



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 LAYAN

APPETIZERS

Satay gai gub yum hua plee

สะเต๊ะไก่กับยำหัวปลี

Grilled marinated chicken satay and banana blossom salad

Goong sarong gab bai cha plu thod

กุ้งโสร่งกับใบชะพลูทอด

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

สาकुตันมะพร้าวอ่อน

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
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
ตูปูภูเก็ต

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

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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 mang korn

จู้จี่กุ้งมังกรภูเก็ต

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

ฟอยทองกับไอติมสับปะรด

Fried banana with pineapple sorbet

Sharing for 2 people - 4,500

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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

พะเนงเนื้อแกมั่ว

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

ส้มฉุน

Lychee in iced syrup with ginger and citrus skin

Sharing for 2 people - 4,500

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