



# 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

# THAI SOUTHERN CUISINE SET LAYAN

THB1,900++ per person

## APPETIZERS

- Satay gai gub yum hua plee

สะเต๊ะไก่กับยำหัวปลี

Grilled marinated chicken satay and banana blossom salad

- Goong sarong gab bai cha plu thod

กุ้งโรตส์กับใบชะพลูทอด

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

# THAI SOUTHERN CUISINE SET DEEPLLEE

THB1,900++ per person

## 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  
แกงส้มปลากระพงสับประรด

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  
ผัดกระเจียบเขี้ยว

Wok fried okra with local garlic and chili

## DESSERT

- Tubo phuket  
ตูป้ภูเก็ต

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