



DEE PLEE

BY ANANTARA

Welcome to Dee Plee

Thai cuisine is one of the most diverse in terms of fresh seasonal ingredients and authentic, traditional recipes. At Dee Plee we endeavor to seek out and select the very best ingredients from every corner of Thailand, taking inspiration from this beautiful country's rich, colorful and flamboyant culture. Some dishes also take influence from bespoke recipes passed down to me through generations of Thai cooking in my family.

Authenticity is key to all my dishes, with ingredients taken from local and environmentally friendly sources. This is complemented with organic fresh herbs and spices selected daily from local farms.

Menu choices can be made from both locally inspired dishes and popular Royal Thai cuisine. Spicy salads, rich curries, wok tossed stir fries and seafood creations unravel in a culinary tour across the Kingdom, with Phuket and southern specialties including a 'massaman' curry of beef cheeks with peanut and tamarind.

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

Executive Thai Chef Hongz at Dee Plee

THAI SOUTHERN CUISINE SET NAI YANG

APPETIZERS

Satay gai gub yum hua plee

สะเต๊ะไก่กับยำหัวปลี

Grilled marinated chicken satay and banana blossom salad

Goong sarong gab bua thod

กุ้งใส่รังกับใบชะพลูทอด

Phuket style fried betel leaves and prawn wrapped in thin
Noodles with house made sweet chili dip

SOUP

Pla tom khamin

ปลากระพงต้มขมิ้น

Southern thai soup of seabass, turmeric and lemongrass with kaffir lime leaves

MAIN COURSES

Massaman nuea

มัสมั่นแก้มวัว

Fragrant massaman curry of beef cheek with sweet potato
And cashew nuts

Goong phad nahm makham

กุ้งผัดน้ำมะขาม

Fried tiger prawns in sweet and sour tamarind sauce

Phad phak mieng

ผัดผักเหมียง

Wok fried local melinjo leaves with egg and garlic

DESSERT

Sakuton maprow onn

สาคุตันมะพร้าวอ่อน

Organic sago from phattalung with young coconut meat and sweet corn

Sharing for 2 people - 3,800

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

THAI SOUTHERN CUISINE SET DEEPLLEE

APPETIZERS

Yum mamaung goong sod

ยำมะม่วงกุ้งสด

Southern style green mango salad with prawns and roasted coconut

Poh phia puu thod

ปอเปี๊ยะปูทอด

Crispy spring roll of crab meat and glass noodle, house made sweet chili dip

SOUP

Geang lieng goong sod

แกงเลียงกุ้งสด

Fragrant southern soup of prawns and vegetables with shrimp paste

MAIN COURSES

Geang som plaa sapparod

แกงส้มปลากระพงสับประด

Homemade sour curry with today's fish and phuket pineapple

Moo hong phuket

หมูฮ้องภูเก็ต

Slow braised pork belly with sweet spices in soy gravy

Phad krajeab khew

ผัดกระเจียบเขีย

Wok fried okra with local garlic and chili

DESSERT

Tubo Phuket

ตูปี้ภูเก็ต

Tradition phuket dessert of taro, pumpkin and sweet potato in coconut milk

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THAI SOUTHERN CUISINE SET LAYAN

APPETIZERS

Yum hua plee hoy shell

ยำหัวปลีหอยเชลล์

Banana blossom salad with scallop and toasted peanut in
Chili paste - coconut dressing

Poh pia sod goong

ปอเปี๊ยะกุ้งสด

Fresh spring roll with prawns and avocado, spicy tamarind sauce

SOUP

Moo tom bai cha moun

หมูต้มใบชะมวง

Sour southern thai soup of pork neck with foraged 'cowa' leaf

MAIN COURSES

Geang puu bai cha plu

แกงปูใบชะพลู

Homemade phuket crab meat curry with betel leaves and vermicelli

Goong phad kapi sator

กุ้งผัดกะปิสะตอ

Stir fried prawns and bitter beans in shrimp paste sauce

Phad pak ruam

ผัดผักรวม

Wok fried vegetables with oyster sauce

DESSERT

Kanom coh tom kati

ขนมโคต้มนกเที

Sticky rice ball with sweet coconut meat

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THAI ROYAL CUISINE SET MAHA NAKORN

APPETIZERS

Yum som o puu nihm

ยำส้มโอปูนิ่ม

Pomelo salad with crispy soft shell crab

Gai hor bai toi

ไก่ห่อใบเตย

Chicken wrapped in pandan leave with sweet soy sauce

SOUP

Tom yum goong nahm khon

ต้มยำกุ้งน้ำข้น

Spicy and sour soup of river prawns, mushroom, lemongrass
And galangal with roasted chili paste

MAIN COURSES

Geang khew waan goong mangkud

แกงเขียวหวานกุ้งกับมังคุด

Green curry of tiger prawn and mangosteen with thai pea eggplant

Nue phad prik thai dam

เนื้อผัดพริกไทยดำ

Wok fried wagyu beef striploin with black pepper, onion and chili

Phad pak boong

ผัดผักบุ้งไฟแดง

Wok fried morning glories with oyster sauce

DESSERT

Tub tim krob gub i tim kati

ทับทิมกรอบ

Water chestnut and jack fruit in light syrup with coconut sorbet

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THAI ROYAL CUISINE AYUTTHAYA

APPETIZERS

Khao chea chao wang

ข้าวแช่ชาววัง

Appetizer of rice in iced water with floral aroma served with
Fried fish ball, vegetables, chili egg wrap and radish pickle

SOUP

Tom kha hoy shell

ต้มข่าหอยเชลล์

Fragrant and rich scallop and coconut cream soup with
Lemongrass and galangal

MAIN COURSES

Choo chee goong mahn ngown

จู้จี้กุ้งมังกรภูเก็ต

Smooth red curry of phuket lobster with peanut and kaffir lime leaf

Phad sam chun

ผัดสามชุน

Wok fried chicken with pickled garlic, bitter beans and acacia leaf

Kana phad numpla

คะน้าผัดน้ำปลา

Wok fried kale with fish sauce

DESSERT

Foi tong gub i-tim sapparod

ฝอยทองกับไอติมสับปะรด

Fried banana with pineapple sorbet

Sharing for 2 people - 4,500

THAI ROYAL CUISINE SET SUKHOTHAI

APPETIZERS

Sreang waa goong

เสิร์ฟวากุ้งกับปลาฟู

Grilled prawns with lemongrass, kaffir lime leaf, ginger and seabass 'foo'

Moo sarong

หมูโสร่ง

Fried minced pork wrapped in thin noodles with house made

Sweet chili sauce

SOUP

Tom kati goong sai bua

ต้มกะทิกุ้งสายบัว

Rich coconut cream soup of river prawn and lotus stem

MAIN COURSES

Paneng nuea

พะเนงเนื้อแกมบัว

Sweet and aromatic red curry of beef cheek with cumin and sweet basil

Goong mang korn raad prik

กุ้งมังกรราดพริก

Phuket lobster in sweet chili, baby garlic and basil leaf sauce

Phad dork hom

ผัดดอกหอม

Wok fried onion flower with egg and garlic

DESSERT

Som chunn

ส้มจูน

Lychee in iced syrup with ginger and citrus skin

Sharing for 2 people - 4,500