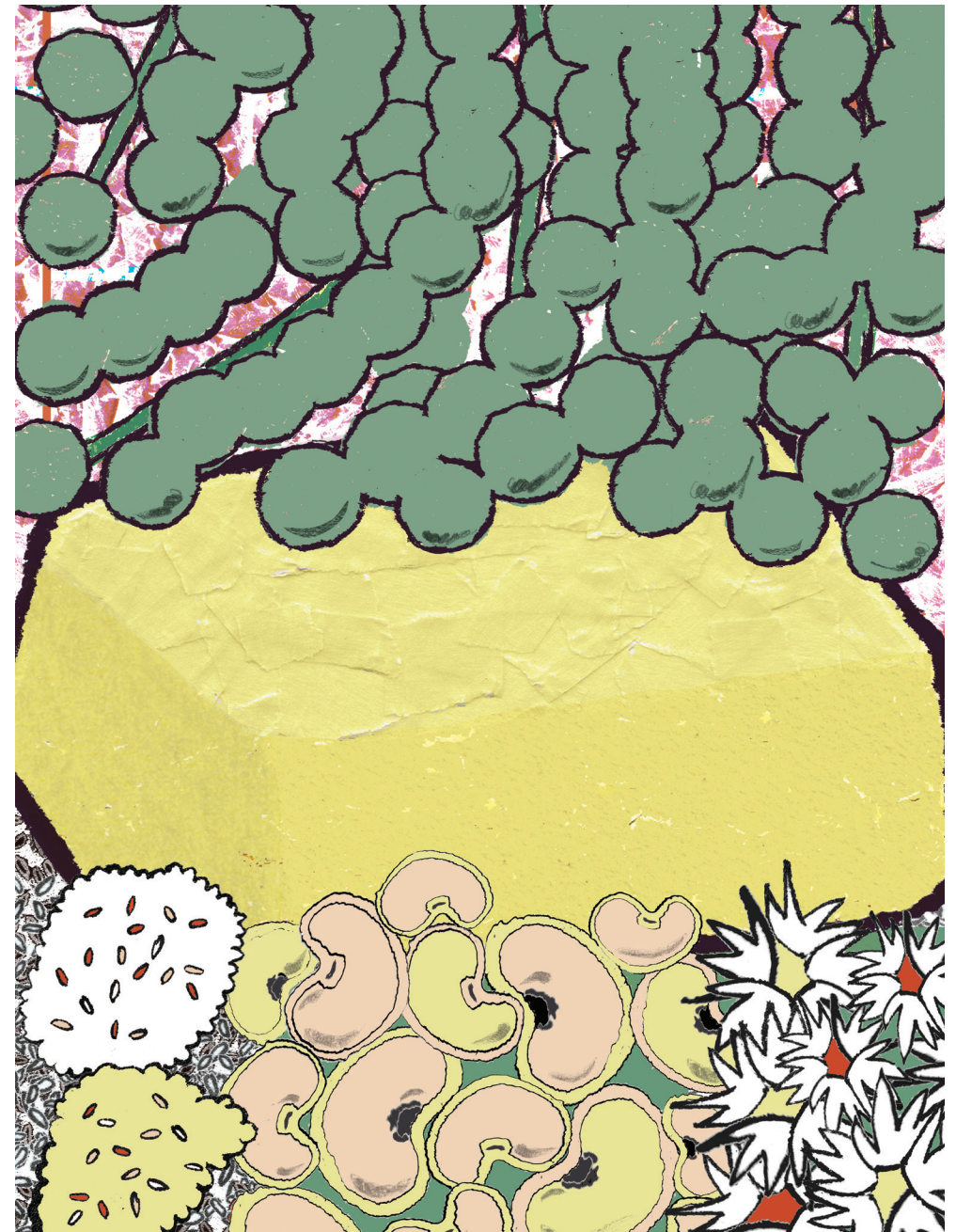
Artwork Design: Patsachon Toyingpaiboon

SEASONS

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📱 SEASONS 📱 SEASONS



SEASONS

WELCOME TO SEASONS

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

DRINKS

SPECIALTY REFRESHERS (non alcoholic)

TROPICAL TREASURE 220
Avocado, banana, mango,
Thai basil, morning glory & lime

POWER BOOST 220
Soy milk, peanut butter,
oat flakes & nuts

PREBIOTIC KOMBUCHA
Aleenta Signature Blend 250
Kombucha Mulberry Spritz 220

SPECIALTY COCKTAILS (featuring Thai produced spirits)

MULBERRY & GIN 340
Iron Ball Gin,
mulberry syrup, lime & soda

BEET SKY 340
Bangkok Vodka, beetroot,
vanilla liquor, hint of cinnamon

DAIQUIRI KITCHEN STYLE 340
Bangkok Vodka infused with herbs,
lime & aquafaba

GOLDEN SPICE 340
Phraya Gold Rum,
red bell pepper,
coconut water & lime

PASSIONATE DATE 340
Phraya Gold Rum, date syrup,
aquafaba & passion fruit

CELERY TWIST 340
Bangkok Vodka, kaffir leaves,
ginger, celery juice, l
ime & ginger beer

BEER
Chattri IPA / Chalawan Pale Ale 220

WHITE WINE
2019 Sacred Hill Semillon 1,500
Sauvignon Blanc, Australia ✓

2019 Mas de la Chevaliere 2,000
Viognier, IGP, France ✓✓

2018 Familia Torres Vina 2,000
Esmeralda, Spain ✓✓

2018 Talamonti 2,300
Trabocchetto Pecorino,
Italy ✓✓

RED WINE
2020 Sacred Hill Shiraz, 1,500
Australia ✓

2019 Speri Valpolicella 2,000
Classico, Italy ✓✓

2019 Familia Torres 2,100
Coronas Trempranillo,
Spain ✓✓

ROSE WINE
2021 Talamonti 1,800
Cerasuolo d'Abruzzo,
Italy ✓✓

✓ sustainable certified
✓ Vegan certified

SAVOUR THE EAST

1,750++ per person, food only

Har Gao 🌾🍑

Cantonese style steamed dumplings using locally grown spirulina and handmade yellow tofu, served with a dipping sauce of Junsang soya blended with local mulberry vinegar

Fragrant Gyoza 🌾

House-made seitan, massaman curry from Kok Kloi Market, plant-based mozzarella, and a wholewheat wrapper infused with cinnamon bark “smoke”

Old Town ‘Moo Hong’ Bao Bun 🌾🍑

Locally grown jack fruit slow cooked in Phuket soya sauce & five spice seasoning, served on a steamed sesame & almond Bao Bun with a side of pickled vegetables

Winter Garden 🌾

Organic roots, tubers & green veggies are roasted, steamed & seared, served with a puree of sunchoke & celeriac, fragrant herbs fresh from the Aleenta garden, and virgin coconut oil

Khao Rai & Monsoon Stew 🍑

Local Shiitake mushrooms cooked in Hua Hin Vineyard’s red wine, served with Thai pearl onions, fresh cassava mash, and freshly milled red rice only grown in Phang Nga province

Chocolate-Tofu Mousse 🍑

Kad Kokoa’s single origin Chumphon dark chocolate (70%) blended with NonPla-Tau-Kua’s creamy tofu, paired with Thalang Farm mulberries and a low glycemic coconut sorbet

🌾 contains wheat 🍑 contains nut

SAVOUR THE WEST

1,750++ per persons food only

Summer Tart 🌾🍑

Crunchy phyllo-pastry filled with house-made cashew cream cheese, topped with poached local asparagus and organic spinach puree

Beetroot Carpaccio 🍑

Thinly sliced, organic beetroot cooked al dente, drizzled with an artisanal mulberry & roselle balsamic, topped with plant-based goat cheese, toasted peanuts and flaxseed crisps

Jack Fruit Taco 🌾🍑

Crispy corn tortilla layered with pulled pork (organic jack fruit), farm fresh tomato salsa, house-made dairy-free sour cream, and guacamole using Chiang Mai avocados

Andaman Sea Risotto 🍑

Phuket harvested sea grapes and spirulina, dairy-free butter & parmesan cheese, coconut EVO, ‘fish’ roe made from kelp, and authentic risotto rice

Chilli Sans Carne 🍑

Kidney beans, sweet corn, locally produced fresh tofu, tomato, chilli, Chiang Mai avocados, walnuts, cumin and freshly milled red rice only grown on small farms in Phang Nga province

Cheesecake & Fruit Tartare 🍑

Date & almond crust filled with creamy cashew nut cream cheese & local fruit puree with organic berries fruit tartare

🌾 contains wheat 🍑 contains nut

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.



MEET THE CHEF CHEF LUCA MANCINI

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

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.