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NEW  
SEASONS

NEW  
SEASONS

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*VOL. 1, NO. 1*

*ALEENTA PHUKET PHANGNA*

*OCTOBER 2025*

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# SEASONS

*SUMMER 2025-2026*

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**WHOLESOME**

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**SUSTAINABLE**

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**LOCALLY SOURCED**

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# SEASONS



**ANCHALIKA KIJKANAKORN**

*Founder and Managing Director,  
AKARYN Hotel Group*

## WELCOME TO THE SEASONS



*We proudly present a unique concept where every meal invites connection with the land, community, and one another, believing that meaningful dining experiences stem from these connections.*

*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. Whether you choose, each dish will complement the next and deliver a culinary experience that is nutritious, beautiful and, most importantly, delicious!*

*When you join us, you're not just enjoying delicious food and wine; you're becoming part of a community, celebrating the journey of every ingredient from the soil to our table.*

*This is more than a restaurant—it's a philosophy of mindful indulgence. We can't wait to welcome you.*

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# SEASONS

## MEET OUR CHEF STEEN NAGEL NIELSEN



*"Hello everyone! I'm excited to introduce our unique concept where each meal fosters connections with the land, sea, community, and each other. We believe meaningful dining experiences come from these connections. Welcome to our table!"*

*My culinary philosophy is a tribute to the beautiful landscape and hardworking people of Natai. Every dish on our menu is crafted with the utmost respect for the earth and sea, using only the freshest, most vibrant ingredients sourced directly from our local farmers, fishermen, and artisans.*

*This approach isn't just about flavor; it's about a deeper commitment to sustainability and community. We celebrate the unique rhythm of the seasons, allowing the natural bounty of our region to guide our creations. Each small plate is a simple, honest expression of these ingredients, designed to be shared and savoured with a perfect glass of wine.*

*We invite you to taste the difference that passion, purpose, and a strong connection to the land can make.  
Enjoy,*



**STEEN NAGEL NIELSEN**  
EXECUTIVE CHEF  
ALEENTA PHUKET-PHANGNA  
RESORT AND SPA

WHOLESOME

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## SET OF FLAVOURS

Our dishes are smaller portions, designed to be shared. Pick a set of 3, 5, 7, or any number of combinations that suits your appetite.

Our Chef recommends that you choose a few from each section to create your own SEASONS' journey, and don't forget to leave some room for a sweet ending.

## *SPECIAL OFFER*

3

Pick any 3 dishes from our menu

750

Pick any 3 dishes from our menu with a glass of wine

1,099

5

Pick any 5 dishes from our menu

1,199

Pick any 5 dishes from our menu with 2 glasses of wine

1,799

7

Pick any 7 dishes from our menu

1,599

Pick any 7 dishes from our menu with 3 glasses of wine

2,399

WHOLESUME

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## GREEN BITES



Potato tortellini 235

confit duck egg yolk, smoked cheese dressing & Chinese garlic chives

Tomato salad 215

with grilled tofu, chocolate mint leaves and pickled spring onion

Banana sprout salad 235

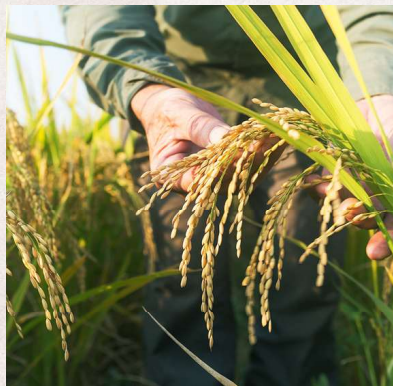
with orange sweet potato and Thai style XO sauce

Baked Leek 245

with pickled mustard seeds, Betel leave mayonnaise, roasted cashew nut and butter milk sauce

Black soya and honey glazed emperor mushroom 215

with sweet corn, burnt orange oil & marigold flower

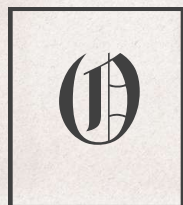


## Connection to the Land

*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.*



## OCEAN BITES



### Roasted Phuket Lobster Bisque 555

with lobster soufflé balls, Tarragon, tapioca and tomato pearls

### Cured and Dry Aged Andaman Local Tuna 235

tuna served on sourdough flatbread, rocket salad, dill & green chili and pineapple yogurt dressing

### Smashed Tiger Prawn Tartare 310

with puffed rice, dried tamarin, sweet basil, roasted prawn shell gel and lemongrass mayonnaise.

### Local Thai Clams 295

with cauliflower, shallot & green grapes

### Cured Scallop 325

with Jasmin tea marinated tomato, tomato water, salted sunflower seeds & Chives oil

### Succulent Grilled Local Squid 225

with pumpkin and fondant fermented garlic - squid ink sauce

### Connect to the local community

*The excellence of our seafood is a direct result of our partnership with local fishermen. They are masters of their craft, and we are proud to showcase their skill on our menu. This collaboration allows us to bring you the best of the sea while contributing to a sustainable and vibrant local economy.*





## EARTHY BITES

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Braised Beef Cheek 395

with smoked papaya, fermented green chili and lemongrass cream

Cured Smoked and Dried Pork Tenderloin 295

with fermented cabbage cream and sourdough bread

Chicken Liver Parfait 235

with blackberry, baked pickled onion, coriander and grilled brioche

Grilled Sliced Wagyu Rib Eye 595

with grilled Lardo brushed baby gem and sauce Choron

Smoked Seared Duck Breast and Confit Duck Leg 325

with soft potato mash, enoki, orange, and mustard leaves



## Connect to the Producers

*Our menu is a direct reflection of a shared passion, rooted in our partnership with Katian Farm. We are proud to work hand-in-hand with this local farm, sourcing the freshest, most vibrant ingredients from their sun-drenched soil. This collaboration allows us to bring you the true, uncompromised flavors of our region, celebrating the dedication of our neighbors and ensuring every dish tells a story of authenticity and care.*



## SWEET BITES



Green Peppercorn Marinated Chiang Mai Strawberry 235

with hot crème anglaise and crystalized chocolate

Raw and Baked Chocolate 235

cake with rambutan, dill and rose nibs

Water Melon Compressed with Lime and Chili 235

served with baked white chocolate parfait and finger lime

Thai Rum Pudding 235

served with caramel, crystalized sunflower seeds and sweet basil

Young Coconut Tart with Coconut Cream 325

coconut water- lime gel, lime zest, roasted coconut and hibiscus dwarf flower

### Connection to the Craft

We believe that every dish is a tribute to artistry. Our kitchen is where passion meets precision, transforming the finest local ingredients into thoughtfully composed small plates. It's a celebration of craft, turning the simple act of eating into a mindful appreciation of every detail.

