
Welcome to Dee Plee

I have selected for Dee Plee the best of each region of Thailand in the way for you to discover the best of our Thai cuisine.

I hope you will enjoy your culinary journey with us.

Khun Hong, Chef at Dee Plee

Thai Cooking Classes

Learn how to create the rich layered flavours in Thai cuisine. Choose a specialised menu or design your own, then head off to the local market with the chef to pick fresh produce and take in the local way of life.

The interactive class is held in a traditional open-air Thai kitchen, where you will pick up basic theory before going through a step-by-step experience. Add to your experience with a fruit and vegetable carving class. Savour your creations afterwards with loved ones.

Contact our F&B Team for more information.

The logo for Spicespoons features a stylized red spoon icon above the word "spicespoons". The word "spicespoons" is written in a lowercase, sans-serif font, with "spice" in red and "spoons" in grey.

Kra Thong Thong - 390

Golden flower cup served with minced chicken and prawn filling

Por Pia Pak Tod - 440 

Deep fried spring roll stuffed with vegetables and glass noodles serve with sweet chili sauce

Gai Hor Bai Toey - 440

Marinated chicken wrapped in Pandan leaves

Por Pia Puu - 450





Crispy golden spring roll stuffed with crab meat served with sweet chili sauce

Thod Mun Goong - 450 

Deep fried patties of minced shrimps and pork with pepper powder and potato starch served with sweet and spicy tom yum sauce

Lab Moo or Gai - 420   

Choice of pork or chicken salad with fragrant flavors from spiny coriander, mint leaf, spring onion, roasted and crushed sticky rice

Som Tum Thai - 430    

Northeast green papaya salad with dry shrimps, peanut, yard long bean and tomato in a tangy tamarind juice palm sugar

Yum Som "O" Reua - 450 





Grapefruit salad with shredded coconut, mint and toasted cashew, tamarind-coconut-pomegranate dressing served in a banana flower boat

Pla Takrai Talay - 650  

Seafood salad with special taste from lemongrass, mango and authentic Thai

Tom Kha Gai - 440 

Aromatic coconut soup with chicken thigh, lemongrass, kaffir lime leaves galangal and saw tooth coriander

Tom Yum Goong - 550    

Thailand's famous clear hot and sour soup of white sea prawns, lemongrass kaffir lime leaves, galangal and straw mushroom

Massaman Nua - 720 🌶️

Southern dish of slow cooked, beef cheeks, crunchy peanut in a massaman curry, flavored with tamarind juice

Phad Thai Goong - 720

Stir fried rice noodle with white sea prawns, chive, bean sprouts, tofu, shallots pickled radish, dry shrimp, and crushed peanut

Pad Gra Prao - 580 🌶️🌶️🌶️

Wok fried choice of minced pork, chicken or beef, with chili and basil leaves

Pad See Ew - 540 🐷

Wok fried flat noodles with vegetables with pork, beef or chicken

Phad Pak Ruam - 430 🌿📍

Mixed vegetable stir fried with light soy sauce

Gai Pad Med Ma Muang - 530 🌶️🌶️

Chicken thigh stir fried with cashew nuts, onions, bell peppers, dry chili and spring onion
For this very traditional dish, we decided to support community by using "OTOP" ("One Tambon One Product") cashew nuts from Krabi Province. OTOP is a local entrepreneurship stimulus program which aims to support the local community in Thailand.

Khao Phad Krueng Kang - 720 🌶️🌶️

Fried rice choice of beef or seafood with assorted vegetable and homemade chili paste

Khao Phad Sab Pa Rod - 680 📍

Pineapple fried rice with white Sea prawn, dry chicken, raisin and cashew nut

Geang Keaw Waan - 590 / 700 🌶️🌶️

A piquant creamy curry cooked with basil leaves and coconut milk with your choice of chicken thigh or tiger prawns

Phad Cha Talay - 720 📍🌶️🌶️🌶️

Stir fried Seafood with pepper corn, finger ginger, baby corn, spring onion, long red chili and oyster sauce

Geang Hang Lay Moo - 620 🐷

Northern dish of slow cooked pork belly in hang lay mild curry paste with ginger, garlic pickle and shallots and top with roasted peanut and garlic pickle

Geang Khua Sabparod Man Waan - 490 🌿📍🌶️🌶️

Vegetable sweet and sour curry cooked in coconut milk with aromatic tofu, pineapple, sweet potato and Kaffir lime leave

Tempeh Phad Med - 550 🌿📍🌶️🌶️

Stir fried tempeh strips with cashew nuts, onions, dried sweet chili, Anaheim green chilies, spring onion and soy sauce

Khao Soi Hed - 680 🌿📍🌶️

Northern traditional Thai curry with turmeric and assorted mushrooms cooked with rice noodles, served with pickled veggies, shallots, crispy yellow noodles, chili oil and lime wedges

Bua loi - 240 📍

Rice ball dumpling in coconut syrup

Polla mai ruam - 330

Mixed fruit platter of tropical thai fruit

Tub tim grob - 240Red rubies water chestnut dumpling in syrup
With young coconut and jackfruit**Kaow niew dam Num Kati LumYai** - 240

Sweet black sticky rice in coconut milk and longan

Kaow niew ma muang - 330

Sweet sticky rice with riped mango



Per Scoop - 160

Coconut 📍

Mango 📍

Lychee 📍

Passion Fruit 📍



Share your dining experience with us on