
Welcome to Dee Plee

Thai cuisine is one of the most various in terms of flavors, ingredients and cooking style. I have selected for Dee Plee the best of each region of Thailand in the way for you to discover the beauty of our Thai cuisine.

To add authenticity to my cuisine, our spice garden is providing us herbs and spices, daily, fresh and locally grown at our resort.

As me and my team are also concerned by environment, we do our very best to select environmental-friendly items to cook for you. Our seabass and prawns, for example, are fished in Andaman Sea by "Phuket Union Group", a company that has joined the United Nations Global Compact (UNGC). We are also supporting the "Royal Project Foundation" with our vegetable supply.

My team and me really wish you a wonderful culinary experience at Dee Plee.

Khun Hong, Thai Chef at Dee Plee

Satay Ruam - 340 🐷

Marinated chicken, pork, beef and prawns skewers with a homemade peanut sauce and a sweet and sour cucumber relish

Por Pia Sod Goong or Vegan 🌱 - 300

Fresh spring roll stuffed with prawn and vegetable, tamarind chili sauce

Goong Sarong Gab Bai Cha Ploo Tod - 420 🌍

Phuket style deep fried betel leave and prawn wrap served with sweet chili and mango sauce

Tao Hoo Thod Sai Puak - 350 🌱

Deep fried Tofu filled with shredded taro root, topped with toasted peanuts and served with sweet chili sauce

Por Pia Pak Tod or Por Pia Pu - 320

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

Salads

Yum Hau Plee Hoy Shell - 480 🌶️

Banana blossom salad with scallops, crispy shallot, kaffir lime leave, crushed peanuts, and Thai sauce

Yum Som O Poo Nim - 480 🌍

Pomelo salad with soft shell crab, roasted coconut, shallot, mint leaves, pomegranate, peanuts, with sweet chili paste and lime dressing

Nam Tok Nue - 470 🌶️🌶️

Spicy Grilled Beef salad with long leaf coriander, mint leaf, spring onion, roasted and crushed sticky rice and lime dressing

Lab Tuna - 420 🌶️

Northeast style diced tuna salad with Rice powered, chili, herb and lime dressing

Som Tum Thai - 320 🌶️🌶️🌶️

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

Soups

Tom Seb Moo or Gai - 410 🌶️🌶️🌶️

E-Sarn Hot and spicy soup with pork or chicken, roasted rice, and aromatic herbs

Tom Kha Hed Ruam - 410 🌶️🌱

Aromatic coconut soup with mixed mushroom, lemongrass, kaffir lime leaves, galangal and saw tooth coriander

Geang Jued Tofu Moo Sab - 410 🌶️

Clear soup with minced pork and egg curd, celery, coriander

Geang Lieng Goong Sod - 410 🌶️

Thai spicy mixed vegetables soup with prawns

Tom Yum Goong - 410 🌶️🌶️🌶️

Hot and sour soup with white sea prawns, lemongrass, kaffir lime leaves, galangal and straw mushroom

Goong Mang Korn Phad Krueng Geang - 2800 🌶️🌶️🌿

Wok fried Phuket lobster tossed with red chili, tamarind juice, palm sugar, and sprinkled with fried hot basil leaves

Goong Pad Tom Yum Hang - 620 🌶️🌶️🌿

Wok fried White Sea prawns, lemongrass, kaffir lime leaves galangal and straw mushroom

Poo Phad Pong Karee - 620 🌶️🌿

Wok fried Phuket blue crabs with onion, eggs, spring onion, celery and curry powder

Nua Phad Prik Thai Dam - 620 🌶️🌶️

Stir fried slices of black Angus beef tenderloin with black pepper, red chili spring onion, long red chili and oyster sauce

Klua Kling Moo - 510 🐷🌶️🌶️🌶️🌿

Finely minced pork in a Southern style, stir fried in a homemade dry curry paste with fragrances of lemongrass and kaffir lime

Tao Hoo Hong - 380 🌿🌿

Traditional Thai stew with Phuket tofu cooked in soy sauce with shiitake mushrooms, cinnamon and star anise flowers, topped with fresh celery stalk and toasted cashews

Massaman Nua - 620 🌶️🌶️

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

Khao Soi Gai - 600 🌶️

Northern curry noodle chicken thigh with egg noodles, with crispy noodle pickled cabbage, shallots, dry chili oil and lime

Geang Phed - 470 🌶️🌶️🐷

Red curry cooked with Thai spices and eggplant for a spicy bite with your choice of pork neck or chicken thigh

Geang Kati Puu Mhee Hoon - 620 🌶️🌶️🌿

Phuket Crab meat curry with Betel leaves serve with Vermicelli

Geang Som pla Kapong - 520 🌶️🌶️🌿

Sea bass clear curry with coconut shoots, eggplant, sour tamarind and lime juice

Geang Keaw Waan - 490 / 600 🌶️

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

Steamed, Fried and grilled

Gai Yang Kamin - 500 🌶️

Grilled marinated chicken with Thai herbs, served with spicy sour sauce

Goong Tod Kratiem - 1220 🌶️🌿

Deep fried tiger prawns with asparagus, garlic and pepper sauce

Chuchee Goong Choa Wang - 590 🌿🌶️🌶️

Thick red curry with white sea prawn, ground peanut and lime leave

Panang Gai - 430 🌶️

Mild red curry with cumin and chicken thigh

Pla Grapong Neung King / Neung Manaw - 1100 🌶️🌶️

Steamed whole sea bass with Thai herbs soy sauce or spicy lime chili sauce

Pla Krapong Thod Kamin - 550 🌿

Deep fried Marinated Seabass in garlic and fresh turmeric

Moo Hong Phuket - 520 🐷🌿

Phuket slow cooked pork belly in black sweet soya sauce

Pla Grapong Sam Rod - 1100 🌿🌶️🌶️

Deep fried whole seabass with three flavors sauce and pineapple

Vegetables

Phad Pak Ruam - 330 🌿🌿

Mixed vegetable stir fried with light soy sauce

Phad Pak Boong Fai Dang - 330 🌶️🌿


Stir fried morning glory with oyster sauce

Phak Mleng Phad Khai - 450 🌿

Stir fried southern local Liang leaves with egg, dry shrimps and oyster sauce

Pad Hed Ruam - 490 🌿

Stir fried mixed mushroom with oyster sauce

Bua loi - 200 

Rice ball dumpling in coconut syrup

Polla mai ruam - 200

Mixed fruit platter of tropical thai fruit

Tub tim grob - 220Red rubies water chestnut dumpling in syrup
With young coconut and jackfruit**Kluay Buat Chee** - 210

Banana cooked in coconut milk

Kaow niew ma muang - 250

Sweet sticky rice with riped mango

Lod Chong - 200

Rice flour droplets in sweetened coconut cream syrup



Per Scoop - 160

Coconut Mango Lychee Passion Fruit 