

edge dinner

chef gogh's favorite dishes

assorted appetizers	375
beef satay, fried chicken, pomelo salad & peanut filled wild pepper leaves	
marinated chicken - gai tord samoon prai	355
deep fried marinated chicken garlic, shallot, kaffir lime with sticky rice cooked in palm leaves	
fillet of king fish - pla makham	390
topped with tamarind sauce, crispy shallot, cashew nut and red chili	
pomelo salad - yam som-o	325
grilled shrimp, minced pork & prawn, shallot, coconut & tamarind sauce	
mixed satay -satays ruam mit	300
chicken, pork and beef, roasted peanut & sweet & sour vegetable pickle	
chicken parcels - gai hor bai tei	280
wrapped in pandanus leaves & sweet sesame soy dipping sauce	
minced shrimp & pork - goong kra-bok	315
wrapped in rice paper & sweet chili	

the edge classics

green papaya salad - som tam thai gai yang	315
long bean, carrot, cherry tomato, baked peanuts, shrimps & garlic dressing with charcoal grilled chicken	
ocean prawn & vegetable tempura - goong kub phak chub paeng tord	390
with onion, morning glory, soy & ginger dressing	
local prawns - goong sarong	315
wrapped in crispy rice noodles & sweet and sour chili	
curry fish cakes - tord man pla	280
on lemongrass with long bean, lime, crunchy peanut and chili-cucumber	
sweet corn - tord man khao pod	230
red chili, kaffir lime, sweet and sour roasted peanut and cucumber dip (v)	
crab & prawn - goong hom phuek	315
encrusted with taro crisps	
fresh orange pockets - mar hor	260
minced pork, roasted peanut crumble & fresh coriander	
local wild pepper leaf - mieng kum	260
filled with roasted peanut, shallot, ginger, coconut crunchy & sweet tamarind sauce	
rice wraps - por pia sod	280
filled with yam beans, cucumber, lettuce, carrot, capsicum & onion (v)	

(v) vegetarian – no meat or seafood
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spring rolls

minced pork & prawn - por pia glass noodles, cabbage, carrot, shitake mushroom & plum ginger sauce	280
vegetarian - por pia phak glass noodles, cabbage, carrot, shitake mushroom & plum ginger sauce (v)	260

thai salads

green papaya salad - som tam thai gai yang long bean, carrot, cherry tomato, baked peanuts, shrimp & garlic dressing with charcoal grilled chicken	315
grilled tenderloin beef salad - yam nue yang onion, tomato, cucumber, celery, spring onion and fresh chili lemon dressing	390
spicy seafood salad - yam talay onion, tomato, celery & fresh chili lemon dressing	390
shrimp salad - pla goong shallot, lemongrass, spring onion, roasted chili & tamarind	355
green mango salad - yam pla dug foo shallot, cashew , chili, shrimp & sugar palm lemon dressing and crispy cat fish	315

traditional soups

spicy clear seafood soup - poh teak kaffir lime, lemongrass, galangal, shallot and hot basil	325
gypsy style local fish soup - pla tom som shallot, young ginger, tamarind & onion	325
clear pork soup - gaeng jued tufo moo sub glass noodles, bean curd, white cabbage, celery, onion & garlic oil	310
traditional prawn soup - tom yam goong lemongrass, lime, galangal, straw mushroom, tomato, roasted chili & coriander	355
southern style chicken in coconut milk - tom kha gai turmeric, galangal, lemongrass, lime, mushroom, tomato, coriander & chili oil	325
local vegetable & shrimp soup - gaeng lieng goong sod with shallot, young corn & shrimp paste	310

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curry

chicken red curry - gaeng kra thi gai kub phak ruam coconut milk, long bean, pumpkin crest, kale, kaffir lime & coconut palm hearts	370
chicken green curry - gaeng kiew warn gai eggplant, red chili, basil and coconut milk	370
duck red curry - gaeng phed ped yang pineapple, grape, cherry tomato & thai herbs	390
prawn red curry - gaeng kha thi goong long bean, pineapple, kale, kaffir lime, coconut milk & thai herbs	390
beef panaeng red curry - panaeng nue coconut milk, kaffir lime & thai spices	390
beef massaman curry - massaman nue potato, onion, peanut, crispy shallots, spices & herbs	390
bean curd red curry - phad prik khing tao fak yang long bean, kaffir lime & roasted chili (v)	350
bean curd massaman red curry - massaman gaeng tofu potato, onion, cauliflower, tomato & herbs (v)	350

from the sea

seafood basket to share whole Phuket & rock lobster, king prawns, river prawns, squid, mussels & mackerel steak cooked any style.	2,650
raw scallops - yam hoi shell chili lime dressing & fragrant Thai herbs	475
steamed whole local fish - pla nung se eiw light soy, ginger, spring onion, red chili, shitake mushrooms, same oil	680
charcoal grilled whole white snapper - pla kra pong paow wrapped in banana leaf, lemon grass, kaffir lime & steamed green vegetables	680
deep fried whole white snapper - pla kra pong dad diew kub yam mamuang green mango salad, shallot, cashew, dry shrimps & sugar palm lemon dressing	680
steamed whole white snapper - pla kra pong nung ma nao spicy garlic, chili, lemon dressing & coriander	680
deep-fried whole crispy grouper - pla gao rad prig Thai sod garlic, shallot, red chili, green peppercorn and tamarind sauce	680
oven baked tiger prawns - goong ob woonsen glass noodle, carrot, shitake mushroom & Thai herbs	625

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wok

seafood - phad krapraow talay fresh chili, garlic, hot basil and light oyster sauce	390
chicken - gai phad med mamuang onion, capsicum, spring onion, cashew nut and crispy chili	380
beef sirloin - nue phad nam man hoy garlic, onion, wild mushroom, ginger and light oyster sauce	390
pork - preaw warn moo local pineapple, cucumber, tomato, onion in sweet & sour sauce	380
prawn - goong phad pong karee celery, red chili, spring onion and curry powder	390
king prawn - goong phad klue sea salt, shallot, garlic, coriander root, black pepper, lemon, garlic and chili	680
rock lobster - gung phad nam prik paow onion, red chili & roasted chili paste	720
river prawns - goong mea nam phad prik khing salted egg yolk , string beans & kaffir lime	690
beef vermicelli noodles - mee phad se-eiw kale, carrot, young corn and egg serve in a clay pot	355
prawn noodles - phad thai goong sod banana flower, bean sprout, chinese chive, bean curd, roasted peanut crumble & sweet tamarind	355
chicken egg noodles - mee sapam chinese kale, carrot & egg in light soy sauce	335
seafood noodles - kuey tiew pad khee maow talay long bean, young corn, green peppercorn, garlic & basil	355

crossing boarders

malaysian prawn laksa prawn curry in coconut milk, vermicelli noodles & pickle	460
singaporean chili crab sautéd blue crab & roasted chili sauce	710
chinese scallops steamed scallops, shitake & enoki mushrooms, lime soy sauce	690
chinese roast duck roasted duck breast , steamed morning glory & hoisin sause	410
indonesian nasi goreng indonesian fried rice, cashew, egg & pickled vegetables, chicken & shrimp crackers	375
vietnamese lemongrass chicken wok-fried chicken with lemongrass, peanuts & sweet dark soy sauce	380

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vegetables

mixed garden vegetables - phad phak ruam mit wild mushroom, garlic & light oyster sauce (v)	255
morning glory - phak boong fai daeng garlic, shrimp paste & soy sauce (v)	240
wild mushrooms - phad hed ruam mit garlic, black pepper, sea salt & basil (v)	280
wok-fried local kale - phad ka na garlic & soy sauce (v)	240

rice

fried jasmine rice - khao phad your choice of chicken, pork, beef or crab with spring onion, lemon and raw vegetables on the side	335
fried jasmine curry rice - khao ob saparod in a whole pineapple, onion, raisin, capsicum and sweet pork	355
fried vegetable jasmine rice - khao phad phak tomato, onion, carrot, young corn, onion & light soya sauce (v)	280
traditional fried rice-noodles - phad thai tofu bean curd, pickled turnip, bean sprout, chinese chive & sweet tamarind (v)	325
steamed jasmine rice - khao suay	20
steamed brown rice - khao klong	40
steamed red rice - khao paa	40
rice trio - khao sarm- 3 layers of – jasmine, brown and red rice	40