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## Welcome to Dee Plee

I have selected for Dee Plee the best of each region of Thailand in the way for you to discover the best of our Thai cuisine.

I hope you will enjoy your culinary journey with us.

Khun Hongz, Chef at Dee Plee

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## Thai Cooking Classes

Learn how to create the rich layered flavours in Thai cuisine. Choose a specialised menu or design your own, then head off to the local market with the chef to pick fresh produce and take in the local way of life.

The interactive class is held in a traditional open-air Thai kitchen, where you will pick up basic theory before going through a step-by-step experience. Add to your experience with a fruit and vegetable carving class. Savour your creations afterwards with loved ones.

Contact our F&B Team for more information.

The logo for 'spicespoons' features a stylized red spoon icon above the word 'spicespoons'. The word is written in a lowercase, sans-serif font, with 'spice' in red and 'spoons' in grey.

**Sai Grok E-san - 390** 🐷

Barbequed sour pork sausage, a North-East specialty

**Satay Ruam - 440** 🐷

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

**Gai Hor Bai Toey - 440**

Marinated chicken wrapped in Pandan leaves

**Por Pia Puu - 450**

Crispy golden spring roll stuffed with crab meat served with sweet chili sauce

**Thod Mun Goong - 450** 🐷

Deep fried patties of minced shrimps and pork with pepper powder and potato starch served with sweet and spicy tom yum sauce

## Salads

**Lab Moo or Gai - 420** 🌶️ 🐷

Choice of pork or chicken salad with fragrant flavors from spiny coriander, mint leaf, spring onion, roasted and crushed sticky rice

**Som Tum Thai - 430** 🌶️ 🌶️ 🌿

Northeast green papaya salad with dry shrimps, peanut, yard long bean and tomato in a tangy tamarind juice palm sugar

**Yam Mamuang Pla Grob - 500** 🌶️ 🌶️

Green mango salad with Thai herbs and crispy sea bass

**Nam Tok Nue - 500** 🌶️ 🌶️

Northeast style grilled beef sirloin with aroma herb and lime dressing

**Pla Takrai Talay - 650** 🌶️ 🌶️

Seafood salad with special taste from lemongrass, mango and authentic Thai herbs

## Soups

**Tom Kha Gai - 440** 🌶️

Aromatic coconut soup with chicken thigh, lemongrass, kaffir lime leaves galangal and saw tooth coriander

**Tom Yum Goong - 550** 🌶️ 🌶️ 🌿

Thailand's famous clear hot and sour soup of white sea prawns, lemongrass kaffir lime leaves, galangal and straw mushroom

## Curries

**Geang Phed Ped Yang - 750** 🌶️ 🌶️

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

**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

**Geang Phed - 570** 🌶️ 🌶️

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

**Massaman Nua - 720** 🌶️

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

## Main Courses

### 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

### Phad Thai Goong - 720

Stir fried rice noodle with white sea prawns, chive, bean sprouts, tofu, shallots pickled radish, dry shrimp, and crushed peanut

### Pad Gra Prao - 580

Wok fried choice of minced pork, chicken or beef, with chili and basil leaves

### Pad See Ew Moo - 540

Wok fried flat noodle with vegetables and kurobuta pork tenderloin

### Phad Pak Ruam - 430

Mixed vegetable stir fried with light soy sauce

### Gai Pad Med Ma Muang - 530

Chicken thigh stir fried with cashew nuts, onions, bell peppers, dry chili and spring onion  
*For this very traditional dish, we decided to support community by using "OTOP" ("One Tambon One Product") cashew nuts from Krabi Province. OTOP is a local entrepreneurship stimulus program which aims to support the local community in Thailand.*

### Khao Phad Krueng Kang - 720

Fried rice choice of beef or seafood with assorted vegetable and homemade chili paste

### Khao Phad Sab Pa Rod - 680

Pineapple fried rice with white Sea prawn, dry chicken, raisin and cashew nut top with omelet

### Kua Gling - 610

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

## Vegan Corner

### Tao Hoo Thod Sai Puak - 370

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

### Yum Som "O" Reua - 450

Grapefruit salad with shredded coconut, mint and toasted cashew  
tamarind-coconut-pomegranate dressing served in a banana flower boat

### Tom Yum Hed Nam Kon - 490

Thailand's famous clear hot and sour soup with oyster mushrooms, shiitake and straw mushrooms with kaffir lime leaves coconut cream and soy-lime sauce

### Tempeh Phad Med - 550

Stir fried tempeh strips with cashew nuts, onions, dried sweet chili Anaheim green chilies, spring onion and soy sauce

### Khao Soi Hed - 680

Northern traditional Thai curry with turmeric and assorted mushrooms cooked with rice noodles, served with pickled veggies, shallots, crispy yellow noodles, chili oil and lime wedges

### Gang Khua Sabparod Man Waan, Tao Hoo - 490

Vegetable sweet and sour curry cooked in coconut milk with aromatic tofu, pineapple, sweet potato and Kaffir lime leave

### 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

**Bua loi - 240** 📍

Rice ball dumpling in coconut syrup

**Polla mai ruam - 330**

Mixed fruit platter of tropical thai fruit

**Tub tim grob - 240**

Red rubies water chestnut dumpling in syrup  
With young coconut and jackfruit

**Kaow niew dam nam gathi - 240**

Sweet black sticky rice in coconut milk and longan

**Kaow niew ma muang - 330**

Sweet sticky rice with riped mango



Per Scoop - 160

Coconut 📍

Mango 📍

Lychee 📍

Passion Fruit 📍



Share your dinning experience with us on