

# 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 Hong, Thai Chef at Dee Plee

### Chef's menu

For two persons - 3650

#### Appetizers

##### Satay Gai Gub Yum Hau Plee

Grilled chicken satay and banana blossom salad

##### Goong Sarong Gab Bai Cha Plu 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 Poo

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 Moug Gub I Tim Kati

Mango sticky rice and coconut sorbet

## Starters

### Satay Ruam - 440



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

### Por Pia Sod Goong or Vegan - 450

Fresh spring roll stuffed with prawn and vegetable, tamarind chili sauce

### Goong Sarong Gab Bai Cha Ploo Tod - 490



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

### Tao Hoo Thod Sai Puak - 450



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

## Salads

### Yum Hau Plee Hoy Shell - 580



Banana blossom salad with scallops, crispy shallot, kaffir lime leave, crushed peanuts, and Thai sauce

### Yum Som O Poo Nim - 650



Pomelo salad with soft shell crab, roasted coconut, shallot, mint leaves, pomegranate, peanuts, with sweet chili paste and lime dressing

### Yum Woon sen talay - 650



Mung beans glass noodle salad with Andaman seafood, chili and lime dressing

### Nam Tok Nue - 620



Spicy Grilled Beef salad with long leaf coriander, mint leaf, spring onion, roasted and crushed sticky rice and lime dressing

### Lab Tuna - 620

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

## Soups

### Tom Seb Moo or Gai - 450



E-Sarn Hot and spicy soup with pork or chicken, roasted rice, and aromatic herbs

### Tom Kha Hed Ruam - 490



Aromatic coconut soup with mixed mushroom, lemongrass, kaffir lime leaves, galangal and saw tooth coriander

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

**Goong Mang Korn Phad Krueng Geang - 2800**

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

**Goong Pad Tom Yum Hang - 720**

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

**Poo Phad Pong Karee – 720**

Wok fried Phuket blue crabs with onion, eggs, spring onion, celery and curry powder

**Nua Phad Prik Thai Dam - 720**

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

**Klua Kling Moo – 610**

Finely minced pork in a Southern style, stir fried in a homemade dry curry paste with fragrances of lemongrass and kaffir lime

**Tao Hoo Hong – 480**

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

## Curries

**Geang Phed Ped Yang - 750**

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

**Massaman Nua – 720**

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

**Khao Soi Gai – 700**

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

**Geang Phed – 570**

Red curry cooked with Thai spices and eggplant for a spicy bite with your choice of pork neck or chicken thigh

**Geang Garee Goong or Nue – 720**

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

**Geang Kati Puu Mhee Hoon - 720**

Phuket Crab meat curry with Betel leaves serve with Vermicelli

**Geang Som pla Kapong - 620**

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

**Geang Keaw Waan - 590 / 700**

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

## Steamed, fried and grilled

### Gai Yang Kamin – 600

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

### Kor Moo Yang - 600

Northeast style grilled pork neck with lime sauce

### Goong Tod Kratiem - 1320

Deep fried tiger prawns with asparagus, garlic and pepper sauce

### Chuchee Goong Choa Wang - 690

Thick red curry with white sea prawn, ground peanut and lime leave

### Panang Gai – 530

Mild red curry with cumin and chicken thigh

### Pla Grapong Neung King / Neung Manaw – 1200

Steamed whole sea bass with Thai herbs soy sauce or spicy lime chili sauce

### Pla Krapong Thod Kamin – 610

Deep fried Marinated Seabass in garlic and fresh turmeric

### Moo Hong Phuket – 620

Phuket slow cooked pork belly in black sweet soya sauce

### Pla Kow Sam Rod – 1270

Deep fried whole grouper with three flavors sauce and pineapple

### A selection of the freshest local Andaman seafood, suitable for sharing family style - 6090

#### 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, ground peanut and kaffir lime leave



#### Goong Lai Sua Nam 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

### Phad Pak Ruam – 430

Mixed vegetable stir fried with light soy sauce

### Phad Pak Boong Fai Dang – 430

Stir fried morning glory with oyster sauce

### Phak Mleng Phad Khai – 550

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

### Pad Hed Ruam – 590

Stir fried mixed mushroom with oyster sauce

## Vegetables