




THE DECK

The Deck restaurant specializes in authentic Thai food and International cuisine. Our priority is to source local ingredients and we endeavor to use organic products whenever possible. All curry pastes are made in house using the freshest ingredients available. And we do not use MSG in any of our food.

Our Executive Chef Khun Kla has recently launched a new menu that features plenty of new dishes with some of them highlighted as recommended by our Jara spa team as being healthy options.




We also understand that certain food intolerances are becoming more common and therefore we have highlighted those dishes suitable for people with the following allergies; dairy, peanuts, wheat, shellfish, soy, tree nuts.

In order to help you navigate the menu, some of the dishes are marked with icons which are identified below.











-  Contain no allergens
 - T** Trisara signature dishes
 -  Vegetarian
 -  Spicy
-

THAI

Starters

-  Por Pia Sod 450
Fresh rice paper rolls with green mango, carrot, coriander and avocado
-  Por Pia Thod 450
Deep-fried vegetarian spring rolls with sweet chili sauce
- Thod Mun Goong 650
Shrimp cakes with plum sauce
- T** Goong Sarong 580
Prawns wrapped in Phuket rice noodle vermicelli with a honey mustard dipping sauce
- Satay Ruam 580
Beef, chicken, pork and prawn satays
-  Gai Yang Phuket 550
Grilled marinated chicken thigh with papaya salad, sticky rice and Namjim Jiaw dip
- T** Pla Muek Thod Kha Min 480
Deep-fried squid with fresh turmeric and garlic




Salads

-  **T** Yam Thua Pu 480
Prawn and wing bean salad with a roasted chili dressing
-  Yam Chao Suan 480
Banana blossom salad with chicken, prawn, fresh young coconut and chili paste
-  Yam Woonsen Thalay 580
Glass noodle salad with seafood
-   Larb Gai or Moo 480
Issan style spicy minced chicken or pork salad in ice-berg cups
-  **T** Nuea Yang Nam Tok 680
Issan style grilled beef salad with sawtooth coriander and roasted ground rice
-  Yam Pla Dook Fu 480
Crispy catfish and green mango salad with lime and chili dressing
-    Yam Som-O 450
Pomelo salad with green apple, chili paste and roast grated coconut




Prices are in Thai Baht and exclude 17.7% government tax and service charge

THAI






Soups

-  Tom Yam Goong 480
King prawns in a hot and sour broth with lemongrass and galangal
-  Tom Kha Gai 480
Chicken and mushroom soup with lemongrass and coconut milk
-  **T** Tom Klong Pla 480
Sweet and sour tamarind broth with grilled sea bass, shallot, galangal and kaffir lime leaf
- Gaeng Aom Nuea 480
Issan style soup with beef fillet and fresh vegetables from Pru Cham Pa Farm

Noodles and Rice



- Khao Phad 480
Traditional fried rice with prawn, seafood, beef, pork or chicken
-  Phad Thai 580
Stir-fried small rice noodles with bean sprouts, garlic, chives, king prawns and tofu
-  Phad See-ew Jay 480
Rice noodles stir-fried with egg, kale, shitake mushrooms and tofu
- T** Mee Phuket 480
Phuket yellow noodles with kale and pork, chicken, beef or seafood
-  Khao Ob Sapparod 480
Baked jasmine rice with Phuket pineapple

Main Courses

-  Tao Hoo Soong Kreung 480
Fried tofu in vegetarian oyster sauce on baby bok choy
-  Nuea Phad Khing 680
Sautéed beef fillet with fresh ginger, black mushroom, oyster sauce and pepper
-  Naree Lui Suan 580
Stir-fried chicken with cashews, dried chili and oyster sauce
-  Phad Ka Proaw 580
Sliced beef, chicken or pork sautéed with oyster sauce, chili and hot basil leaves
-  Mong Gone Pon Fai 2,600
Sautéed Phuket lobster with roasted chilli paste and cashew nuts

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THAI

 Phad Cha Pla (filleted)	820
<i>Wok-fried red snapper with young wild ginger, long beans and green peppercorn</i>	
   Pla Neung Manao (filleted)	820
<i>Steamed white snapper with lime, chili and coriander sauce</i>	
T Gai Thod Hat Yai	580
<i>Southern style deep-fried marinated chicken thigh with sticky rice, crispy shallots and sweet chili dipping sauce</i>	
Moo Hong	580
<i>Braised pork belly with star anise, black pepper, garlic, cinnamon and black soy sauce</i>	
Vegetables	
 Phad Phak Ruammit	380
<i>Stir-fried mixed vegetable with vegetarian oyster sauce</i>	
 Phad Phak Boong	380
<i>Sautéed morning glory with garlic and chili</i>	
 Yod Mara Fai Dang	350
<i>Sautéed bitter gourd sprout with garlic, chili and oyster sauce</i>	
Phad Phak Meang	550
<i>Sautéed green local leaves with garlic and dry shrimps</i>	
Curries - all available as a vegetarian option	
  Gaeng Kiew Wan	580
<i>Chicken or prawn green curry</i>	
 Gaeng Massaman	580
<i>Southern Massaman grilled chicken or beef curry with roasted pumpkin, sweet potatoes and peanuts</i>	
  Panang Gai	580
<i>Chicken curry with kaffir lime leaves and coconut cream</i>	
  Kua Gling Gai Baan	680
<i>Stir-fried minced free range chicken with red curry paste, lemongrass and fresh green pepper</i>	
  T Gaeng Kua Poo	780
<i>Red curry with crab meat, betel leaves, kaffir lime leaves and coconut milk</i>	

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INTERNATIONAL

Starters and Salads

	Deep-fried Phuket calamari rings with rocket salad and aioli dip	580
	Crab and avocado timbale with mango salsa	580
	Beef carpaccio with rocket, fried capers, truffle oil and Parmesan crisps	780
🌿	Zucchini avocado apple and passion fruit tartare	450
T	Wild snapper ceviche with coconut milk, apple, coriander and onion	680
	Andaman tuna tartare and avocado on crispy tortilla	800
	Caesar salad	580
	<i>with grilled chicken</i>	710
	<i>with grilled Tasmanian salmon</i>	940
🌿	Asian slaw with sesame – ginger soy dressing, sesame crusted tofu	500
🌿 T	Trisara LIFE salad - Avocado, nuts, sprouts, mixed greens, hummus, beetroot and carrots	580
	Caprese salad	750
🌿	Spinach, mushroom, quinoa and avocado plate with sesame crusted tofu	650
♥	Fried Halloumi, lentil, zucchini and cherry tomato salad	680



Soups

	French onion soup	450
🌿	Gazpacho	450
🌿	Watermelon gazpacho	450
🌿	Corn soup with pan – fried mushrooms	450
	Lobster bisque	650
	Spring vegetable minestrone soup	450



INTERNATIONAL

Sandwiches

All sandwiches come with a choice of French fries, mixed salad or sweet potato fries.

T	Trisara Club sandwich	550
	Roasted tomato, eggplant and Haloumi burger	750
	Black Angus beef burger with caramelized onions	650
	Grilled ham and cheese panino with mixed salad	550
	Grass fed Australian Black Angus steak sandwich with grilled cheese, roasted onions, tomato	550
T	Fish tacos	680
T	Thai style wrap – beef or chicken	550
	T Open-face avocado, hummus, cucumber, tomato and sweet onion sandwich on corn seed bread	580

Pastas and Rice




	Whole wheat penne arrabiata	550
	Mushroom risotto with Parmigiano and porcini dust	680
	Seafood linguine with garlic, parsley, white wine and diced tomato	680
	Spaghetti carbonara	680
	Tagliatelle Bolognese	680
	Black ink tagliatelle with Lobster, tomato and shellfish sauce	850

Homemade spaghetti


	Vongole – garlic, parsley and white wine sauce	650
	Pesto sauce – pine nuts, snap pea and parmesan cheese	550
	Marinara seafood sauce	780

INTERNATIONAL

Pizza

 Margherita	450
 Grilled vegetable, wild mushroom, feta cheese and mozzarella	550
 T Black truffle - Signature dish from 2 Michelin star chef, Edouard Loubet, from Provence	1,050
Parma ham and rocket	700
Quattro stagioni – sausage, roasted capsicum, prawns and mushroom	680
Sicilliana – anchovies, kalamata olives, hot caciatore sausage and chili	680

Main Course

Fish and chips with tartare sauce and mushy peas	780
Dover sole meunière with potatoes, green asparagus, lemon and parsley	2,700
Roasted baby chicken with spinach and quinoa salad	890
Slow-roasted 24 hours lamb shank with chick pea mousseline and preserved lemon	1,150
Phuket lobster Thermidor with green mixed salad	2,700
Trisara ramen with Chashu pork belly	550
T Vietnamese caramelized pork ribs	680
 Vegan Lasagna	450

INTERNATIONAL

From the grill

♥ Tasmanian salmon	1,250
Giant tiger prawns	1,250
Phuket lobster	2,600
♥ Local sea bass (on the bone or filleted)	820
♥ Fillet of Andaman tuna	1,050
♥ Australian grain fed Black Angus tenderloin 120 days	1,780
♥ Australian grass fed Black Angus sirloin	1,450
♥ Australian wagyu sirloin	1,990
♥ Australian lamb cutlets	1,790
♥ Pork cutlets	720

All grilled items will be accompanied by two sides and one sauce of your choice.

Sauces

Fresh green pepper and shallot sauce	Burgundy red wine sauce
Béarnaise sauce	♥ Apple mint sauce
♥ Roasted chili and herb dip “Nam Jim Jaew”	Mint vinegar sauce
Lemon butter	🌶️ Spicy seafood sauce “Nam Jim Seafood”

Sides

♥🌿 Trisara mixed salad	♥🌿 Rocket salad	🌿 Caesar side salad
🌿 Whipped potatoes	🌿 French fries	🌿 Local garlic mushrooms
♥🌿 Seasonal vegetables	🌿 Parmesan potato wedges	