

# 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

### Chef'S menu For two persons-3600

#### AppetizerS

##### Satay Gai Gub Yum Hau Plee

Grilled chicken satay and banana blossom salad

##### Goong Sarong Gab Bai Cha Plu Tod

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

#### Soup

##### Tom Yum Goong Nam Kon

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

#### Main

##### Gaeng Kati Puu

Crab meat curry with Thai spices and betel leave

##### Pla Krapong Nueng Manaw

Stream sea bass with lime and chili dressing

##### Pad Pak Ruam Mit

Wok fried assorted vegetable with oyster sauce

#### DeSSert

##### Kao Niew Ma Moung Gub I Tim Kati

Mango sticky rice and coconut sorbet

### Dee Plee menu For two persons-3800

#### AppetizerS

##### Pla Takai Talay

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

##### Por Pia Sod Goong

Refreshing fresh spring roll stuffed with prawn and vegetable, tamarind chili sauce

#### Soup

##### Poh Teak Thalay

Spicy and sour soup with mixed seafood and hot basil leave

#### Main

##### Salmon Thod Gra Tiam

Deep fried salmon with garlic and pepper sauce

##### Chuchee Goong Chaw Wang

Thick red curry with white sea prawn grounded peanut and fragrant kaffir lime leave

##### Phad Broccoli Nammanhoi






Stir fried broccoli with garlic and oyster sauce

#### DeSSert

##### Gluay Thod Gab I Tim

Fritter banana served with sorbet

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax

Vegan  Vegetarian  Spicy Dishes  Contain Pork  Locally Sourced Dish   
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations

**Sai Grok E-san - 390** 🐷

Barbequed sour pork sausage, a North-East specialty

**Kra Thong Thong - 420**

Golden flower cup served with minced chicken and prawn filling

**Satay Ruam - 440** 🐷

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

**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

**Chef Platter - 1750**

Northeast style grilled pork neck  
with lime sauce

Minced chicken salad

with Rice powder and mint leaves

Deep fried patties of minced shrimps

Spicy Beef Salad

with lime Chili Sauce, tomato Onion

Central of Thai land papaya salad 📍

with dry shrimps and peanut



# TO SHARE

**Dee Plee Platter - 1750**

Barbequed sour pork sausage

White seas prawns salad

Mung beans glass noodle salad

with Andaman seafood

Grilled beef sirloin salad

Curried fish cakes

**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

**Pla Krapong Sa Moon Prai - 500** 🌶️ 🌶️ 📍

Chunks of crispy sea bass flavored with ginger, shallots, cashew nuts, mint, raw mango, lemongrass and lime dressing

**Yam Mamuang Pla Grob - 500** 🌶️ 🌶️

Green mango salad with Thai herbs and crispy sea bass

**Nam Tok Nue - 500** 🌶️ 🌶️

Northeast style grilled beef sirloin with aroma herb and lime dressing

**Lab Tuna - 620** 🌶️ 🌶️

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

**Pla Takrai Talay - 650** 🌶️ 🌶️

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

## Salads

## Soups

**Tom Kha Gai - 440** 🌶️

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

**Pla Krapong Tom Som - 580** 📍 🌶️

Sea bass clear soup with ginger, spring onion Coriander sour tamarind juice and shallots

**Tom Yum Goong - 550** 📍 🌶️ 🌶️

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

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**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 Tod Kratiem - 1320** 🌶️🌿

Deep fried tiger prawns with asparagus, garlic and pepper sauce

**Pla Grapong Neung King - 1200** 🌶️🌿

Steamed whole sea bass with Thai herbs soy sauce

**Nua Phad Prik Thai Dam - 720** 🌶️

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

**Phad Pak Ruam - 430** 🌿🌿

Mixed vegetable stir fried with light soy sauce

**Phad Pak Boong Fai Dang - 430** 🌶️🌿🌿

Stir fried morning glory with oyster sauce

**Hoy Shell Phad Nor Mai Fa Rang - 720**

Stir fried scallop with young asparagus

**Khao Soi Gai - 700** 🌶️🌶️

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

**Phad Thai Goong - 720**

Stir fried rice noodle with white sea prawns, chive, bean sprouts, tofu, shallots pickled radish, Phuket 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 Moo - 540** 🐷

Wok fried flat noodle with vegetables and kurobuta pork tenderloin

**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.*

## CurrieS

**Geang Phed Ped Yang - 750** 🌶️🌶️

Roasted duck cooked in red curry with pineapple, lychee, grapes and kaffir lime leaves

**Panang Pla Grapong Dang - 590** 🌶️🌶️🌿

Mild red curry with cumin and seabass fillet

**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

**Geang Phed - 570** 🌶️🌶️

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

**Geang Hang Lay Moo - 570** 🌶️🌶️🐷

Northern dish of slow cooked pork neck in hang lay mild curry paste with ginger, garlic pickle and shallots

**Curry degustation - 2430** 🌶️🌶️🌶️

You cannot decide which curry to try, our curry platter will allow you to try five different type of curries

**Geang Keaw Waan, Geang Garee, Panang Pla Gapong Dang,  
Gang Hang Lay Moo, Massaman Nue**

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**Goong Sarong Gab Bai Cha Plu Thod - 530** 🍋

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

**Goong Pad Tom Yum Hang - 720** 🌶️🌶️🍋

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

**Geang Kati Puu - 720** 🌶️

Crab meat curry with Thai spices and Betel leaves

**Geang Garee Goong or Nue - 720** 🌶️

Fried yellow curry paste with coconut cream for a deep yellow curry taste and your choice of tiger prawns or beef cheeks

**Massaman Nua - 720** 🌶️

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

**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, raisin, cashew nut top with omelet

**Geang Som Pla Kapong Yod Ma Praw Orn - 610** 🌶️🌶️🌶️

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

**Gai Yang Kamin - 600** 🌶️

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

**Phad Pla Meak Tua Lan Tao - 620** 🌶️

Wok fried Squid with Squid ink, green garden pea

**Kua Gling - 610** 🌶️🌶️🌶️🐷

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

**Pla Krapong Thod Kamin - 610** 🍋

Deep fried Marinated Seabass in garlic and fresh turmeric

**Phak Meing Phad Khai - 550** 🍋

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

**Nam Chuup Goong Seab - 500** 🍋🌶️

Smoke chili dipping served with mackerel fish and vegetable

**A selection of the freshest local Andaman seafood, suitable for sharing family style - 6090**

**Goong Mang Korn Yang**

**Kra Tiam Prik Thai** 🍋

Seared Phuket lobster with garlic and pepper sauce

**Pla Muek Choob Pang Tod**

Deep fried squid tempura served with chili sauce

**Chu Chee Pla Krapong** 🌶️🌶️🍋

Deep fried sea bass served with thick red curry, grounded peanut and kaffir lime leave

**Goong Lai Sua Nam Ma Kham** 🍋

Crispy tiger prawn with sweet and sour tamarind sauce

**Hoi Shell Pad Cha** 🌶️🌶️

Grilled scallop stir fried with spicy sauce, lesser galangal, ginger, lemongrass, kaffir lime leaf and sweet basil

**Pak Choob Pang Tod** 🍋

Deep fried Carrot, Onion, Long beans



Vegan Corner

**Tao Hoo Thod Sai Puak - 370** 🌱

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

**Yum Som "O" Reua - 450** 🌱🌶️

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

**Tom Yum Hed Nam Kon - 490** 🌱🌶️🌶️

Thailand's famous clear hot and sour soup with oyster mushrooms, shiitake and straw mushrooms with kaffir lime leaves coconut cream and soy-lime sauce

**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

**Gang Khua Sabparod Man Waan, Tao Hoo - 490** 🌶️🌶️🌱

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

**Tao Hoo Hong - 480** 🌱🌱

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