



# DEE PLEE

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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**

TAO YANG FAI เตาย่างไฟ  
THAI ROBATA ไทยโรบัตตะ

	o GAI YANG GOLE		
	ไก่ย่างกอบและ		
	Southern style grilled curried chicken		490
	o CHOICE OF SATAY		
	เตาย่างสะเต๊ะ		
W	o Satay gai - grilled chicken satay		450
	สะเต๊ะไก่		
	o Satay moo - grilled pork satay		470
	สะเต๊ะหมู		
	o Satay nuea - grilled wagyu beef		620
	สะเต๊ะเนื้อ		
	o Satay goong - grilled prawns satay		490
	สะเต๊ะกุ้ง		
	o Satay ruan - peanut sauce and pickled cucumber relish		600
	สะเต๊ะรวมกับซอสถั่วกับแตงกวาอากาศ		
	o MEAT		
	เนื้อ		
W	o Nua yang - wagyu beef striploin or rib eye	250 g	1350/1500
	เนื้อย่าง		
	o Kor moo yang - korabuta pork neck	250 g	620
	คอหมูย่าง		
		(whole Butterflied)	990
W	o Gai yang - spring chicken		
	ไก่ย่าง	300 g	1250
	o Keh yang - lamb t-bones or double cutlet		
	แกะย่าง		
	o FISH AND SEAFOOD		
	ปลาและของทะเล		
W	o Plaa kao - fillet of bangtao grouper in thai herbs	200 g	750
	ปลาเก๋า		
W	o Plaa kapong bai tong - whole local seabass in banana leaf	700 g	1350
	With thai herbs		
	ปลากะพงใบตอง		
	o Plaa meuk - andaman squid with crushed garlic and lemongrass	250 g	700
	ปลาหมึก		
	o Goong lie suear - jumbo tiger prawns with sea salt	350 g	1250
	กุ้งลายเสือ		
	o Goong mang korn - phuket lobster	500 g	2900
	กุ้งมังกร		
	o CHOICE OF HOUSE MADE SAUCES		
	คนรักเนื้อกับซอสเครื่องแกง		
	o Red curry	น้ำแกงแดง	
	o Green curry	น้ำแกงเขียวหวาน	
	o Choo chee curry	น้ำแกงจืด	
	o Paneng curry	น้ำแกงพะเนียง	
	o Phad char	ซอสผัดฉ่า	
	o Nahm jim Jeaw	น้ำจิ้มแจ่ว	
	o Nahm jim seafood	น้ำจิ้มซีฟู้ด	

W : DeePlee wellness cuisine

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

## APPETIZERS เมนูเรียกน้ำย่อย

- o Goong sarong gub bua tord - phuket style deep fried betel leaves  
And prawns wrapped with noodles  
กุ้งไฉ่ร่งกับใบชะพลูทอด 490
- o Moo sarong - fried minced pork wrapped in thin noodles with house made  
Sweet chili sauce  
หมูไฉ่ร่ง 450
- o Por pia puu - crispy crab spring roll  
ปอเปียะปูทอด 460
- W o Gai hor bai toey - fried chicken wrapped in pandan leaves  
ไก่ทอดใบเตย 460
- o Khao tang nha tang – thai royal appetizer, rice cracker with minced prawns  
And minced chicken in coconut cream  
ข้าวตังหน้าตัง 490

## SALADS ยำต่างๆ

- o Larb tuna – spicy raw tuna salad with roasted and grounded rice, mint leaves  
And lime dressing  
ลาบปลาทูน่า
- W o Yum hua plee hoy shell - banana blossom salad with seared scallops  
ยำหัวปลีหอยเชลล์ 620
- o Yum som o puu nim - pomelo salad with soft shell crab  
ยำส้มโอบูนิม (vegan and without soft shell crab) 590
- W o Sreang waa goong - grilled prawns with lemongrass, kaffir lime leaves, ginger  
And seabass 'Foo'  
แสร้งว่ากุ้ง 650

## W SOUPS อาหารประเภทต้ม 650

- W o Tom kha hoy shell - fragrant coconut cream soup with scallops and thai herbs  
ต้มข่าหอยเชลล์ 620
- W o Tom yum goong nham khon - hot and sour soup with prawns, lemongrass  
Galangal and coconut milk  
ต้มยำกุ้งน้ำขิง 590

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## TYPICAL THAI DIPS น้ำชุบ

- W o Num choop goong seab - phuket style chili dip with crispy smoky shrimps  
And assorted fresh vegetables  
น้ำชุบกุ้งเสียบ 580
- o Hlon tow jiew puu - herbed soy beans with crab meat and lemongrass  
In coconut milk with a side of fresh vegetables  
หลนเต้าเจี้ยวปู 620

## WOK DISHES อาหารประเภทผัด

- o Goong mang korn phad tom yum heang - wok fried phuket lobster with  
Lemongrass, kaffir leaves, mushrooms and young coconut meat in chili paste  
กุ้งมังกรผัดต้มยำแห้ง 2900
- o Kua kling moo - southern style finely minced kurobuta pork, stir fried in a dry  
Curry paste with fragrances of lemongrass and kaffir lime  
คั่วกิ้งหมู 590
- o Pla krapong thod kamin - fried marinated seabass in garlic and fresh turmeric rub  
ปลากระพงทอดขมิ้น 620
- o Moo kluar klour - local style wok fried pork belly with salt and garlic  
หมูคั่วเกลือ 590
- o Nua phad prik thai dam - stir fried slices of black angus beef tenderloin with  
Black pepper, red chili, spring onion, bird eye chili and oyster sauce  
เนื้อผัดพริกไทยดำ 720
- o Pla muk phad waan - southern style braised squid with soy sauce  
ปลาหมึกผัดหวาน 680
- o Phad thai goong sod - stir fried rice noodle with prawns, beansprout, chive  
And tamarind sauce (vegan with vegetables and tofu)  
ผัดไทยกุ้ง 680
- o Gong phad kapi sator - stir fried prawns with stink beans and shrimp paste  
กุ้งผัดกะปิสดอ 680

## CURRIES AND MAIN COURSES อาหารประเภทแกง

- o Geang kati poo bai chaaplu meehoon - mild homemade phuket crab curry  
Betel leaves and vermicelli  
แกงปูใบชะพลูหมี่หั่น 720
- o Massaman nua - southern thai massaman curry of beef cheek with peanut  
And tamarind (vegan with vegetables, tofu and sweet potato)  
มัสมั่นแก้มวัว 720
- W o Gaeng som goong sapparod - southern style sour curry with prawns  
And phuket pineapple  
แกงส้มกุ้งกับสับประดุกุ้ง 720
- o Moohong phuket - phuket style slow cook pork belly with soy sauce and cinnamon  
หมูฮ้องภูเก็ต 680
- o Gaeng khew waan goong mungkud - green curry with tiger prawns, mangosteen  
And thai pea eggplant (vegan with vegetables and mangosteen)  
แกงเขียวหวานกุ้งกับมังคุด 720
- o Khao soi gai - deeplee style curry noodle with chicken and condiments  
ข้าวซอยไก่ (vegan with tofu and mushroom) 720

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## VEGETABLES DISHES ผัดผักต่างๆ

- |   |  |     |
|---|--|-----|
| W | o Phad krajeab khew - wok fried okra with local garlic and chili<br>ผัดกระเจียบเขียว                     | 400 |
|   | o Pak mieng pad khai - wok fried local melinjo leaves with egg and garlic<br>ผัดเหมียงผัดไข่             | 400 |
| W | o Phad pak ruam - wok fried vegetables with oyster sauce<br>ผัดผักรวม (vegan with shiitake sauce)        | 400 |
| W | o Phad pak boong - wok fried morning glories with oyster sauce<br>ผัดผักบุ้ง (vegan with shiitake sauce) | 400 |

## SEAFOOD SPECIALTIES

- |   |  |      |      |
|---|--|------|------|
|   | o Goong mang korn yang kra tiam prik thai - seared phuket lobster<br>With garlic and pepper sauce<br>กุ้งมังกรย่างกระเทียมพริกไทย              | 500g | 2900 |
|   | o Choo chee pla - grilled seabass with a thick red curry gravy<br>ปลาย่างกับน้ำแกงจืด  | 500g | 950  |
| W | o Hoi shell phad cha - stir fried hokkaido scallop stir fried with spicy sauce<br>Eggplant, kaffir lime leaf and sweet basil<br>หอยเชลล์ผัดฉ่า | 200g | 980  |
|   | o Goong sauce makham - grilled tiger prawns with tamarind sauce<br>กุ้งราดซอสมะขาม   | 600g | 1250 |

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## DESSERTS ของหวาน

- Khanum co tom kati - coconut dumpling with sweet coconut pulp (*vegan*) 380  
ขนมโคต้มกะทิ
- Tub tim grob mapraw onn - andaman crystal water chestnut and Young coconut pulp (*vegan*) 380  
ทับทิมกรอบมะพร้าวอ่อน
- Sakuton mapraw onn - organic sago from phattalung with young coconut pulp And sweet corn (*vegan*) 380  
สาคุตั้นมะพร้าวอ่อน
- W ○ Khao niew ma muang - mango sticky rice (*vegan*) 380  
ข้าวเหนียวมะม่วง

## W CHEF'S DESSERTS ขนมไทยรวม

- Tub tim grob gab itim kati - blue crystal with coconut sorbet (*vegan*) 1350  
ทับทิมกรอบกับไอติมกะทิ
- Sakuton klouk mapraw onn - organic sago with grated coconut (*vegan*)  
สาคุตั้นคอกมะพร้าวอ่อน
- Khao niew ma muang gab itim durian - mango sticky rice with durian ice cream  
ข้าวเหนียวมะม่วงกับไอติมทุเรียน
- Polamai ruam - freshly cut seasonal fruits  
ผลไม้รวม

## I-TIM & SORBETS ไอติมและเซอร์เบท

- Durian ice cream 230  
ไอติมทุเรียน *per scoop*
- Mango ice cream 230  
ไอติมมะม่วง *per scoop*
- W ○ Coconut sorbet 230  
มะพร้าวเซอร์เบท *per scoop*
- W ○ Phuket pineapple sorbet 230  
สับปะรดภูเก็ตเซอร์เบท *per scoop*

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