The edge menu
the edge classics (lunch)

**ocean prawn & vegetable tempura** - goong & phak tord  
onion, morning glory, light soy & ginger dipping sauce  
390

**vermicelli prawns** - goong sarong  
marinated prawns wrapped in crispy vermicelli noodles & sweet chili  
315

**mixed satay** - satays ruam mit  
grilled chicken, pork and beef satay, peanut sauce & cucumber relish  
300

**roasted duck roll** - por pia ped ob  
spring onion, cucumber, carrot, capsicum & sesame sweet tamarind sauce  
300

**spring rolls** - por pia  
minced pork & prawn, glass noodles, cabbage, carrot, mushroom & plum ginger sauce  
280

**curried fish cakes** - tord man pla  
lemon grass stick, long bean, lime, roasted peanut & chili-cucumber sauce  
280

**thai salads**

**spicy beef salad** - larb nue yang  
fresh herbs, shallot, mint, crunchy rice & roasted chili dressing  
390

**seaweed salad** - yam sarai talay  
seared tuna, minced prawns, onion, tomato, chili & lime dressing  
355

**pomelo salad** - yam som-ø  
grilled shrimp, minced pork & prawns, shallot, coconut crumble & tamarind sauce  
325

**green papaya salad** - som tum gai yang  
long bean, carrot, cherry tomato, garlic, peanut, dried shrimp & grilled chicken  
315

**banana flower salad** - yam hua plee  
fresh banana flower, grilled king prawns, kaffir lime, coconut crumble & roasted chili paste  
325

**soups**

**spicy clear seafood soup** - poh teak  
lime, lemongrass, galangal, shallot & basil  
325

**gypsy prawn soup** - goong tom kha thi  
coconut milk, shallot, garlic, shrimp paste & seasonal vegetables  
325

**chicken in coconut** - tom kha gai  
turmeric, galangal, lemongrass, lime, mushroom, tomato, coriander & chili oil  
325

**traditional prawn soup** - tom yam goong  
lemongrass, lime, galangal, straw mushroom, tomato, roasted chili & coriander  
355

price are subject to 10% service charge and 7% vat
## Wok & Deep Fried

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Seafood Black Pepper</strong> - Talay Kratiem Prik Thai</td>
<td>390</td>
</tr>
<tr>
<td>Onion, bell pepper, garlic, crushed black pepper, fresh coriander &amp; red chili</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Cashew Nut</strong> - Gai Phad Med Mamuang</td>
<td>380</td>
</tr>
<tr>
<td>Onion, capsicum, spring onion, cashew nut &amp; crispy chili</td>
<td></td>
</tr>
<tr>
<td><strong>Seafood Hot Basil</strong> - Phad Kra Pao Talay</td>
<td>390</td>
</tr>
<tr>
<td>Fresh chili, garlic, hot basil &amp; light oyster sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Oyster Sauce</strong> - Nue Phad Nam Man Hoy</td>
<td>390</td>
</tr>
<tr>
<td>Garlic, onion, wild mushroom, ginger and light soy sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Fried Marinated Chicken</strong> - Gai Tord Samoon Prai</td>
<td>355</td>
</tr>
<tr>
<td>Deep fried marinated chicken garlic, shallot, kaffir lime with sticky rice</td>
<td></td>
</tr>
</tbody>
</table>
crossing borders

**duck noodle soup**
Honey roasted duck, kale, peanut crumble & hoisin sauce

**bee hun beef teriyaki**
Vermicelli noodles with beef teriyaki, shiitake mushroom & sesame

**mee sapam**
Chinese hokkien style stir fried yellow noodle, seafood & asian vegetable

**nasikoreng**
Indonesian fried rice with chicken satay, fried egg and vegetable pickle

**seafood laksa**
Seafood curry in coconut milk, tofu, vermicelli noodle, boiled egg & vegetable pickle

**khaosoi gai**
Northern style chicken red curry with crispy noodle, shallot, lime

rice & noodles

**seafood rice noodle** - Kuay tiew khee-mao talay
Rice noodle, seafood, chili, garlic, long bean, green pepper corn & hot basil

**beef vermicelli noodles** - Mee phad se-eiw
Vermicelli noodle, sliced beef, kale, carrot, baby corn & egg

**thai prawn noodle** - Phad thai goong
Rice noodle, prawn, bean sprout, chinese chive, bean curd, peanut crumble & sweet tamarind

**fried jasmine rice** - Khao phad
Your choice of shrimps, chicken, pork or crab & seasonal vegetables

**jasmine rice** - Khao suay

**brown rice** - Khao klong

**red rice** - Khao paa

**rice trio** - Khao sarm
Jasmine, brown and red

Price are subject to 10% service charge and 7% vat
### Dessert

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Khao Niew Mamuang</strong></td>
<td>245</td>
</tr>
<tr>
<td>Fresh mango &amp; sweet sticky rice &amp; coconut cream</td>
<td></td>
</tr>
<tr>
<td><strong>Kuay Tord</strong></td>
<td>245</td>
</tr>
<tr>
<td>Local banana fritter, vanilla ice cream &amp; coconut cream</td>
<td></td>
</tr>
<tr>
<td><strong>Ponlamai Sod</strong></td>
<td>245</td>
</tr>
<tr>
<td>Seasonal fresh fruits from neighbouring farms</td>
<td></td>
</tr>
<tr>
<td><strong>Black &amp; White Chocolate Mousse</strong></td>
<td>340</td>
</tr>
<tr>
<td><strong>Cappuccino Crème Brûlée</strong></td>
<td>340</td>
</tr>
</tbody>
</table>

### Ice Cream and Sorbet Selection

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice cream &amp; sorbet</td>
<td>125</td>
</tr>
<tr>
<td>Ice cream: vanilla bourbon, Swiss chocolate, strawberry, macadamia &amp; dulce de leche, tiramisu, crème brûlée</td>
<td></td>
</tr>
<tr>
<td>Sorbets: mango &amp; passion, raspberry &amp; strawberry</td>
<td></td>
</tr>
<tr>
<td><strong>Black Forest</strong></td>
<td>355</td>
</tr>
<tr>
<td>Tiramisu &amp; Swiss chocolate ice cream, cherry compote &amp; brandy snap</td>
<td></td>
</tr>
<tr>
<td><strong>Banana Split</strong></td>
<td>355</td>
</tr>
<tr>
<td>Vanilla bourbon, Swiss chocolate, strawberry ice cream, fresh banana &amp; whipped cream</td>
<td></td>
</tr>
<tr>
<td><strong>Mont Blanc</strong></td>
<td>355</td>
</tr>
<tr>
<td>Crème brûlée &amp; Macadamia ice cream, chestnut puree</td>
<td></td>
</tr>
<tr>
<td><strong>Berry Berry</strong></td>
<td>355</td>
</tr>
<tr>
<td>Raspberry sorbet, strawberry ice cream, yogurt &amp; mixed red berry</td>
<td></td>
</tr>
</tbody>
</table>

*Prices are subject to 10% service charge and 7% vat.*
EDGE MENU (dinner)
chef gogh’s favorite dishes

assorted appetizers
prawns satay, chicken pandan, pomelo salad & golden bag 375

vermicelli prawns - goong sarong
marinated prawns wrapped in crispy vermicelli noodles & sweet chili 315

seafood soufflé - hor mok talay
steamed scallop, shrimp, squid, red curry paste, coconut milk & kaffir lime 390

pomelo salad - yam som-o
grilled shrimp, minced pork & prawn, shallot, coconut crumble & tamarind sauce 325

banana flower salad - yam hua plee
fresh banana flower, coconut, shallot, kaffir lime and grilled king prawn 325

scallops salad - yam hoi shell
queen scallop, lemongrass, chili lime dressing, fresh mint & fragrant thai herbs 475

mixed satay - satays ruam mit
grilled chicken, pork and beef satay, peanut sauce & cucumber relish 300

chicken parcels - gai hor bai tei
marinated chicken wrapped in pandanus leaves & sweet sesame soy sauce 280

shrimp roll - goong kra-bok
marinated shrimp & minced pork wrapped in rice paper & sweet chili 315

crossing borders

malaysian seafood laksa
seafood curry in coconut milk, vermicelli noodles & pickle 460

black pepper prawns
sautéed river prawns & garlic, black pepper sauce 625

pork belly
soy braised pork belly, eggplant & chili vinegar 425

sichuan spiced duck
crispy duck, steamed baby kale & hoisin sauce 425

vietnamese lemongrass chicken
wok-fried chicken with lemongrass, peanuts & sweet dark soy sauce 380

(v) vegetarian – option available
price are subject to 10% service charge and 7% vat
the edge classics

**curry fish cakes** - tord man pla
lemon grass stick with long bean, crunchy peanut and chili-cucumber

**sweet corn** - tord man khao pod
red chili, kaffir lime, sweet and sour roasted peanut and cucumber dip (v)

**fresh orange pockets** - mar hor
minced pork & shrimp, roasted peanut crumble, red chili, fresh coriander

**sweet corn** - tord man khao pod
red chili, kaffir lime, sweet and sour roasted peanut and cucumber dip (v)

**rice wraps** - por pia sod
yam beans, cucumber, lettuce, carrot, capsicum & onion (v)

**spring roll** - por pia
minced pork & prawns glass noodles, cabbage, carrot, shitake mushroom, sweet chili ginger sauce

**vegetarian spring roll** - por pia phak
glass noodles, cabbage, carrot, shitake mushroom & plum ginger sauce (v)

**marinated chicken** - gai tord samoon prai
deep fried marinated chicken garlic, shallot, kaffir lime & steamed sticky rice

**thai salads**

**green papaya salad** - som tum gai yang
long bean, carrot, cherry tomato, peanuts, dry shrimp, chili, garlic & grilled chicken

**seared chili beef** - yam nue yang
green mango, yellow eggplant, ginger flower, ground roasted rice & crispy shallot

**spicy seafood salad** - yam talay
onion, tomato, celery, spring onion & fresh chili lime dressing

**poached prawns salad** - pla goong
shallot, lemongrass, spring onion, roasted chili & fresh mint

(v) vegetarian –option available

price are subject to 10% service charge and 7% vat
traditional soups

- Spicy clear seafood soup - poh teak
  kaffir lime, lemongrass, galangal, shallot and hot basil
  price: 325

- Gypsy style local fish soup - pla tom som
  shallot, young ginger, tamarind & onion
  price: 325

- Traditional prawn soup - tom yam goong
  lemongrass, lime, galangal, straw mushroom, tomato, roasted chili & coriander
  price: 355

- Southern style chicken in coconut milk - tom kha gai
  fresh turmeric, galangal, lemongrass, lime, mushroom, tomato, coriander
  price: 325

curry

- Chicken red curry - gaeng kra thi gai kub phak ruam
  coconut milk, long bean, kale, kaffir lime & coconut palm hearts
  price: 370

- Chicken green curry - gaeng kiew warn gai
  baby eggplant, red chili, basil and coconut milk
  price: 370

- Duck red curry - gaeng phed ped yang
  pineapple, grape, lychee, cherry tomato, red chili & thai basil
  price: 390

- Prawn red curry - gaeng kha thi goong
  pineapple, coconut palm hearts, kale, kaffir lime, coconut milk & sweet basil
  price: 390

- Beef panaeng red curry - panaeng nue
  coconut milk, kaffir lime & thai spices
  price: 390

- Beef massaman curry - massaman nue
  potato, onion, peanut, crispy shallots, spices & herbs
  price: 390

- Sweet potato massaman curry - massaman manthed
  sweet potato, pumpkin, potato, onion, peanut, tomato & herbs (v)
  price: 350

(v) vegetarian – option available
price are subject to 10% service charge and 7% vat
**Wok**

**Seafood Hot Basil** - **Phad Kra Prow Talay**
- Fresh chili, garlic, hot basil and light oyster sauce

**Chicken Cashew Nut** - **Gai Phad Med Mamuang**
- Onion, capsicum, spring onion, cashew nut and crispy chili

**Beef Oyster Sauce** - **Nue Phad Nam Man Hoy**
- Garlic, onion, wild mushroom, ginger and light oyster sauce

**Pork Sweet & Sour** - **Preaw Warn Moo**
- Local pineapple, cucumber, tomato, onion in sweet & sour sauce

**King Prawn Sea Salt** - **Goong Phad Klue**
- Sea salt, shallot, garlic, coriander root, black pepper, lemon, garlic and chili

**Rock Lobster Chili Paste** - **Gung Phad Nam Prik Paow**
- Onion, red chili, spring onion & roasted chili paste

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**From The Sea**

**Seafood Basket To Share**
- Whole Phuket & Rock Lobster, King Prawns, River Prawns, Squid, Mussels & Mackerel Steak cooked any style.

**Charcoal Grilled White Snapper** (De-boned) - **Pla Kra Pong Paow**
- Whole white snapper wrapped in banana leaf, lemon grass, kaffir lime

**Deep Fried White Snapper** (De-boned) - **Pla Tord Yam Mamuang**
- Whole snapper, green mango salad, shallot, cashew, dry shrimps

**Steamed White Snapper** (De-boned) - **Pla Kra Pong Nung Ma Nao**
- Lemongrass steamed whole white snapper, spicy garlic, chili, lime dressing

**Deep-Fried Crispy Grouper** (De-boned) - **Pla Gao Rad Prig**
- Marinated whole grouper, garlic, shallot, red chili, green peppercorn sauce

**Oven Baked Tiger Prawns** - **Goong Ob Woonsen**
- Glass noodle, coriander root, ginger & black pepper

**King Prawns Tamarind** - **Goong Makham**
- Topped with tamarind sauce, crispy shallot, cashew nut and red chili

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*(v)* Vegetarian - option available

Price are subject to 10% service charge and 7% VAT
vegetable

**garden vegetables** - phad phak ruam mit
mixed garden vegetable, garlic & light oyster sauce (v) 255

**morning glory** - phak boong fai daeng
sauté morning glory, garlic & light oyster sauce (v) 240

**wild mushrooms** - phad hed ruam
mixed mushroom, garlic & black pepper, sea salt (v) 280

**wok-fried local kale** - phad ka na
baby kale, garlic & soy sauce (v) 240

rice & noodles

**beef vermicelli noodles** - mee phad se-eiw
vermicelli noodle, kale, carrot, baby corn and egg 355

**Phad thai** - phad thai goong
rice noodle, king prawns, banana flower, bean sprout, chive, roasted peanut & sweet tamarind 355

**chicken egg noodles** - mee sapam
yellow egg noodle, chinese kale, carrot & egg in light soy sauce 335

**seafood noodles** - kuey tiew khee maow talay
rice noodle, long bean, green peppercorn, fresh chili, garlic & holy basil 355

**fried jasmine rice** - khao phad
your choice of chicken, beef, shrimp or crab meat with spring onion, lime 335

**fried jasmine curry rice** - khao ob saparod
mixed seafood, pineapple, onion, raisin, capsicum and sweet pork 355

**vegetable fried rice** - khao phad phak
tomato, onion, carrot, young corn, onion & light soy 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 30

**steamed brown rice** - khao klong 50

**steamed red rice** - khao paa 50

**rice trio** - khao sarm
3 layers of – jasmine, brown and red rice 50

(v) vegetarian –option available
price are subject to 10% service charge and 7% vat
dessert

**khao niew mamuang**
245
fresh mango & sweet sticky rice & coconut cream

**kuay tord**
245
local banana fritter, vanilla ice cream & coconut cream

**ponlamai sod**
245
seasonal fresh fruits from neighbouring farms
black & white chocolate mousse
340
cappuccino crème brulee
340

**ice cream and sorbet selection**

ice cream & sorbet
125
ice cream: vanilla bourbon, swiss chocolate, strawberry, macadamia & dulce de leche,
tiramisu, crème brulee
sorbet: mango & passion fruit, raspberry & strawberry

**black forest**
355
tiramisu & swiss chocolate ice cream, cherry compote & brandy snap

**banana split**
355
vanilla bourbon, swiss chocolate, strawberry ice cream, fresh banana & whipped cream

**mont blanc**
355
crème brulee & macadamia ice cream, chestnut puree, & brandy snap

**berry berry**
355
raspberry sorbet, strawberry ice cream, yogurt & mixed red berry

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(v) vegetarian – option available
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