



**SEASONS**

**AUTUMN WINTER 2025-26**

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# WELCOME TO SEASONS

SEASONS has always been deeply personal to me. It represents the way I believe food should be experienced— honest, nourishing, and grounded in a real connection with the land and sea around us. What you taste tonight begins long before it reaches the kitchen: in the soil of our own farm, in the hands of local growers, and in the work of fishermen who bring in their catch at first light.

Here, we keep the experience intimate. With only a small number of guests each evening, our team can cook with true focus and sincerity. The goal is not extravagance; it is balance. Lightness instead of excess. Flavour without heaviness. Ingredients allowed to shine in their purest form.

Thank you for dining with us. I hope that each plate carries with it the intention, the warmth, and the sense of place that make SEASONS what it is.



**ANCHALIKA KIJKANAKORN**  
Founder, Aleenta Resort



## MEET THE CHEF KEVIN CIURLI

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Every menu at SEASONS begins with a single idea: **let the ingredients lead.**

What arrives from our farm each morning, what the sea offers that day, and what is naturally in season determines the direction of the kitchen. From there, our work is to honour those ingredients—sometimes cooking very gently, sometimes curing or smoking, sometimes using fermentation to reveal deeper layers of flavour.

You may find herbs picked minutes before service, a broth simmered for hours to achieve clarity, or seafood brought in from just beyond our shore that morning. Each dish is built from these elements, shaped by the landscape and the season.

Our aim is simple: thoughtful, precise cooking that respects the ingredient and elevates its natural character. I hope tonight you feel the craft and quiet complexity behind each course.



## MEET THE ARTIST PATSACHON TOYINGPAIBOON

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Born and raised in Bangkok and now working between Germany and Thailand, Patsachon Toyingpaiboon is an illustrator and graphic designer known for her textured, quietly playful depictions of everyday life, food, and nature.

For Aleenta, she creates a series of illustrations exclusively for SEASONS, inspired by the herbs, leaves, and garden greens that shape our menu. Her original works are displayed on our walls, and selected pieces are available for purchase to support her practice and local art.

SEASONS  
WINTER HARVEST: TASTING MENU  
(8 Courses)

1st Course

Scallop

JSun Dry Tomato – Tomato Essence– Black Garlic– Elderflower

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2nd Course

Tuna

Egg York – Sea Grapes–Ponzu–Nori–Leche De Tigre

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3rd Course

Perfect Egg

Egg–Kaffir Rice–Porcini–Brioche

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4th Course

Phuket Lobster

Grilled Lobster–Bisque  
Papaya–Banana Sprout–Sourdough

### 5th Course

#### Beetroot Ravioli

Spinach-Radicchio-Edamame-Beetroot Jus

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### 6th Course

#### Squid & Lardo

Squid - Lardo Bouillon  
Potato - Squid Thai XO

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### 7th Course

#### Wagyu

Tamarind-Sweet Potato Gnocchi-Pumpkin- Sunflower Seed

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### 8th Course

#### Chiang Mai Strawberry

Panna Cotta Toasted White Chocolate  
Pink Pepper Meringue - Daiquiri

#### Land & Sea

5 Courses THB 2,800++  
8 Courses THB 3,600++

#### Wine Pairing

5 Courses THB 1,900++  
8 Courses THB 2,700++

#### Non-Alcoholic Pairing

5 Courses THB 1,200++  
8 Courses THB 1,600++

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

SEASONS

WINTER HARVEST: PLANT-FORWARD

(8 Courses)

1st Course  
Cucumber & Gin

Cucumber-Celery-Gin -Crème Fraiche- Nori

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2nd Course  
Tomato Tartellete

Confit Tomato - Goat Cheese - Olive Oil - Black Garlic

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3rd Course  
Perfect Egg

Egg-Kaffir Rice-Porcini-Brioche

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4th Course  
BBQ Leek

Smoke Buttermilk - Egg York - Cashewnut&Coffe - Ricotta

## 5th Course

### Cabbage

Fermented Beurre Blanc – Lemon – Kale – Mustard

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## 6th Course

### Sweet Potato Gnocchi

Sweet Potato Gnocchi–Parmesan&Almond–Truffle– Potato

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## 7th Course

### Beetroot Ravioli

Edamame–Radicchio–Spinach–Beetroot

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## 8th Course

### Chiang Mai Strawberry

Panna Cotta Toasted White Chocolate  
Pink Pepper Meringue–Daiquiri  
Strawberry

#### Plant Forward

5 Courses THB 2,200++  
8 Courses THB 2,900++

#### Wine Pairing

5 Courses THB 1,900++  
8 Courses THB 2,700++

#### Non-Alcoholic Pairing

5 Courses THB 1,200++  
8 Courses THB 1,600++

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# SEASONS

## DRINK MENU





# SOFT DRINKS

SOFT DRINKS	130
Coca – Cola / Coke Zero / Sprite / Ginger Ale / Tonic / Soda Water	
FRESH ORANGE JUICE	180
Freshly Squeezed Orange Juice	
ORGANIC FRUIT SHAKES	220
Mango / Pineapple / Watermelon	
INFUSED HOUSE WATER	110
ACQUA PANNA 500 ml.	175
ACQUA PANNA 1000 ml.	310
SAN PELLEGRINO 750 ml.	290

# COFFEE & TEA

ESPRESSO / AMERICANO	120
Hot or Iced	
CAPPUCINO / LATTE / MACCHIATO	130
Hot or Iced	
ICED ORANGE ESPRESSO	180
Fresh Orange Juice, 100% Arabica Coffee From Chiang Mai	
NATAI COCONUT RAF	200
Vanilla, Coconut Cream, 100% Arabica Coffee From Chiang Mai	
ORGANIC THAI MATCHA ALMOND LATTE	210
Plenty of Antioxidants Helps to Prevent Heart Disease, Type 2 Diabetes, Cancer & Encourages Weight Loss	
TURMERIC HONEY ALMOND LATTE	210
Curcumin is Known For Its Antioxidant & Anti-Inflammatory Properties Which Benefits For Digestion, Detoxification & Pain Relief	
CHRYSANTHEMUM TEA	200
Treat Respiratory Issues, High Blood Pressure & Hyperthyroidism	
ORGANIC THAI BLACK TEA – HOT / ICE	200
Wild Aromatic Assam – Cultivated in Chiang Rai's Tea Gardens	
ORGANIC OOLONG – DOI MAE SALONG	200
Slightly Oxidized Oolong Tea From The Highlands of Doi Mae Salong in Northern Thailand	

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

# WINE MENU

## Wine By The Glass

Brushtail Estate Grey Label Sparkling Chardonnay, Australia	420
Bellino Prosecco Denominazione Di Origine Controllata Rose, Italy	450
3 Passo Rosso Vino D'Italia Biologico, Italy	490
Lamador Sauvignon Blanc, Chile	420
Corte Vigna Chardonnay, Italy	430
Les Fumees Blanches Sauvignon Blanc, France	430
Zoehrer Riesling Sand 1, Austria	470
Aristocratico Italy Lugana, Italy	490
Eikendal Janina Unwooded Chardonnay, South Africa	490
France Pinot Noir Patriarche Endless Summer	430
L'avenir Stellenbosch Pinotage, South Africa	490

## White Wines

Eikendal Janina Unwooded Chardonnay, South Africa	2800
Lamador Sauvignon Blanc, Chile	1900
Aristocrato Italy Lugana, Italy	2700
Les Fumees Blanches Sauvignon Blanc, France	2100
Corte Vigna Chardonnay, Italy	2200
Zoehrer Riesling Sand 1, Austria	2500

## Red Wines

3 Passo Rosso Vino D'Italia Biologico, Italy	2700
L'avenir Stellenbosch Pinotage, South Africa	2700
Patriarche Pinot Noir Endless Summer, France	2100

## Champagne / Sparkling Wines

Brushtail Estate Grey Label Sparkling Chardonnay, Australia	2200
Bellino Prosecco Denominazione Di Origine Controllata Rose, Italy	2300

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# COMMUNITY SPOTLIGHT

## We support local artisan



### OUR SPECIAL RICE:

#### Rai Dok Kha - Phang

This native rice is grown exclusively in Phang Nga by a handful of small family farms who have kept the original seed alive for generations. One such farm, just beyond our resort, cultivates Rai Dok Kha naturally and by hand, yielding only small harvests each year.

Its reddish-brown grains carry a soft pandan aroma and a depth of nutrients unique to this heirloom variety. By serving it, we help support local farmers and preserve a meaningful part of the region's culinary heritage.

### MEET OUR FARMER

#### Katien Farm

Our edible flowers and selected greens come from Katien Farm in Phang Nga, a regenerative farm tended by Phrut "Kat" Prateap Na Thalang and her husband, Ian.

What began as her family's small rubber plot has been transformed into an organic landscape where soil health, biodiversity, and sustainable growing guide every harvest.

Their flowers are picked each morning and delivered to us within hours, bringing the purity of their land directly to your plate.