

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 Suthat, Thai Chef at Dee Plee

Chef'S menu For two persons-3400

AppetizerS

Satay Gai Gub Yum Hau Plee

Grilled chicken satay and banana blossom salad

Goong Sarong Gab Bai Cha Ploo 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-3600

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 - 380 🐷

Barbequed sour pork sausage, a North-East specialty

Kra Thong Thong - 400

Golden flower cup served with minced chicken and prawn filling

Satay Ruam - 420 🐷

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

Gai Hor Bai Toey - 420

Marinated chicken wrapped in Pandan leaves

Por Pia Puu - 430

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

Thod Mun Goong - 440 🐷

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

Chef Platter - 1680

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 - 1680**

Barbequed sour pork sausage

White seas prawns salad

Mung beans glass noodle salad

with Andaman seafood

Grilled beef sirloin salad

Curried fish cakes

Salads

Lab Moo or Gai - 400 🌶️ 🐷

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

Som Tum Thai - 410 🌶️ 🌶️ 🌿

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 - 480 🌶️ 🌶️ 🌿

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

Yam Mamuang Pla Grob - 480 🌶️ 🌶️

Green mango salad with Thai herbs and crispy sea bass

Nam Tok Nue - 480 🌶️ 🌶️

Northeast style grilled beef sirloin with aroma herb and lime dressing

Lab Tuna - 590 🌶️ 🌶️

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

Pla Takrai Talay - 620 🌶️ 🌶️

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

Soups

Tom Kha Gai - 420 🌶️

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

Pla Krapong Tom Som - 550 🌿 🌶️

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

Tom Yum Goong - 520 🌿 🌶️ 🌶️

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 - 2650   

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

Goong Tod Kratiem - 1260

Deep fried tiger prawns with asparagus, garlic and pepper sauce

Pla Grapong Neung King - 1160  

Steamed whole sea bass with Thai herbs soy sauce

Nua Phad Prik Thai Dam - 690 

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

Phad Pak Ruam - 420  

Mixed vegetable stir fried with light soy sauce

Phad Pak Boong Fai Dang - 420   

Stir fried morning glory with oyster sauce

Hoy Shell Phad Nor Mai Fa Rang - 690

Stir fried scallop with young asparagus

Kaow Soi Gai - 670  

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

Phad Thai Goong - 690

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

Pad Gra Prao - 550  

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

Pad See Ew Moo - 510 

Wok fried flat noodle with vegetables and kurobuta pork tenderloin

Gai Pad Med Ma Muang - 500

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 - 720  


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

Panang Pla Grapong Dang - 580   

Mild red curry with cumin and seabass fillet

Geang Keaw Waan - 570 / 670  

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

Geang Phed - 550  

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 - 550   

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

Curry degustation - 2310   

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 Grapong Dang,
Gang Hang Lay Moo, Massaman Nue**



Goong Sarong Gab Bai Cha Ploo Thod - 500 

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

Goong Pad Tom Yum Hang - 690  

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

Geang Kati Puu - 690 

Crab meat curry with Thai spices and Betel leaves

Geang Garee Goong or Nue - 690 

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

Massaman Nua - 690 

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

Khao Phad Krueng Kang - 690 

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

Khao Phad Sab Pa Rod - 650 

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

Geang Som Pla Kapong

  **Yod Ma Praw Orn - 580**

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

 **Gai Yang Kamin - 580**

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

 **Phad Pla Meak Tua Lan Tao - 580**

Wok fried Squid with Squid ink, green garden pea

   **Kua Gling - 580**

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 - 580**

Marinated Seabass in garlic and fresh turmeric

 **Phak Meing Phad Khai - 550**


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

  **Nam Chuup Goong Seab - 480**

Grilled tiger prawn with smoke chili dipping served with mackerel fish and vegetable

A selection of the freshest local Andaman seafood, suitable for sharing family style - 5780

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 Narm 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

Created by Vegan Chef Jean-Christian Jury

Tao Hoo Thod Sai Puak - 350 

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

Yum Som "O" Reua - 420 

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

Tom Yum Hed Nam Kon - 450 

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 - 520  

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

 **Khao Soi Hed - 650**

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 - 480**

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

  **Tao Hoo Hong - 460**

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

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