

THE OFF NATAI BEACH  
EDGE  
DINNER

*“CULINARY SAWASDEE” from our Chef “Valerio Pachetti Gast” our Executive Chef leading both teams of chefs in our two boutique & lifestyle hotels here just footsteps north of Phuket.*

*Born in a multi-cultural family in Colombia, Valerio who has Colombian and Italian roots spent most of his youth in Colombia before moving to Italy and thereafter started his culinary odyssey through many countries picking up so many culinary skills.*

*“Quality, freshest, local, seasonal produce & dedicated, trained & well executed preparation” - is the professional fundament he bases all his eagerly earned worldly culinary skills on and is handing over this knowledge gained to his local teams.*

*Our culinary team is preparing the food to the highest quality with fresh sourced ingredients and has fun cooking and delivers top class dishes for your dining pleasure.*

*We invite you weekly to taste our varying theme nights in our two hotels and during the year enjoy the many special prepared celebration buffets.*

*Valerio and teams will always to the best to their ability to ensure you have a pleasant dining experience.*

*Our menu is marked with icons labeling the food for: Gluten Free, Spicy, Vegetarian, 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.*

*For the coming season the team will focus on an even more healthy approach to the early start of the day and include a wide super foods station with fresh fruit juices and smoothies as well as yoghurts, cereals and many health boosting seeds.*






**BON APPETIT**

# THE EDGE










OFF NATAI BEACH

## DINNER

### INTRO ACQUA

SCALLOPS FLAMBE		seared scallops in tangerine butter, vodka, passionfruit dressing & crispy rice	360
POKE BOWL		marinated raw salmon, sesame rice, wakame seaweed, cucumber, sprouts	400
SNAPPER CEVICHE		raw fish cubes in lime – cilantro marinade, roasted sweet potato, caper powder	300
PRAWN TACOS		grilled prawns, tomato salsa, corn tortillas, coconut gel	320
OCTOPUS SALAD		grilled octopus confit and potato salad, fava beans, tomato, pickled lemon & parsley dressing	340

### INTRO TERRA

SAN DANIELE	 	cured ham with rocket salad, sundried tomatoes black truffle dressing	380
WAGYU BEEF TACOS		corn tortillas, jalapeno, pickled shallots, salsa verde	320
YELLOW DAL		indian lentil curry served with naan bread	280
PORCINI SOUP		creamy cep mushroom soup, garlic crostini	360
BUFALA	 	italian mozzarella, cherry tomato & basil salad	350
INCA BOWL	  	organic quinoa, baby corn grilled vegetables	310



GLUTEN FREE



SPICY DISH



VEGETARIAN



CONTAIN NUTS



CONTAINS PORK

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

## THE EDGE DINNER

### INTERMEZZO

PENNE PRIMAVERA	 	gluten free penne pasta with sautéed vegetables & basil pesto	300
LEMON LINGUINE		baked pasta with zucchini, artichokes and prawns	380
TRUFFLE PAPPARDELLE		artisanal pasta, porcini mushrooms, smoked duck and black truffle	420
BLACK PASTA		mezzi paccheri, sautéed with garlic, chili, tomato sauce, white wine, crab meat & mussels	380
PINK RISOTTO		italian rice with red wine, pork salami feta cheese and mushrooms	380
SAFFRON RISOTTO		creamy italian rice "vialone nano" with parmesan cheese & saffron	420
ROCK LOBSTER CURRY		zanzibar spicy coconut curry, naan bread	600



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## THE EDGE DINNER

### FAUNA

OVEN ROASTED SEABASS great for sharing! 20min to prepare	 	boneless whole fish, lemon, tomato, potato and olives ; turkish style hazelnut & garlic sauce	650
SALMON 65 °C		slow cooked fish filet with eggplant mousseline sautéed greens and Japanese pickles	650
TUNA TATAKI		seared andaman tuna, quinoa sauté, local greens soya dressing	650
PRAWNS TIKKA		tandoori style king prawns, onion & cucumber salad, pickles and mint chutney	600
SNAPPER FILLET	 	sautéed kale, baby potatoes, pine nuts & eggplant caponata	600

### FLORA

ORIENTAL CHICKEN		chicken breast marinated in yoghurt & arabic spices, feta cheese salad	500
BEEF "TAGLIATA"		roasted wagyu flank, cherry tomatoes, rocket salad, parmesan shavings, baby potatoes, caramelized shallots in balsamic reduction	700
BEEF STEAK		blue persian salt and green pepper crusted tenderloin, wok vegetables, yakiniku sauce	1200
PORCHETTA 		roasted loin & pork belly, garden vegetables, mashed potato cooked under ashes, rosemary jus	700



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## CONCLUSION

SIAM FRAGRANCE	 	mango sorbet, salty coconut foam, crispy purple rice	300
TIRAMISU		italian ladyfingers layered with mascarpone espresso & a touch of amaretto	300
KAFFIR BRÛLÉE		crème brûlée, scented with kaffir lime leaf coconut sorbet	300
VOLCANO	 	flourless 72% chocolate cake, cointreau, candied orange, dulce de leche, fleur de sel, vanilla gelato	310
PASSION TART		almond tart, lychee jam, greek yogurt mousse, chocolate gelato	310
PUMPKIN CUSTARD		steamed pumpkin, pandan leaf scented custard, sundried mango, berry sorbet	300
TROPICAL FRUIT PLATTER		fruit selection per seasonal availability	210
GELATO & SORBET		vanilla, chocolate, pistachio, salty caramel, mango, tamarind, lemon, coconut, strawberry, passion fruit & seasonal others	95 /scoop
FORMAGGI		selection of fine cheeses, homemade compote, nuts, dried fruits	350



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