



**SEASONS**

SPRING HARVEST 2026

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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 CHEFS

### KEVIN CIURLI & FILIPPO TRINCIARELLI

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Every menu at SEASONS begins with a single idea. Let the ingredients lead.

Kevin Ciurli developed his passion for cooking through years of training in Munich and experience in Michelin-starred kitchens in Amsterdam, before his journey carried him through the restaurants of Bangkok and eventually to the shores of Thailand — where technique quietly met instinct, and every culture added something new.

Filippo Trinciarelli started his career in Venice, before moving through kitchens across Italy and the Netherlands, until he too found himself among Amsterdam's most celebrated Michelin-starred establishments, where his cooking grew into something precise, considered, and deeply respectful of the ingredient.

It was in those kitchens that Kevin and Filippo first worked together, discovering a natural harmony in their approaches. At SEASONS, that connection shapes everything — a menu rooted in the produce of local farms and the daily catch from nearby waters, where European culinary tradition meets the richness of southern Thailand. Two chefs, one shared table, guided by the season and a quiet belief that the finest cooking speaks for itself.



## 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  
SPRING HARVEST: TASTING MENU  
(5 Courses)

1st Course

Thai Scallop

Sun Dry Tomato – Tomato Essence – Black Garlic – Elderflower

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2nd Course

Andaman Sea Tuna

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

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3rd Course

Phuket Lobster

Grilled Lobster – Bisque  
Papaya – Banana Sprout – Sourdough

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4th Course

Wagyu A5

Tamarind – Sweet Potato Gnocchi – Pumpkin – Pumpkin Seeds

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5th Course

Chiang Mai Strawberry

Panna Cotta – Toasted White Chocolate  
Pink Pepper Meringue – Daiquiri Strawberry

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Land & Sea  
5 Courses THB 3,500++

Wine Pairing  
5 Courses THB 1,900++

Non-Alcoholic Pairing  
5 Courses THB 1,200++

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

# SEASONS

## SPRING HARVEST: PLANT-FORWARD

(5 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

#### Risotto

Baby Wild Spinach – Gorgonzola – Walnut

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### 5th Course

#### Chiang Mai Strawberry

Panna Cotta – Toasted White Chocolate  
Pink Pepper Meringue – Daiquiri  
Strawberry

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Plant Forward  
5 Courses THB 2,800++

Wine Pairing  
5 Courses THB 1,900++

Non-Alcoholic Pairing  
5 Courses THB 1,200++

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

# 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.