

# THE EDGE

OFF NATAI BEACH

“CULINARYSAWASDEE” from our Executive Chef Winai Plongkerd “Aek” – leading the restaurant team in our boutique Hotel here just footsteps north of Phuket. Originally from the Khok Kloi village – where we are located, with a degree from a prestige culinary school in Bangkok, and with over 15 years’ experience under his Chef’s jacket, Chef Ake brings flare and culinary edge to Aleenta kitchens. “I like to think that culinary is one of the untold arts and when I have the chance, I like to express myself through my food” This is Chef Aek’s culinary fundament which he bases all his eagerly earned culinary skills and is handing over this knowledge to his local teams.

Our menu is marked with icons labeling the food for: Gluten contain ingredients, Spicy, Vegan, Aleenta wellbeing balance dishes, seafood, Containing Nuts or Pork. This is for your convenience and safety.

Please feel free to ask us any questions at any time. We are at your service.

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO V.A.T AND SERVICE CHARGE

BON APPETIT

Scan QR code with your phone  
to access Digital Menu



โปรดสแกนรหัสQRCODE  
ด้วยโทรศัพท์ของคุณเพื่อเข้าถึงเมนูอาหาร



PORK   DAIRY   VEGAN   SEAFOOD   NUTS   CHILI   GLUTEN  
 HEALTHY LIVING ALEENTA BALANCE DISHES

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

# THE EDGE...FROM DUSK TO DAWN

## The EDGE Wellness cuisine Asian & international

### 'POR PIA SOT' ROLLS V

Rice berry paper wrap, crispy organic veggies, garden herbs, plum-chili dipping

### TOFU LETTUCE LAARB WRAP DYS V

Baby roman, toasted rice, shallots, lime, cilantro, crumbled tofu

### GAZPACHO V

Heirloom tomatoes, cucumber bell pepper and herbs served with crispy vegetables and multi-grain bread

### VEGAN MUSHROOM BOWL V

This delicious & creamy mushroom is dairy free, gluten free, and is made without any added flour. It's made with wild mushrooms, light yet creamy. Its heart healthy and low fat.

### ALEENTA POKE BOWL

In-house cured salmon & tuna, avocado, sweet egg, cucumber, mango, edamame, salmon caviar, Japanese rice, dried wakame, Japanese unagi

### SUPERFOOD BOWL

Quinoa, chia, spirulina, purple potato, flaxseeds, walnut, avocado, goji berry, virgin coconut oil, lemon, shallots & pineapple organic vinegar

## MAINS

### LOTUS ROOT & ORGANIC VEGGIES MILD VEGAN CURRY V

Fresh lotus root, asparagus, spinach, pumpkin, coconut milk, sambal curry, organic rice berry

### CHARRED SALMON 65'

Seared sous vide salmon fillet, tri-colors quinoa, walnut, cucumber and radish

### STEAMED SNAPPER

Sarasin bridge farm White snapper, Thai style raw French beans "laarb", kaffir leaf, cilantro chili & lime vinaigrette

### TUNA TATAKI

Seared Andaman tuna, quinoa sauteed, local greens soya dressing



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## SOUTHEAST ASIAN DELICACY

### ROLLS TRILOGY 🍤 🌿

Vietnamese rice paper roll with veggies, mango & tofu Laotian crepe with chicken curry Thai style fried prawn wrapped in noodles, trio of sauces

### YUM WOON-SEN THALAY 🍤

Spicy glass noodles salad with medley catch of the day seafood

### LARB KAI 🌿

Northeastern speciality with minced chicken, mint, shallots, basil and coriander

### MALAYSATAI 🌿 🍤 🌿

Grilled chicken with turmeric marinade & peanut sauce

Prawns | Beef

### TOM YUM GOONG 🌿 🍤 🌶️

Traditional spicy clear soup with prawns, lemongrass, galangal, shallots, mushrooms

### TOM KHA KHANG 🍤

Hot and sour rock lobster coconut soup, straw mushroom, heirloom cherry tomatoes

## THE ESSENCE OF ASIA

### PAD THAI GOONG 🍤 🍤

Wok sauteed flat rice noodles with king prawns and chili-tamarind sauce

### PINEAPPLE FRIED RICE 🍤 🍤

Wok sauteed jasmine rice, prawns, cashew nuts, raisins and pineapple

### KAO PAD KAI

Wok sauteed jasmine rice and free-range chicken

### With prawns or seafood 🍤

### FRAGRANT YELLOW CURRY GOONG 🍤 🌶️

With prawns, lychee & kaffir lime leaf

### GAENG POOH BAI CHAPLOO 🍤 🌶️

Red curry with crab meat & betel leaves, served with rice noodles

### ROCK LOBSTER CURRY 🍤 🌶️ 🌿

Rock lobster, Bali style spicy coconut curry, served with naan bread

### POO PAD PRIK THAI DAM 🍤

Wok fried crab meat with black pepper sauce

### NATAI STYLE MASSAMAN CURRY 🍤 🌶️

Persian origin soup: Thai wagyu beef, curry paste, coconut, onions, potatoes, nuts  
#1 dish in "the world's 50 best foods" by CNN travel

### GAI PAD MED MAMUANG 🍤 🌿 🍤

Wok fried free range chicken with cashew nuts, bell pepper & veggies chili-oyster sauce

### BEEF ' LUC - LAC' 🌿

Vietnamese wok-fried wagyu beefstrip-loin cubes, bell peppers, spring onion potato wedges, lime-soya-peppercorn sauce



🐷 PORK

🥛 DAIRY

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## FROM THE CHAR GRILL

### PHUKET LOBSTER

(Size avg 550–650g)

1300

### TIGER PRAWNS

(3 to 5 whole depending from size)

### SEA-BASS FILLET

### TASMANIAN SALMON FILLET

### BEEF STRIP LOIN

350

### TAJIMA WAGYU

950

### TENDERLOIN

350

### LAMB CHOPS

Please select you sauce & sides

#### SAUCES

Chimichurri, mustard trio, garlic-butter  roasting gravy,  'Nam Jin jeo', 'Nam Jim' seafood

#### SIDES

Grilled veggies, Sauteed spinach with garlic, steakfries, stringfries, mashed potatoes 

organic mix salad

## FROM THE WESTERN WORLD

### NICOISE SALAD

Char grilled Andaman sea tuna, French beans, heirloom tomatoes, hard boiled quail's egg, new potato, anchovy black olives, lemon vinaigrette

### SNAPPERCEVICHE

Sarasin bridge farm white snapper fillet, sweet potato, steamed corn, lettuce, ceviche dressing, tortilla

### CAPRESE DI BUFALA

Bangkok dairy farm buffalo mozzarella "bocconcini", organic cherry tomatoes, basil leaves, premium virgin oil

### CLASSIC CAESAR

Romaine lettuce, tangy Caesar dressing, quail eggs, crispy bacon, garlic croutons shaving Thai parmesan

Chicken | Grilled king prawns 

## MAINS

### OVEN ROASTED SEABASS

hole fish, lemon, tomato, potato, olives tapenade (allow 25 minutes)

### WHITE SNAPPER

Sarasin bridge farm white snapper (fillet), organic Phuket veggies ratatouille lemon-capers butter

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## BEEF ' TAGLIATA'

3500

Char grilled Thai Black Angus strip-loin, roast heirloom tomato & baby potato, organic rocket, caramelized shallots & Balsamic Vinegar reduction

## PIRI PIRI CHICKEN

Pan roasted chicken thigh, piri piri sauce, wilted spinach, truffle mashed potato

## PASTA

### PENNE PRIMAVERA

Penne pasta, sautéed vegetables, basil pesto

### PAPPARDELLE

pasta, porcini mushrooms, smoked duck and black truffle

### ANGLE HAIR MARINARA

Thin spaghetti with medley catches of the day seafood, olive oil, garlic and chili flakes

### SPAGHETTI CARBONARA

Artisan spaghetti with Parmesan cheese, crispy pancetta and egg yolk creamy sauce

## BURGER

### VEGAN BURGER

Charcoal bun, beans & seitan patty, vegan mustard-mayo, pickled jalapeno confit cherry tomatoes in house made humus

### THE ALEENTA BURGER

Brioche bun, char grilled wagyu beef patty, mature cheddar, crispy onion ring, Mayo-Nam-Jingeo, caramelized onion, green papaya slaw

Choose your sides: Shoestring or Steak fries & mixed salad

## PIZZA

### QUEEN ' MARGARITA'

Tomato Sauce, buffalo mozzarella, basil

### KI MAO

Tomato sauce, all veggies & mushrooms, hot peppers & deep-fried basil

With Chicken | Seafood 

### VEGAN WITH LOVE

Medley roasted veggies, marinated tofu, tomato sauce

### 'ALOHA'

Bacon, pineapple, tomato, mozzarella

### VOLCANO

Fresh chorizo, spicy salami, Nduja spicy smoked sausage tomato sauce, mozzarella

### FROM THE ANDAMAN SEA

Medley seafood catch of the day (calamari, prawn, mussel) tomato sauce, mozzarella

Gluten free pizza available upon request



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# HEALTHY SWEETS

## RAW CHOCOLATE TART V

Samaya 85% (Thai local produce) dark chocolate passion chia jam, raw cacao nibs, hazelnut, cashew, raisins

## WHEATGRASS SORBET V

Wheat grass jus & plant protein, kiwi, pineapple, coconut flowers syrup

## FRUIT SALAD V

Organic tropical fruit selection in pandan & stevia syrup

## GLOW BOWL V

Chiang Mai strawberry with avocado, watermelon, mango, papaya, apple & blueberry

## INDULGE YOURSELF....

### COCONUT - KEFIR LIME CREME BRULEE

Organic coconut creme brulee, passion fruit sorbet

### MANGO - STICKY

Yellow mango, sweet sticky rice, coconut cream, sesame seeds

### TIRAMISU

Mascarpone cheese mousse, ladyfinger biscuits dipped in espresso from Chiang Mai's Arabica beans

### THREE SHADES OF CHOCOLATE

three layers of chocolate mousse

Blanc satin 29%

Miam mere 58%

Fleur de cao 70%

Orange coulis & mulberry sauce

### PINA COLADA

Pineapple Confit, Coconut Mousse, Vanilla Biscuit & Ice Cream, Chalong Bay Rum, coconut sauce

### ARTISANAL SORBET V

Lime | passion fruit | coconut

### ARTISANAL ICE CREAM

Strawberry | dark chocolate | organic vanilla

### BANANA ROTI

With sweet milk & caster sugar



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