



Thai favourites selection starters, mains, sumptuous desserts



12.00 – 3.00pm
6.30 – 9.30pm

enjoy as many dishes as you like
from the a la carte menu

fixed price
1,550thb++ per person

@ the edge

The Michelin Guide Thailand 2021

KEY TO ALLERGENS

C- cereals containing gluten CE- celery & celeriac CR- crustaceans CO- coriander E- eggs F- fish P- peanuts M- milk
MO- molluscs MU- mustard N- nuts S- soy beans

(V) vegetarian and (V) vegan -option available

price are subject to 10% service charge and 7%



the edge classics

- pomelo salad** - yam som-o (CR, CO) - (V) ④
grilled shrimp, minced prawn, shallot, coconut & tamarind
- grilled beef salad** - yam nue yang (CE, CO, F)
onion, tomato, cucumber, celery, spring onions & fresh chili lime
- larb salad** - larb (CO, F)
choice of (chicken or plant based) fresh herbs, onions, chili powder & crunchy rice
- green papaya salad** - som tam gai yang (CR, F, P) - (V) ④
long bean, cherry tomato, peanuts, dried shrimp & grilled chicken
- satays** – satay (CO, E, F, P, M)
choice of (chicken, beef or tofu) peanut sauce & cucumber relish
- chicken parcels** - gai hor bai toei (CO, E, M, MO, S)
marinated chicken wrapped in pandanus leaves & sesame soy dipping
- tempura** - goong & phak tord (C, CR, S) - (V) ④
prawns & asian vegetables tempura, sweet chili, soy & ginger
- sweet corn cakes** - tord man khao pod (C, P) - (V) ④
red chili, kaffir lime, roasted peanut and cucumber dip
- spring rolls** - por pia phak (C, S) - (V) ④
glass noodles, cabbage, carrot, shitake mushroom & plum ginger

traditional soups

- traditional tom yam soup** - tom yam (CR, CO, F) - (V) ④
choice of (prawns, chicken or mushroom) thai herbs, chili paste, tomato, & coriander
- southern style coconut milk soup** - tom kha (CO, F) - (V) ④
choice of (chicken, prawns or mushroom) turmeric, tamarind, tomato & coriander
- spicy seafood soup** – poh teak (CR, F, MO)
andaman seafood, lemongrass, kaffir lime, galangal, shallot, chili & hot basil

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curries

red curry – gaeng kra thi (F) - (V) ⊕

choice of (chicken, prawns or tofu) asian vegetable, kaffir lime, coconut & thai basil

green curry - gaeng kiew warn (F) - (V) ⊕

choice of (chicken, prawns, beef or plant based “chicken”) eggplant, red chili & basil

panaeng curry – gaeng panaeng (F) (V) ⊕

choice of (chicken, beef, prawns or tofu) coconut milk, kaffir lime & thai spices

massaman curry – gaeng massaman (F, P) - (V) ⊕

choice of (chicken, beef, tofu or potato) onion, peanut & crispy shallots

wok dishes & vegetables

chili & hot basil - phad krapraow (CR, F, MO, S) - (V) ⊕

choice of (chicken pork, prawns or plant based) chili, garlic, hot basil and oyster sauce

cashew nut - phad med mamuang (C, CR, MO, N, S) - (V) ⊕

choice of (chicken, prawns or tofu) onion, capsicum, spring onion & cashew nut

oyster sauce - phad nam man hoy (C, MO, S) - (V) ⊕

choice of (chicken, pork, beef, prawns or plant based) onion, mushroom & ginger

sweet & sour - preaw warn (C, F) - (V) ⊕

choice of (chicken, pork, prawns or tofu) pineapple, cucumber, tomato & onion

steamed white snapper - pla kra pong nung ma nao (CO, F)

spicy garlic, chili, lemon dressing & coriander

curry powder - phad pong karee (CE, CR, E, M, MO, S)

choice of (seafood, prawns or tofu) asian celery, red chili, spring onion & curry powder

crispy snapper- pla rad prig thai sod (C, CO, F)

garlic, shallot, red chili, green peppercorn & tamarind

king prawn sea salt - goong phad klue (CR, CO, F, MO)

shallot, garlic, coriander root, black pepper, lemon, garlic and chili

duck & ginger – phad khing (S) - (V) ⊕

choice of (roasted duck or plant based “duck”) onion, red chili, spring onion & ginger

mixed garden vegetables - phad phak ruam mit (MO, S) - (V) ⊕

wild mushroom, garlic & oyster sauce

morning glory – phad phak boong (MO, S) - (V) ⊕ garlic, chili & light oyster sauce

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plant based

crispy squid – pla muk tord (C, CO) - (V) ☑
deep fried “squid”, lime, coriander & sweet chili sauce

crispy mushroom - hed rad prig (C, CO) - (V) ☑
king oyster mushroom, garlic, shallot, red chili, green peppercorn sauce

massaman curry - massaman plant based (P) - (V) ☑
plant based, potato, onion, peanut, tomato & crispy shallot

rice & noodles

thai noodles - phad thai (CR, CO, E, F, P) - (V) ☑
choice of (prawns, chicken or tofu) rice noodle, egg, chive & peanut

egg noodles - mee sapam (C, E, MO, S) - (V) ☑
choice of (chicken, prawns or tofu) kale, carrot & egg in light soy sauce

fried jasmine rice - khao phad (CO, CR, E, S) - (V) ☑
choice of (chicken, pork, prawns or vegetable) egg, tomato, onion & spring onion

steamed jasmine rice - khao suay

steamed brown rice- khao klong

steamed red rice - khao paa

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

desserts

khao niew mamuang (V) ☑
mango & sticky rice with coconut cream

kuay tord (C, E, M, S) - (V)
banana fritter & vanilla ice cream

coconut panna cotta (M)
caramelized pineapple, passion fruit coulis

ice cream and sorbet scoop selection (E, M)

ice cream - vanilla, verona chocolate, strawberry, mango, coconut

sorbets - passion fruit, raspberry, pineapple, lemon

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