

THE EDGE

OFF NATAI BEACH

SNACKS

MARINATED MIXED OLIVES 155

Marinated in olive oil | chili | garlic and mixed chopped herbs



MIXED ROASTED NUTS 165

Roasted in a mixture of coconut milk | chili flakes | lime zest | orange zest and soya sauce



DEEP FRIED QUAIL EGG IN WONTON 140

Served with Thai style XO sauce



A BUCKET OF GREENS. 155

Fresh Crispy Vegetables Baby Carrot, Green Asparagus and Radish

Served with yogurt | black olive | malt & Rye crumble Healthy



HAND CUT POTATO CHIPS 135

Dusted with salt and vinegar



STEAMED YOUNG EDAMAME 135

Served with sea salt (optional a little cube of organic grass feed butter)



HEALTHY PUFFED SMOKED PORK SKIN 140

Served with honey & mustard dip



SWEET FRIED CHINESE SAUSAGE & FRESH CUCUMBER STICKS 165

Served with spicy Thai style XO sauce

Majority of our ingredients are sourced locally for freshness and sustainability

ALLERGENS:  PORK  LACTOSE  SEAFOOD  NUTS  GLUTEN  MUSHROOM  EGG | CUISINE CATEGORY:  VEGETARIAN  SPICY DISH  ALLENTA SUSTAINABLE WELLNESS DISH

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

THAI MENU

Starters

HARD SEARED BIG BLUE RIVER PRAWNS 🍤 per piece 315
Served with green spicy fish sauce and fresh veggies

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YUM WOON SEN THALAY 🍜 320
Spicy glass noodles salad with medley catch of the day seafood

• • •

THOT MAN KUNG 🍤 285
Crispy crap and prawn cake served with fresh crispy cucumber green beans | carrot and sweet & spicy chili sauce

• • •

YAM NUEA YAUNG 355
Spice and fresh beef salad, with cucumber | tomato, mint basil and coriander

• • •

SUM TOM CLASSIC THAI PAPAYA SALAD 🥗🍤 220
With peanuts | dried shrimp and tomato

• • •

TUM YUM GOONG 🍜 300
Warm and spicy soup with squid and prawn

• • •

CRISPY PRAWN & PORK SPRING ROLLS 🦞🍜 275
Served with crispy pickled daikon radish and sweet & spicy chili sauce

• • •

MALAY SATAY CHICKEN SKEWER 3 PIECES 🍢 255
Chicken skewer's marinated in turmeric served with pickle cucumber, red onions and pineapple salsa with an aromatic peanuts cream and coriander

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THAI MENU

Mains

MASSAMAN CURRY 495

Served with beef or lam. potato | curry paste | coconut | cashew nuts and rice



GAENG POO BAI CHA PLU 465

In a creamy red curry sauce | betel leaves | brown onions and glass noodle



PINEAPPLE FRIED RICE WITH PRAWN

395 Wok fried rice with cashew nuts | raisin and spring onion



CRISPY PORK BELLY 355

With fresh cucumber | spring onion spicy sauce and rice



CLASSIC PAD THAI WITH PRAWN/CHICKEN OR PORK 375 / 355 / 355

With fresh bean sprout | lime and peanuts



ROASTED DUCK IN RED CURRY 485

With potato | bell pepper served with rice



TRADITIONAL GREEN CURRY WITH PORK, CHICKEN OR PRAWN 365 / 365 /

385 Served with rice and topped with coriander



PAD KAPOW (PORK-CHICKEN OR BEEF) 355 / 375

Stir fried with basil and chili served with rice and fried egg

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WESTERN/EUROPEAN

Starters

FINE DE CLAIR OYSTER 🦪🌿 per piece 135
Served with grilled lemon | mignonette sauce and Dill

• • •

CREAMY PHUKET ROCK LOBSTER BISQUE 🍷🦞 485
Served with handpicked meat | light whipped cream and tarragon

• • •

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD 🍷🥬 365
Served with roasted buckwheat basil and Jasmin flower oil

• • •

SLICED RIPE AVOCADO 🥑🌿🌿 285
With baby spinach | rocket salad | almonds and truffle vinaigrette

• • •

GRILLED AND SLICED LOCAL PHANGNGA SQUID 🦑🍷 275
Served with fresh lime | mixed fresh herb salad and sauce tartare

• • •

CREVETTES (LOCAL WILD CAUGHT PRAWN IN GARLIC BUTTER) 🦐🍷 345
*Sauté in brown butter with garlic confit with tomato and spring onion and grilled
sourdough bread and aioli*

• • •

THIN SLICES OF LOCAL CAUGHT TUNA (CEVICHE STYLE) 🦞 355
*Served with citric fragments of pink grape fruit, lemon | orange | green olives | crispy crystalized green small chili and
fennel crudité*

• • •

GRAVADLAX WITH DILL 🐟 395
*Lemon & orange-Served with grilled sourdough bread | caramelized lemon
mustard- brown sugar dill dressing and dill*

• • •

HAND CUT BEEF TARTARE 🥩 500
With smoked confit egg yolk | potato | black garlic | anchovies and water cress

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WESTERN/EUROPEAN

Mains

700 GR CANADIAN LOBSTER THERMIDOR 2,995

Sauté of lobster and mushroom flambe in brandy served in shell with mornay sauce and chopped chives served with a mix salad and Pomme rostii

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LOCAL SUSTAINABLE CAUGHT GROUPEP PAPILOTE 600

Fillet of grouper baked in papillote with dill | lemon slice | garlic | sliced potato and cherry tomatoes served with beurre blanch sauce mixed with trout roe

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CLASSIC MOULE FRIT 495

Steamed black mussels in white wine with carrot | leek garlic and dill served with French fries and aioli

• • •

SALT CRUSTED BAKED SEA BASS 1KG (SUITABLE FOR SHARING) 765

Served with grilled lemon | mushroom spinach sauté | and oyster blanquette sauce

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ROASTED FREE RANGE CHICKEN 495

Served with salad fries or mash and bearnaise or pepper corn sauce

• • •

ANGUS STRIP LOIN OR WAGYU TENDERLOIN STEAK 200 GR 955 – 1,155

Seared chicken breast | confit chicken croquet of thighs | sauté of sweetcorn & judas ear mushroom with thyme garlic and red onions served with a honey- lemon chicken blanquette sauce

• • •

12 HOURS SMOKED BRISKET 695

Served with polenta | orange marinated slaw and green peppercorn sauce

• • •

BRAISED LAMB SHOULDER SAUTÉ MARENGO 635

Served - with silky buttery mash | heart shaped bread crouton and chopped parsley

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PASTA

PASTA CARBONARA 435

With Smoked bacon | black pepper | egg yolk | pecorino and chopped parsley



PASTA BOLOGNAISE ON SMOKED BEEF BRISKET

  545

Aromatic tomato sauce with 8 hours slow cooked beef brisket parmesan and basil



THE EDGE MIXED SEAFOOD PASTA LOCAL SQUID, PRAWN AND SNAPPER 465

Served in a white wine | garlic dill | parsley and butter sauce



PASTA ARRABIATA 390

Aromatic and slightly spicy tomato sauce topped with parmesan and basil



TRUFFLE MUSHROOM RISOTTO 465

With sauté of wild mushroom | parmesan | bread croutons and mixed herb salad

Choose your Pasta- Tagliatelle-fettucine-penne | angle hair or spaghetti

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PIZZA

MAGRITA PIZZA 335

With tomato sauce | mozzarella cheese & Basil Leaves



HAWAIIAN PIZZA 355

With tomato sauce | mozzarella cheese | smoked ham & pineapple



DIAVLO PIZZA 385

With tomato sauce | mozzarella cheese | Italian spicy salami



VEGETARIAN PIZZA 345

With tomato sauce | mozzarella cheese | grilled zucchini confit garlic pesto and rocket salad & Basil Leaves



FUNGI PIZZA 370

With tomato sauce | mozzarella cheese | wild mixed mushroom sauté and truffle oil | parmesan cheese & rocket Basil Leaves

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HEALTHY CHOICES THE EDGE

Starters

PUMPKIN SOUP 🍂 225

Served with crispy ginger | chopped coriander and pickled green chili

• • •

MIXED GREEN LEAVES SALAD 🍂 250

Served with mild mustard vinaigrette | roasted buckwheat | nutrition yeast and blackberry

• • •

GRILLED GREEN ASPARAGUS 🍂🌱 325

Served with cured egg yolk | ricotta lime cream | roasted spelt seeds walnut mixed green leaves and herb salad

• • •

GREEK SALAD 🌱🌿 285

Cut cucumber | red onions | tomato with greens olive | walnut and lemon olive oil dressing

Mains

GRILLED & STUFFED SQUID 🍷 475

Squid stuffed with a brown rice | served with smokey red capsicum sauce and dill

• • •

SEARED SEABASS 🍷🍷 485

Served with baked sweet potato | sauté sweetcorn | lemon beurre blanch

• • •

BAKED CAULIFLOWER STEAK 🌱🌿 355

Served with cauliflower pure | thin crudité of cauliflower | capers salted lemon | roasted almonds and tarragon

• • •

BAKED CRISPY HOMEMADE FALAFEL 🍂🍷 465

Served on smooth hummus | mixed green salad pickle cucumber & daikon with a tahini yogurt mint sauce

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DESSERT

CHOCOLATE FONDANT (LAVA CAKE)   325

Served with vanilla ice cream and tarragon marinated black berries



FRESH CHAING MAI STRAWBERRIES  295

Served with green peppercorn coulis and vanilla ice cream



PASSION FRUIT CRÈME BRULLE   265

Served with young coconut sorbet and roasted coconut



BASQUE CHEESECAKE   295

Burnt cheesecake served with mixed berries



THE EDGE CLASSIC TIRAMISU   325

Lady fingers soaked in orange liquor and espresso layered with mascarpone and topped with cacao powder



BANANA ROTI   255

With sweet milk & caster sugar



MANGO – STICKY 245

Yellow mango | sweet sticky rice | coconut cream | mung bean



AFFOGATO   265

With espresso | crystalized almonds and vanilla ice cream

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HEALTHY SWEET CHOICES

DARK CHOCOLATE & AVOCADO MOUSSE  295
Served with roasted cashew nut and mixed berry



RAW DARK CHOCOLATE TART  295
Served on a mint and mango salsa | topped with a homemade mango sorbet



COCONUT YOGURT PANNA COTTA  255
Served with cinnamon baked pineapple | roasted coconut flakes lime fragment and young coconut ice cream



GLOW BOWL  295
Chiang Mai strawberry with avocado | watermelon | mango papaya | apple & blueberry



LOCAL SEASONAL FRUIT PLATTER  195
Cut seasonal fresh fruit

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