

Cocktails inspired by the vast provincial heritage of Thailand

## SOUTH

Chalongbay Summer Smash 290

Chalong Bay Sweet Basil, Fresh Lemon, Simple Syrup,  
Fresh Sweet Basil

LAYARITA 290

Chalong Bay rum, ginger liqueur, lime juice, ginger lemon syrup

LAYAN SANGRIA 350

Dow's late bottled Vintage Port, cachaça, guava juice and lime

## CENTRAL

Lemongrass Daiquiri 290

Chalong Bay Lemongrass, Lime Juice, Coconut Sugar,  
Fresh Lemongrass

THE 33 KINGS 290

Our signature Dry Martini with Tom Yum-infused Smirnoff Red stirred  
with Extra Dry finished with a pomelo twist

VENICE OF THE EAST 290

A cooling mixture of Tres Maqueres, pomelo, lime and honey  
lengthened with orange juice

## NORTH

Cinnamon Mojito 290

Chalong Bay Cinnamon, Fresh Lime, White Sugar,  
Mint leaves topped with Soda Water

DAWN OF HAPPINESS 350

Crème de pêche combined with passion fruit and aromatic  
Thai basil lengthened with sparkling wine  
finished with an orange twist

KINGDOM OF LANNA 290

The chilli and bitter sweet flavours of dee plee-infused Campari  
are stirred with Martini Rosso and topped with tonic

## NORTHEAST

YELLOW BIRD 350

Aromas of peach liqueur and Martini Bianco with orange juice  
lime and topped with soda

SILK OF ISAN 350

A light and refreshing spritzer of Sauvignon Blanc and  
Umeshu Choya plum liqueur with lemon and topped with soda

## CLASSICO

Caipirinha, Cuba Libre, Daiquiri, Kamikaze, Pina Colada 290

Bloody Mary, Cosmopolitan, Margarita, Negroni 350

Gibson, John Collins, Vodka Martini, Gin Martini 390

INNOCENT 220

## ISLAND FRUIT PUNCH

Taste of mango, passion fruit and watermelon muddled together  
crushed ice and topped with soda

## SPLASH JUNGLE

A refreshing mix of cucumber, mint leaves and apple juice

## KEEP CALM AND CARRY ON

A soothing, unwinding and refreshing little recipe made of fresh apple,  
blueberries, unpitted dates and pomegranate juice.

## SPIRITS

### APERITIF & VERMOUTH

Martini Bianco, Martini Dry, Martini Rosso 290

Aperol 220

Campari 220

Cynar 220

Ricard 220

Jaegermeister 290

### PORT & SHERRY

Dow's late bottled Vintage Port 2009 500

Osborne Sherry Fino (Pale Dry) 220

### VODKA

Belvedere Citrus 400

Smirnoff Red 240

Ketel One 350

Grey Goose Original 400

Belvedere 400

Ciroc 550

Crystal Head 550

### GIN

Gordon 200

Beefeater 220

Broker's 240

Bombay Sapphire 240

Tanqueray 240

Dictador Colombian Gin, Ortodoxo 290

Dictador Colombian Gin, Treasure 350

Carunn Scottish 380

Citadelle 500

Hendrick's 500

### TEQUILA

Tres Magueyes 200

El Jimador Blanco 220

El Jimador Reposado 220

Don Julio Reposado 450

Herradura Reposado 450

Herradura Añejo 550

### RUM & CACHACA

Pampero Blanco 200

Leblon Cachaca 330

Ron Zacapa Rum 630

Captain Morgan Black 200

Chalong Bay Rum 200

Bacardi Superior 220

Havana Club 7 YO 290

Mekhong Thai Rum 290

Flor de Cana 12 YO 350

Flor de Cana 18 YO 550

Phraya Rum 550

Plantation Grande Reserve Rum 400

Pyrat Rum XO Reserve 450

### BOURBON, TENNESSEE & AMERICAN

Jack Daniel's Tennessee No 7 350

Wild Turkey 81 380

Wild Turkey 101 380

Bulleit Bourbon 390

Maker's Mark 390

Bulleit Rye 420

Jefferson's Reserve 650

## SCOTCH BLENDED AND SINGLE MALT WHISKY

Johnnie Walker Red Label	380
Monkey Shoulder	400
Talisker 10 YO	550
Cragganmore 12 YO	600
Glenkinchie 12 YO	600
Oban 14 YO	650
Dalwhinnie 15 YO	700
Lagavulin 16 YO	850
Chivas Regal 12 YO	350
Johnnie Walker Swing	390
Johnnie Walker Black Label	400
Johnnie Walker Double Black	450
Johnnie Walker Gold Label	550
Johnnie Walker Platinum	750
Johnnie Walker Gold Label - XR 21	850
Johnnie Walker Blue Label	1,400
Johnnie Walker Blue Label King George V	4,000
John Walker & Sons Odyssey	6,500
Glenfiddich 12 YO	450
Glenfiddich 15 YO	650
Singleton 12 YO	550
Singleton 15 YO	650
Ardbeg 10 YO	650
Glenmorangie Original 10 YO	650
Glenmorangie The Quinta Ruban	750
Macallan Fine Oak 12 YO	850

## CALVADOS, COGNAC, ARMAGNAC, GRAPPA

Calvados Dupont du Pays D'Auge Reserve	550
Calvados Père Magloire XO (Pays d'Auge)	790
Eau de Vie Gabriel Boudier Mirabelle	350
Eau de Vie G.E. Massenez Poire Williams	450
Cognac Hennessy VSOP	590
Cognac Hennessy XO	970
Cognac Camus VSOP Elegance	640
Cognac Deau XO	750
Bas Armagnac Chateau de Laubade XO	1,090
Grappa Nonino Friulano	300
Grappa Amorosa di Settembre of Jacopo Poli	1,490
Hennessy Paradis Extra	5,000

## LIQUEUR & BITTER

Amaretto Disaronno	220
Bailey's Irish Cream	250
Chartreuse Jaune	490
Chartreuse Verte	790
Cherry Heering	290
Cointreau	300
D.O.M. Benedictine	390
Fernet Branca	390
Frangelico	290
Grand Marnier Cordon Rouge	330
Kahlua	290
Sambuca Extra Molinari	250
Umeshu Choya	290

## LOCAL CRAFT BEER

Chalawan	250
Inspire by Thai Folkloric tale, Chalawan king of Alligator. Citrus with lychee notes. Bold but smooth in flavor	

Chatri IPA	250
Juicy grapefruit with good balance of citrus notes. The big bitterness from massive hop flavor is balance by sweet & spicy malt.	

## BEER

Singha	220
Singha Light	220
Chang	220
Heineken	220
Asahi	220
Tiger	220
Corona	350

## PURITY

STILL	
Panna 1 liter	330
Panna 500ml	200
Evian 750ml	300

## SPARKLING

San Pellegrino 1 liter	380
San Pellegrino 500ml	280
Perrier 750ml	330

## SOFT EMOTIONS

Pepsi, Pepsi Max, 7 Up, Fanta	120
Tonic, Ginger ale, Soda, Bitter Lime Soda	

## FRESHLY SQUEEZED

Apple, Guava, Mango, Pineapple, Carrot, Banana, Orange, Coconut, Papaya, Cranberry, Pomegranate, Tomato	160
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## CAFÉ

ESPRESSO	120
Freshly ground coffee	
ESPRESSO DOPPIO	160
Double espresso	
CAFFÈ ALL'AMERICANA	120
Espresso serves with hot water	
CAPUCCINO	140
Espresso with hot steamed milk	
CAFFÈ LATTE	140
Espresso with hot milk	

## TEA

Hot	160
French Earl Grey, Jasmine Queen Tea, English Breakfast, Gunpowder Supreme, Royal Darjeeling, Red Chai, Tibetan Secret, Passion Fruit Tea	
Iced	180
Thai Iced Tea	

## BLACK IVORY COFFEE

One of the world's most exclusive, naturally refined by Thai elephant	1,300
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## Chef's Menu

for two persons 3200

### Appetizers

Stay gai gub yum hau plee - สะเต๊ะไก่ กับ ยำหัวปลี  
grilled chicken sa-tay and banana blossom salad

Goong Srong Gub Bai Cha Ploo Thod - กุ้งโฮงกับใบชะพลูทอด  
Phuket style deep fried betel leave and prawn wrap  
served with sweet chili and mango sauce

### Soup

Tom Yum Goong Nam Kon - ต้มยำกุ้ง 🌶️🌶️  
Thailand's famous hot and sour soup of white sea prawns,  
lemongrass, kaffir lime leaves, galangal and straw mushroom

### Main Courses

Gang Kati Poo - แกงกะทิปู 🌶️🌶️🌶️  
Crab meat curry with Thai spices and betel leave

Pla Krapong Nueng Manaow - ปลากระพงนึ่งมะนาว  
Stream sea bass with Lime and chili dressing

Phad Pak Ruam Mit - ผัดผักรวมมิตร  
Wok fried assorted vegetable with oyster sauce

### Dessert

Kao Niew Ma - mung Gub Itim Kati - ข้าวเหนียวมะม่วงกับไอติมกะทิ  
Mango sticky rice and coconut sorbet

## Dee Plee Menu

for two persons 3400

### Appetizers

Pla Takai Talay - ปลาตะไคร้ทะเล 🌶️🌶️  
Seafood salad with special taste from lemongrass,  
mango and authentic Thai herbs

Por Pia Sod Goong - ปอเปี๊ยะกุ้งสด  
Refreshing fresh spring roll stuffed with  
prawn and vegetable, tamarind chili sauce

### Soup

Poh Teak Thalay - โป๊ะแตกทะเล 🌶️🌶️  
Spicy and sour soup with mixed seafood and hot basil leave

### Main Courses

Salmon Thod Gra Tiam - แซลมอนทอดกระเทียม  
Deep fried salmon with garlic and pepper sauce

Chuchee Goong Choa Wang - ชูฉี่กุ้งขาววัง 🌶️🌶️  
Thick red curry with white sea prawn, grounded peanut and fragrant kaffir  
lime leave

Phad Broccoli Nammanhoi - ผัดบล็อกโคลี่น้ำมันหอย  
Stir fried broccoli with garlic and oyster sauce

### Dessert

Gluy Thod Gap Itim - ก๋วยทอดกับไอติม  
Fritter banana served with sorbet

## Dee Plee Sea Food Platter

A selection of the freshest local Andaman seafood platter, suitable for sharing family style 5500

Goong Mang Kom Yang Kra Thiam Prik Thai - กุ้งมังกรย่างกระเทียมพริกไทย  
Seared Phuket lobster with garlic and pepper sauce

Goong Lai Sua Narm Ma Kham - กุ้งลายเสือน้ำมะขาม  
Crispy tiger prawn with sweet and sour tamarind sauce

Pla Muek Choob Pang Thod - ปลาหมึกชุบแป้งทอด  
Deep fried squid tempura served with chili sauce

Hoi Shell Phad Cha - หอยเชลล์ผัดฉ่า  
Grilled Hokkaido scallop stir fried with spicy sauce, lesser galangal, ginger, lemongrass, kaffir lime leaf and sweet basil

Chu Chee Pla Krapong - ชูฉี่ปลากระพง  
Deep fried sea bass served with thick red curry, grounded peanut and kaffir lime leave

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax

Vegetarian Option 🌿 Spicy Dishes 🌶️ Contain Pork 🐷

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

## Sharing Appetizer Platters (for two persons)

**Chef Platter** 🌶️🌶️🐷 1400

Variety is the spice of life and this appetizer platter presents a handful of chef specialties:

**Kor Moo Yang Jim Jeaw** - Northeast style grilled pork neck with lime sauce, **Larb Gai** - Mince chicken salad with Rice powder, mint leaves **Thod Mun Goong** - Deep fried patties of minced shrimps, **Yum Nua Yang** - Spicy Beef Salad with lime Chili Sauce, tomato Onion **Som Tum Thai** - Central of Thailand papaya salad with dry shrimps and peanut

**Dee Plee Platter** 🌶️🌶️🐷 1600

For those in search of a little piquancy, the Dee Plee platter is a selection of our most spicy dishes:

**Sai Grog E-san** - Barbequed sour pork sausage, **Phla Goong** - White seas prawns salad, **Yam Woon Sen Thalay** - Mung beans glass noodle salad with Andaman seafood, **Nam Tok Nua** - Grilled beef sirloin salad, **Thod Mun Pla** - Curried fish cakes.

## Starters

**Sai Grog E-san** - ไส้กรอกอีสาน 🐷 360

Barbequed sour pork sausage, a north east specialty

**Kra Thong Thong** - กระถางทอง 380

Golden flower cup served with mince chicken and prawn filling

**Satay Ruam** - สะเต๊ะรวม 🐷 400

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

**Gai Hor Bai Toey** - ไก่ห่อใบเตย 400

Marinated chicken wrapped in pandan leaves

**Por Pia Poo** - ปอเปี๊ยะปู 410

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

**Thod Mun Goong** - ทอดมันกุ้ง 🐷 420

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

## Salads

**Larb Moo or Gai** - ลาบหมูหรือไก่ 🌶️🌶️🐷 380

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

**Som Tum Thai** - ส้มตำไทย 🌶️🌶️ 390

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

**Pla Krapong Sa Moon Prai** - ปลากระพงสมุนไพร 🌶️🌶️ 450

Chunks of crispy sea bass flavoured with ginger, shallots, cashew nuts, mint, raw mango, lemongrass and lime dressing

**Yam Mamuang Pla Grob** - ยำมะม่วงปลากรอบ 🌶️🌶️ 450

Green mango salad with Thai herbs and crispy sea bass

**Nam Tok Nua** - น้ำตกเนื้อ 🌶️🌶️ 450

Northeast style grilled beef sirloin with aroma herb and lime dressing

**Lab Tuna** - ลาบปลาทูน่า 🌶️🌶️ 550

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

**Pla Takai Talay** - ปลาตะไคร้ทะเล 🌶️🌶️ 590

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

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## Soups

Tom Kha Gai - ต้มข่าไก่ 🌶️	400
Aromatic coconut soup with chicken thigh, lemongrass, kaffir lime leaves, galangal and saw tooth coriander	
Pla Krapong Tom Som - ปลากระพงต้มส้ม 🌶️	450
Sea bass clear soup with ginger, spring onion, coriander, sour tamarind juice and shallots	
Tom Yum Goong - ต้มยำกุ้ง 🌶️🌶️	490
Thailand's famous clear hot and sour soup of white sea prawns, lemongrass, kaffir lime leaves, galangal and straw mushroom	

## Fried and Steamed Dishes

Gai Phad Med Ma Muang - ไก่ผัดเม็ดมะม่วง	470
Chicken thigh stir fried with cashew nuts, onions, bell peppers, dry chili and spring onion	
Gai Yang Nam Jim Jeaw - ไก่ย่างน้ำจิ้มแจ่ว	520
Grilled marinated chicken with Thai herbs, served with spicy sour sauce	
Phad Gra Prao - ผัดกระเพรา 🌶️	520
Wok fried choice of minced pork, chicken or beef, with chili and basil leaves	
Kua Gling - กว๊ากลิ้ง 🌶️🌶️🐷	540
Finely minced kurobuta pork in a southern style, stir fried in a dry curry paste with fragrances of lemongrass and kaffir lime	
Phad Pla Muek Tua Lan Tao - ปลาหมึกผัดอั่วลันเตา	550
Wok fried squid with squid ink, green garden pea	
Nua Phad Prik Thai Dam - เนื้อผัดพริกไทยดำ	650
Stir fried slices of black angus beef tenderloin with black pepper, red chili, spring onion, long red chili and oyster sauce	
Hoy Shell Phad Nor Mai Fa Rang - หอยเชลล์ผัดหน่อไม้ฝรั่ง	650
Stir fried Hokkaido scallop with young asparagus	
Pla Gra pong Neung King - ปลากระพงนึ่งจิง	1100
Steamed whole sea bass with Thai herbs soy sauce	
Goong Thod Kratiem - กุ้งทอดกระเทียม	1200
Deep fried tiger prawns with asparagus, garlic and pepper sauce	
Goong Mang Korn Phad Krueng Gang - กุ้งมังกรผัดเครื่องแกง 🌶️🌶️	2500
Wok fried Phuket lobster tossed with red chili, tamarind juice, palm sugar, and sprinkled with fried hot basil leaves	

## Rice and Noodles

Phad See Ew Moo - ผัดซีอิ้วหมู 🐷	480
Wok fried flat noodle with vegetables and korobuta pork tenderloin	
Phad Thai Goong - ผัดไทยกุ้ง	600
Stir fried rice noodle with white sea prawns, chive, bean sprouts, tofu, shallots, pickled radish, dry shrimp, and crushed peanut	
Khao Phad Num Prik Gang - ข้าวผัดน้ำพริกแกง เนื้อ หรือ ทะเล 🌶️	620
Fried rice choice of beef or seafood with assorted vegetable and homemade chili paste	
Khao Phad Sab Pa Ros - ข้าวผัดสับประรด	620
Pineapple fried rice with white sea prawn, dry chicken, raisin and cashew nut	
Khao Soi Gai - ข้าวซอยไก่ 🌶️🌶️	620
Northern curry noodle chicken thigh with egg noodles, with crispy noodle, pickled cabbage, shallots, dry chili oil and lime	

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## Side Dishes

Phad Pak Boong Fai Dang - ผัดผักบุ้งไฟแดง 🌿	390
Stir fried morning glory with oyster sauce	
Phad Pak Ruam - ผัดผักรวม 🌿	390
Mixed vegetable stir fried with light soy sauce	
Phad Hed Ruam Mit - ผัดเห็ดรวมมิตร 🌿	400
Stir fried mixed Enoki, Oyster, Shitake and Straw mushroom	

## Curries 🌶️🌶️

Let our staff guide you to choose from a selection of curry pastes; traditional to Dee Plee and Chef's Suthat

Gang Hang Lay Moo - แกงฮังเลหมู 🌶️🌶️🐷	520
Northern dish of slow cooked pork neck in hang lay mild curry paste with ginger, garlic pickle and shallots	
Panang Pla Grapong Dang - พะแนงปลากระพงแดง 🌶️🌶️	550
Mild red curry with cumin and snapper fillet	
Gang Keaw Waan - แกงเขียวหวาน 🌶️🌶️	540/620
A piquant creamy curry cooked with basil leaves and coconut milk with your choice of chicken thigh or tiger prawns	
Gang Garee - แกงกะหรี่ 🌶️🌶️	550/620
Fried yellow curry paste with coconut cream for a deep yellow curry taste and your choice of beef cheeks or tiger prawns	
Gang Phed - แกงเผ็ด 🌶️🌶️	520
Red curry cooked with Thai spices and eggplant for a spicy bite with your choice of pork neck or chicken thigh	
Gang Phed Ped Yang - แกงเผ็ดเป็ดย่าง 🌶️🌶️	670
Roasted duck cooked in red curry with pineapple, lychee, grapes and kaffir lime leaves	
Massaman Nua - มัสมันเนื้อ 🌶️	650
Southern dish of slow cooked, beef cheeks, crunchy peanut, in a massaman curry, flavored with tamarind juice	
Curry degustation 🌶️🌶️🌶️	2200
You cannot decide a curry dish our curry platter will allow you to try five different curries:	
Gang Keaw Waan - Chicken green curry, Gang Garee - Fried yellow curry with tiger prawns	
Panang Pla Grapong Dang - Mild red curry with cumin and snapper fillet, Gang Hang Lay Moo - Slow cooked pork neck curry	
Massaman Nua - Southern curry of slow cooked, beef cheeks and crunchy peanut	

## Vegetarian 🌿

Phuket's vegetarian festival (or jia chai in local Hokkien Chinese dialect) began in 1825, we celebrate vegetarian all year around using ingredients and recipes from Phuket all tradition. Chef's Suthat has create dishes for you using beans-based meat and seafood substitutes

Tao Hoo Yad Sai - เต้าหู้ยัดไส้ 🌿	330
Deep fried bean curd stuffed with taro, served with sweet chili sauce and grounded peanut	
Yam Som O - ยำส้มโอ 🌿	350
Pomelo salad with sweet chili paste and shredded coconut and peanut	
Phad Mee Sapam ผัดหมี่สะปำ 🌿	400
Stir fried Sapam noodle with fermented Phuket tofu	
Moo Hong Jay - หมูฮ่องกง 🌿	430
Phuket hard tofu stew with soy sauce	
Gang Kua Sapparod - แกงคั่วสับประรด 🌿	450
Sweet and sour pineapple curry with prawn tofu in coconut milk	

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# Dessert

บัวลอย

Bua Loi 220

Rice ball dumpling in coconut syrup

ผลไม้รวม

Polla-Mai Raum 280

Mixed fruit platter of tropical Thai fruit

ทับทิมกรอบ

Tub Tim Grob 220

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

ข้าวเหนียวดำน้ำกะทิ

Khao Niew Dam Nam Gathi 220

Sweet black sticky rice in coconut milk and longan

ข้าวเหนียวมะม่วง

Khao Niew Ma Muang 260

Sweet sticky rice with ripped mango

เซอร์เบท

Sorbet 110

Flavor of Thai with Coconut, Mango, Lychee, Ginger & Honey