

THE EDGE

OFF NATAI BEACH

CHEF PRAPAS KABSUK'S love for Thai cooking blossomed in his childhood kitchen in Southern Thailand, where he spent hours watching his grandmother expertly prepare traditional meals. It was there, amidst the fragrant herbs and spices, that his culinary journey began. Chef Prapas is deeply rooted in Southern Thai cuisine, known for its bold flavors and vibrant ingredients such as fresh turmeric, lemongrass, and kaffir lime leaves. His favorite ingredients bird's eye chili, galangal, and coconut milk—reflect his dedication to preserving authentic Thai flavors while adding his own innovative touch.



Chef Prapas is particularly renowned for his signature dish, Gaeng Som, a sour and spicy Southern Thai curry that brings together the essence of his culinary heritage. Over the years, his expertise has earned him features in popular publications such as Leo Chilin Magazine and Big Chili Magazine, and appearances on True Vision TV, TV Channel 3, and TV Channel 9 in Thailand.

With every dish, Chef Prapas continues to honor his roots while delighting guests with his personal take on Thai cuisine, making his cooking a heartfelt tribute to the traditions that shaped him. For your convenience and safety, our menu includes icons to indicate dishes containing gluten, spices, seafood, nuts, or pork, as well as options that are vegan or part of our Aleenta Well-being Balance.

Please don't hesitate to ask if you have any questions – we're here to help!

BON APPETIT



Scan QR code with your phone to access Digital Menu
โปรดสแกนรหัส QR CODE ด้วยโทรศัพท์ของคุณเพื่อเข้าถึงเมนูอาหาร


















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

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**   **290**
Rice Berry Paper Wrap, Crispy Organic Veggies, Garden Herbs, Plum & Chili Dipp
- TOFU LETTUCE LAARB WRAP DIY**   **330**
Baby Romain, Toasted Rice, Shallots, Lime, Cilantro, Crumbled Tofu
- GAZPACHO**    **290**
Heirloom Tomatoes, Cucumber, Bell Peppers and Herbs served with A Crispy Vegetable and Multigrain Bread
- VEGAN MUSHROOM BOWL**    **320**
Our Delicious & Creamy Mushroom Bowl Is Dairy & Gluten Free. Made with Wild Mushrooms, Light and Creamy, Hearty and Low Fat
- ALEENTA POKE BOWL**     **490**
House Cured Salmon, Tuna, Unagi (Japanese Eel), Avocado, Egg, Cucumber, Mango, Edamame, Ikura (Salmon Roe), Japanese Rice & Dried Wakame
- SUPERFOOD BOWL**    **410**
Quinoa, Chia Seeds, Spirulina, Purple Potato, Flax Seeds, Walnuts, Avocado, Goji Berries, Lemon, Shallots, Virgin Coconut Oil & Organic Pineapple Vinegar

MAINS

- LOTUS ROOT & ORGANIC VEGGIES MILD VEGAN CURRY**    **380**
Fresh Lotus Root, Asparagus, Spinach, Pumpkin, Coconut Milk, Sambal Curry and Organic Rice Berry
- CHARRED SALMON 65**  **760**
Seared Salmon Fillet, Tri-Color Quinoa, Walnuts, Cucumber & Radish
- STEAMED SNAPPER**  **760**
Sarasin Bridge Farm White Snapper, Thai Style French Bean “Laab” Kaffir Lime Leaf, Cilantro, Chili & Lime Vinaigrette
- TUNA TATAKI**   **730**
Seared Andaman Tuna, Sauteed Quinoa, Local Greens & Soy Dressing

SOUTHEAST ASIAN DELICACY

- ALEENTA TRILOGY OF ROLLS**    **350**
Vietnamese Springroll With Veggies, Mango, Tofu. Laotian Crepe with Chicken Curry. Thai Style Fried Prawn Wrapped in Noodles. Served with Trio of Dipping Sauces
- YUM WOON-SEN THALAY**   **460**
Spicy Glass Noodle Salad with Medley of Fresh Seafood of The Day
- LARB KAI**  **350**
Northeastern Specialty with Minced Chicken, Mint, Shallots, Holy Basil and Coriander

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SOUTHEAST ASIAN DELICACY

THAI SATAY 🌿 🍷 🍷	350
Grilled Chicken with Turmeric Marinade & Peanut Sauce	
TOM YUM GOONG 🍷 🌿	420
Spicy and Sour Soup with Prawns, Lemongrass, Galangal, Shallots & Mushrooms	
TOM KHA KHANG 🍷 🍷	630
Coconut Soup with Rock Lobster, Straw Mushrooms, Chili Oil & Heirloom Tomatoes	

THE ESSENCE OF ASIA

PAD THAI GOONG 🍷 🍷 🍷 🍷	460
Wok Sauteed Flat Rice Noodles, King Prawns and Tamarind-Chili Sauce	
PINEAPPLE FRIED RICE 🍷 🍷 🍷 🍷	410
Wok Sauteed Jasmin Rice, Prawns, Cashew Nuts, Raisins and Pineapple	
KAO PAD KAI 🍷 🍷 🍷	390
Wok Sauteed Jasmin Rice with Free Range Chicken	
Change Chicken For Prawns 🍷	490
Change Chicken For Seafood Medley 🍷	490
FRAGRANT YELLOW CURRY GOONG 🍷 🌿 🍷	450
Prawns, Lychee & Kaffir Lime Leaf	
GAENG KUA POO BAI CHA PLU 🍷 🌿 🍷	490
Red Curry with Crab Meat & Betel Leaves Served with Rice Noodles	
ROCK LOBSTER CURRY 🍷 🍷 🍷 🍷	790
Bali Style Spicy Coconut Curry with Rock Lobster, served with Naan Bread	
POO PAD PRIK THAI DAM 🍷	510
Wok Fried Crab with Black Pepper Sauce	
NATAI STYLE MASSAMAN CURRY 🍷 🌿 🍷	520
Persian Origin Soup: Thai Wagyu Beef, Massaman Curry Paste, Coconut, Onions, Potatoes, Nuts. Named #1 Dish By CNN Travel "Worlds 50 Best Foods"	
GAI PAD MED MAMUANG 🍷 🍷 🍷	390
Wok Fried Free Range Chicken with Cashew Nuts, Bell Peppers, Veggies and Chili-Oyster Sauce	
BÒ LÚC LẮC' 🍷	590
Vietnamese Style Wok Fried Wagyu Beef Cubes, Bellpeppers, Spring Onion, Potato Wedges and Lime-Soy-Peppercorn Sauce	

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FROM THE CHAR GRILL

PHUKET LOBSTER 🦞	2,950
Size Avg 550-650g	
TIGER PRAWNS 🦞	950
3 to 5 Prawns depending on size	
SEA-BASS FILLET 🐟🌿	760
BEEF STRIP LOIN	1,290
WAGYU TENDERLOIN	2,150
LAMB CHOP	1,290

Please select you sauce & sides

SAUCES

Chimichurri, Nustard Trio 🍷, Garlic-Butter 🍷, Roasting Gravy,

Nam Jim Jeaw 🌿

Thai Dipping Sauce Made with Fish Sauce, Lime Juice, Tamarind, Sugar, Dried Chilies, Toasted Rice Powder, and Fresh Herbs

Nam Jim Seafood 🌿

Thai Dipping Sauce Made with Fish Sauce, Lime Juice, Tamarind, Sugar, Dried Chilies, Scallions, and Fresh Herbs

SIDES

Grilled veggies 🌿, Sauteed spinach with garlic 🍷🌿

Steak Fries, shoe string Fries, Mashed Potato 🍷

The Above Dishes Are Available For Half & Full Board with A Small Additional Charge

FROM THE WESTERN WORLD

SALAD NIÇOISE 🦞🍷	410
Char Grilled Andaman Tuna, French Beans, Heirloom Tomatoes, Hard Boiled Quail Eggs, Baby Potatoes, Anchovies, Black Olives & Lemon Vinaigrette	
SNAPPER CEVICHE 🍷🍷🍷	380
Sarasin Bridge Farm White Snapper, Sweet Potato, Steamed Corn, Lettuce, Tortilla & Aleenta Style Ceviche Dressing	
CAPRESE DI BUFALA 🍷🌿	480
Bangkok Dairy Farm Buffalo Mozzarella "Bocconcini", Organic Cherry Tomatoes, Basil and Premium EVO (Extra Virgin Olive Oil)	
CLASSIC CAESAR 🦞🍷🐷	350
Romaine Lettuce, Caesar Dressing, Quail Eggs, Crispy Bacon, Garlic Croutons & Shavings of Locally Produced Parmesan	
Chicken Grilled king prawns 🦞	390 430

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MAINS

- OVEN ROASTED SEABASS** 🐟🍷 760
Whole Roasted Sea Bass with Lemon,
Potatoes & Olive Tapenade (Please Allow 30 Minutes Cooking Time)
- WHITE SNAPPER** 🐟🍷 760
Sarasin Bridge Farm White Snapper Fillet,
Organic Phuket Veggies, Ratatouille & Lemon-Caper Butter
- BEEF TAGLIATA** 🍷 1,250
Char Grilled Thai Black Angus Striploin, Roasted Heirloom Tomatoes &
Baby Potatoes, Organic Rocket, Caramelized Shallots & Balsamic Reduction
- PIRI PIRI CHICKEN** 🍷 640
Pan Roasted Chicken Thigh, Piri Piri Sauce, Sauted Spinach, Truffle Mashed Potatoes

PASTA

- PENNE PRIMAVERA** 🍷🍷🍷 320
Penne Pasta, Sauteed Vegetables, Basil Pesto
- DUCK PAPPARDELLE** 🍷🍷 510
Pappardelle Pasta, Porcini Mushrooms, Smoked Duck & Black Truffle
- CAPELLINI MARINARA** 🍷🍷 460
Angel Hair Pasta with Seafood, Olive Oil, Garlic and Chili Flakes
- SPAGHETTI CARBONARA** 🍷🍷🐷🍷 400
Spaghetti, Crispy Pancetta, Parmesan Cream Sauce & Egg yolk

BURGER

- VEGAN BURGER** 🌱🍷🍷 420
Charcoal Bun, Legumes and Seitan Patty, Vegan Mustard Mayonnaise,
Pickled Jalapeño, Confit Cherry Tomatoes and Hummus
- THE ALEENTA BURGER** 🍷🍷🍷 590
Brioche Bun, Char Grilled Thai Wagyu Beef Patty, Matured Cheddar, Crispy Onion Rings,
Nam Jim Jeaw Mayonnaise, Caramelized Onion, Green Papaya Slaw

PIZZA

- QUEEN "MARGARITA"** 🍷🍷🍷 380
Tomato Sauce, Mozzarella Cheese, Basil
- KEE MAO** 🍷🍷🍷🍷 390
Tomato Sauce, Mozzarella Cheese, Veggies & Mushrooms,
Hot Peppers & Deep Fried Basil
- KEE MAO GAI** 🍷🍷 410
Tomato Sauce, Mozzarella Cheese, Free Range Chicken,
Veggies, Mushrooms, Hot Peppers & Deep Fried Basil

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KEE MAO TALAY 🍷🍷🍷	480
Kee Mao Talay - Tomato Sauce, Mozzarella Cheese, Seafood Medley, Veggies, Mushrooms, Hot Peppers & Deep Fried Basil	
VEGAN WITH LOVE 🌱🌱🌱	380
Tomato Sauce, Roasted Veggies & Marinated Tofu	
ALOHA 🍷🍷🐷	390
Tomato Sauce, Mozzarella Cheese, Bacon & Pineapple	
VOLCANO 🍷🍷🐷	410
Tomato Sauce, Mozzarella Cheese, Fresh Chorizo Sausage, Spicy Salami & Nduja	
FROM THE ANDAMAN SEA 🍷🍷🍷	490
Tomato Sauce, Mozzarella Cheese & Seafood Medley (Calamari, Prawn, Mussels)	

HEALTHY SWEETS

RAW CHOCOLATE TART 🌱🌱🌱	310
Samaya 85% Dark Chocolate (Local Thai Chocolate), Passion & Chia Seed Jam, Raw Cacao Nibs, Hazelnuts, Cashews & Raisins	
WHEATGRASS SORBET 🌱🌱	190
Wheatgrass Juice, Plant Protein, Kiwi, Pineapple & Coconut Flower Syrup	
FRUIT SALAD 🌱🌱	210
Organic Tropical Fruits In Pandan & Stevia Syrup	
GLOW BOWL 🌱🌱	310
Chiang Mai Strawberries, Avocado, Watermelon, Mango, Papaya, Apples and Blue Berries	

INDULGE YOURSELF

COCONUT - KEFIR LIME CRÈME BRÛLÉE 🍷🍷	310
Organic Coconut Crème Brûlée served with Passion Fruit Sorbet	
MANGO - STICKY RICE 🌱🌱🍷	240
Mango, Sweet Sticky Rice, Coconut Cream & Sesame Seeds	
TIRAMISU 🍷🍷🍷	370
Mascarpone Mousse & Lady Fingers Dipped In Espresso from Chiang Mai Arabica Beans	
THREE SHADES OF CHOCOLATE 🍷🍷🍷	370
Three Layers Of Chocolate Mousse • Blanc Satin 29% • Miam Mere 58% • Fleur De Cao 70% Served with Orange Coulis & Phuket Mulberry Sauce	
PINA COLADA 🍷🍷🍷	360
Pineapple Confitm Coconut Mousse, Vanilla Biscuit, Ice Cream Chalong Bay Rum & Coconut Sauce	
ARTISANAL SORBET 🌱🌱	150
Lime Passion Fruit Coconut	
ARTISANAL ICE CREAM 🍷🍷	150
Strawberry Dark Chocolate Organic Vanilla	
BANANA ROTI 🍷🍷🍷	290
Condensed Milk & Sugar	

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