

# The edge menu

## the edge classics (lunch)

<b>ocean prawn &amp; vegetable tempura</b> - goong & phak tord onion, morning glory, light soy & ginger dipping sauce	390
<b>vermicelli prawns</b> - goong sarong marinated prawns wrapped in crispy vermicelli noodles & sweet chili	315
<b>mixed satay</b> – satays ruam mit grilled chicken, pork and beef satay, peanut sauce & cucumber relish	300
<b>roasted duck roll</b> - por pia ped ob spring onion, cucumber, carrot, capsicum & sesame sweet tamarind sauce	300
<b>spring rolls</b> - por pia minced pork & prawn, glass noodles, cabbage, carrot, mushroom & plum ginger sauce	280
<b>curried fish cakes</b> - tord man pla lemon grass stick, long bean, lime, roasted peanut & chili-cucumber sauce	280

## thai salads

<b>spicy beef salad</b> - larb nue yang fresh herbs, shallot, mint, crunchy rice & roasted chili dressing	390
<b>seaweed salad</b> - yam sarai talay seared tuna, minced prawns, onion, tomato, chili & lime dressing	355
<b>pomelo salad</b> - yam som-o grilled shrimp, minced pork & prawns, shallot, coconut crumble & tamarind sauce	325
<b>green papaya salad</b> - som tum gai yang long bean, carrot, cherry tomato, garlic, peanut, dried shrimp & grilled chicken	315
<b>banana flower salad</b> - yam hua plee fresh banana flower, grilled king prawns, kaffir lime, coconut crumble & roasted chili paste	325

## soups

<b>spicy clear seafood soup</b> - poh teak lime, lemongrass, galangal, shallot & basil	325
<b>gypsy prawn soup</b> - goong tom kha thi coconut milk, shallot, garlic, shrimp paste & seasonal vegetables	325
<b>chicken in coconut</b> - tom kha gai turmeric, galangal, lemongrass, lime, mushroom, tomato, coriander & chili oil	325
<b>traditional prawn soup</b> - tom yam goong lemongrass, lime, galangal, straw mushroom, tomato, roasted chili & coriander	355

## wok & deep fried

<b>seafood black pepper</b> - talay kratiem prik thai onion, bell pepper, garlic, crushed black pepper, fresh coriander & red chili	390
<b>chicken cashew nut</b> - gai phad med mamuang onion, capsicum, spring onion, cashew nut & crispy chili	380
<b>seafood hot basil</b> - phad kra prao talay fresh chili, garlic, hot basil & light oyster sauce	390
<b>beef oyster sauce</b> - nue phad nam man hoy garlic, onion, wild mushroom, ginger and light soy sauce	390
<b>fried marinated chicken</b> - gai tord samoon prai deep fried marinated chicken garlic, shallot, kaffir lime with sticky rice	355

## curry

<b>chicken red curry</b> - gaeng kra thi gai kub phak ruam coconut palm hearts, kale, long beans, red chili & basil	370
<b>duck red curry</b> - gaeng phed ped yang pineapple, grapes, lychee, cherry tomato & thai herbs	390
<b>chicken green curry</b> - gaeng kiew warn gai eggplant, red chili, basil and coconut milk	370

## from the sea

<b>charcoal grilled white snapper</b> (de-boned) - pla kra pong paow whole white snapper wrapped in a banana leaf, lemongrass, kaffir lime	680
<b>deep-fried white snapper</b> (de-boned) - pla tord yam mamuang whole snapper, green mango salad, shallot, cashew, dried shrimps	680
<b>deep-fried marinated grouper</b> (de-boned) - pla gao rad prig marinated whole grouper, garlic, shallot, red chili, green peppercorn	680
<b>steamed white snapper</b> (de-boned) - pla kra pong nung ma nao lemongrass steamed whole snapper, garlic, chili & lime dressing	680
<b>rock lobster chili paste</b> - gung phad nam prik paow onion, spring onion, red chili & roasted chili paste	720
<b>oven baked shrimps</b> - goong ob woonsen glass noodles, ginger, coriander root & black pepper	625
<b>wok-fried king prawns</b> - goong phad klue sea salt, shallot, garlic, coriander, black peppercorn, lemon & chili	680

## crossing borders

<b>duck noodle soup</b> honey roasted duck, kale, peanut crumble & hoisin sauce	425
<b>bee hun beef teriyaki</b> vermicelli noodles with beef teriyaki, shitake mushroom & sesame	375
<b>mee sapam</b> Chinese hokkien style stir fried yellow noodle, seafood & asian vegetable	355
<b>nasikoreng</b> indonesian fried rice with chicken satay, fried egg and vegetable pickle	375
<b>seafood laksa</b> seafood curry in coconut milk, tofu, vermicelli noodle, boiled egg & vegetable pickle	460
<b>khaosoi gai</b> northern style chicken red curry with crisply noodle, shallot, lime	355

## rice & noodles

<b>seafood rice noodle</b> - kuay tiew khee-mao talay rice noodle, seafood, chili, garlic, long bean, green pepper corn & hot basil	355
<b>beef vermicelli noodles</b> - mee phad se-eiw vermicelli noodle, sliced beef, kale, carrot, baby corn & egg	355
<b>thai prawn noodle</b> - phad thai goong rice noodle, prawn, bean sprout, chinese chive, bean curd, peanut crumble & sweet tamarind	355
<b>fried jasmime rice</b> - khao phad your choice of shrimps, chicken, pork or crab & seasonal vegetables	335
jasmine rice - <b>khao suay</b>	30
brown rice - <b>khao klong</b>	50
red rice - <b>khao paa</b>	50
rice trio - <b>khao sarm</b> jasmine, brown and red	50

## dessert

<b>khao niew mamuang</b> fresh mango & sweet sticky rice & coconut cream	245
<b>kuay tord</b> local banana fritter, vanilla ice cream & coconut cream	245
<b>ponlamai sod</b> seasonal fresh fruits from neighbouring farms	245
black & white chocolate mousse	340
cappuccino crème brulee	340
<b>ice cream and sorbet selection</b>	
ice cream & sorbet ice cream: vanilla bourdon, swiss chocolate, strawberry, macadamia & dulce de leche, tiramisu, crème brulee sorbets: mango & passion, raspberry & strawberry	125
<b>black forest</b> tiramisu & swiss chocolate ice cream, cherry compote & brandy snap	355
<b>banana split</b> vanilla bourbon, swiss chocolate, strawberry ice cream, fresh banana & whipped cream	355
<b>mont blanc</b> crème brulee & macadamia ice cream, chestnut puree	355
<b>berry berry</b> raspberry sorbet, strawberry ice cream, yogurt & mixed red berry	355

## EDGE MENU (dinner) chef gogh's favorite dishes

<b>assorted appetizers</b>	375
prawns satay, chicken pandan, pomelo salad & golden bag	
<b>vermicelli prawns</b> - goong sarong	315
marinated prawns wrapped in crispy vermicelli noodles & sweet chili	
<b>seafood soufflé</b> - hor mok talay	390
steamed scallop, shrimp, squid, red curry paste, coconut milk & kaffir lime	
<b>pomelo salad</b> - yam som-o	325
grilled shrimp, minced pork & prawn, shallot, coconut crumble & tamarind sauce	
<b>banana flower salad</b> - yam hua plee	325
fresh banana flower, coconut, shallot, kaffir lime and grilled king prawn	
<b>scallops salad</b> - yam hoi shell	475
queen scallop, lemongrass, chili lime dressing, fresh mint & fragrant thai herbs	
<b>mixed satay</b> - satays ruam mit	300
grilled chicken, pork and beef satay, peanut sauce & cucumber relish	
<b>chicken parcels</b> - gai hor bai tei	280
marinated chicken wrapped in pandanus leaves & sweet sesame soy sauce	
<b>shrimp roll</b> - goong kra-bok	315
marinated shrimp & minced pork wrapped in rice paper & sweet chili	

### crossing borders

<b>malaysian seafood laksa</b>	460
seafood curry in coconut milk, vermicelli noodles & pickle	
<b>black pepper prawns</b>	625
sautéd river prawns & garlic, black pepper sauce	
<b>pork belly</b>	425
soy braised pork belly, eggplant & chili vinegar	
<b>sichuan spiced duck</b>	425
crispy duck, steamed baby kale & hoisin sauce	
<b>vietnamese lemongrass chicken</b>	380
wok-fried chicken with lemongrass, peanuts & sweet dark soy sauce	

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

## the edge classics

<b>curry fish cakes</b> - tord man pla lemongrass stick with long bean, crunchy peanut and chili-cucumber	280
<b>sweet corn</b> - tord man khao pod red chili, kaffir lime, sweet and sour roasted peanut and cucumber dip (v)	230
<b>fresh orange pockets</b> - mar hor minced pork & shrimp, roasted peanut crumble, red chili, fresh coriander	260
<b>rice wraps</b> - por pia sod yam beans, cucumber, lettuce, carrot, capsicum & onion (v)	280
<b>spring roll</b> - por pia minced pork & prawns glass noodles, cabbage, carrot, shitake mushroom, sweet chili ginger sauce	280
<b>vegetarian spring roll</b> - por pia phak glass noodles, cabbage, carrot, shitake mushroom & plum ginger sauce (v)	260
<b>marinated chicken</b> - gai tord samoon prai deep fried marinated chicken garlic, shallot, kaffir lime & steamed sticky rice	355

## thai salads

<b>green papaya salad</b> - som tum gai yang long bean, carrot, cherry tomato, peanuts, dry shrimp, chili, garlic & grilled chicken	315
<b>seared chili beef</b> - yam nue yang green mango, yellow eggplant, ginger flower, ground roasted rice & crispy shallot	390
<b>spicy seafood salad</b> - yam talay onion, tomato, celery, spring onion & fresh chili lime dressing	390
<b>poached prawns salad</b> - pla goong shallot, lemongrass, spring onion, roasted chili & fresh mint	355

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## traditional soups

<b>spicy clear seafood soup</b> - poh teak kaffir lime, lemongrass, galangal, shallot and hot basil	325
<b>gypsy style local fish soup</b> - pla tom som shallot, young ginger, tamarind & onion	325
<b>traditional prawn soup</b> - tom yam goong lemongrass, lime, galangal, straw mushroom, tomato, roasted chili & coriander	355
<b>southern style chicken in coconut milk</b> - tom kha gai fresh turmeric, galangal, lemongrass, lime, mushroom, tomato, coriander	325

## curry

<b>chicken red curry</b> - gaeng kra thi gai kub phak ruam coconut milk, long bean, kale, kaffir lime & coconut palm hearts	370
<b>chicken green curry</b> - gaeng kiew warn gai baby eggplant, red chili, basil and coconut milk	370
<b>duck red curry</b> - gaeng phed ped yang pineapple, grape, lychee, cherry tomato, red chili & thai basil	390
<b>prawn red curry</b> - gaeng kha thi goong pineapple, coconut palm hearts, kale, kaffir lime, coconut milk & sweet basil	390
<b>beef panaeng red curry</b> - panaeng nue coconut milk, kaffir lime & thai spices	390
<b>beef massaman curry</b> - massaman nue potato, onion, peanut, crispy shallots, spices & herbs	390
<b>sweet potato massaman curry</b> - massaman manthed sweet potato , pumpkin, potato, onion , peanut, tomato & herbs (v)	350



## wok

<b>seafood hot basil</b> - phad kra praow talay fresh chili, garlic, hot basil and light oyster sauce	390
<b>chicken cashew nut</b> - gai phad med mamuang onion, capsicum, spring onion, cashew nut and crispy chili	380
<b>beef oyster sauce</b> - nue phad nam man hoy garlic, onion, wild mushroom, ginger and light oyster sauce	390
<b>pork sweet &amp; sour</b> - preaw warn moo local pineapple, cucumber, tomato, onion in sweet & sour sauce	380
<b>king prawn sea salt</b> - goong phad klue sea salt, shallot, garlic, coriander root, black pepper, lemon, garlic and chili	680
<b>rock lobster chili paste</b> - gung phad nam prik paow onion, red chili, spring onion & roasted chili paste	720

## from the sea

<b>seafood basket to share</b> whole phuket & rock lobster, king prawns, river prawns, squid, mussels & mackerel steak cooked any style.	2,650
<b>charcoal grilled white snapper</b> (de-boned) - pla kra pong paow whole white snapper wrapped in banana leaf, lemon grass, kaffir lime	680
<b>deep fried white snapper</b> (de-boned) - pla tord yam mamuang whole snapper, green mango salad, shallot, cashew, dry shrimps	680
<b>steamed white snapper</b> (de-boned) - pla kra pong nung ma nao lemongrass steamed whole white snapper,spicy garlic, chili, lime dressing	680
<b>deep-fried crispy grouper</b> (de-boned) - pla gao rad prig marinated whole grouper, garlic, shallot, red chili, green peppercorn sauce	680
<b>oven baked tiger prawns</b> - goong ob woonsen glass noodle, coriander root, ginger & black pepper	625
<b>king prawns tamarind</b> - goong makham topped with tamarind sauce, crispy shallot, cashew nut and red chili	625

## vegetable

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

## rice & noodles

<b>beef vermicelli noodles</b> - mee phad se-eiw vermicelli noodle, kale, carrot, baby corn and egg	355
<b>Phad thai</b> - phad thai goong rice noodle, king prawns, banana flower, bean sprout, chive, roasted peanut & sweet tamarind	355
<b>chicken egg noodles</b> - mee sapam yellow egg noodle, chinese kale, carrot & egg in light soy sauce	335
<b>seafood noodles</b> - kuey tiew khee maow talay rice noodle, long bean, green peppercorn, fresh chili, garlic & holy basil	355
<b>fried jasmine rice</b> - khao phad your choice of chicken, beef, shrimp or crab meat with spring onion, lime	335
<b>fried jasmine curry rice</b> - khao ob saporod mixed seafood, pineapple, onion, raisin, capsicum and sweet pork	355
<b>vegetable fried rice</b> - khao phad phak tomato, onion, carrot, young corn, onion & light soy sauce (v)	280
<b>traditional fried rice-noodles</b> - phad thai tofu bean curd, pickled turnip, bean sprout, chinese chive & sweet tamarind (v)	325
<b>steamed jasmine rice</b> - khao suay	30
<b>steamed brown rice</b> - khao klong	50
<b>steamed red rice</b> - khao paa	50
<b>rice trio</b> - khao sarm 3 layers of – jasmine, brown and red rice	50

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## dessert

<b>khao niew mamuang</b> fresh mango & sweet sticky rice & coconut cream	245
<b>kuay tord</b> local banana fritter, vanilla ice cream & coconut cream	245
<b>ponlamai sod</b> seasonal fresh fruits from neighbouring farms	245
black & white chocolate mousse	340
cappuccino crème brulee	340
<b>ice cream and sorbet selection</b>	
ice cream & sorbet ice cream: vanilla bourbon, swiss chocolate, strawberry, macadamia & dulce de leche, tiramisu, crème brulee sorbets: mango & passion fruit, raspberry & strawberry	125
<b>black forest</b> tiramisu & swiss chocolate ice cream, cherry compote & brandy snap	355
<b>banana split</b> vanilla bourbon, swiss chocolate, strawberry ice cream, fresh banana & whipped cream	355
<b>mont blanc</b> crème brulee & macadamia ice cream, chestnut puree, & brandy snap	355
<b>berry berry</b> raspberry sorbet, strawberry ice cream, yogurt & mixed red berry	355