



TRILOGY

RESTAURANT

WESTERN BITES

FISH FINGERS 250

Deep fried fish fingers served with homemade tartar sauce and lemon wedge

CALAMARI 300

Fried battered calamari served with homemade tartar sauce and lemon wedge

COCONUT CHICKEN 250

Deep fried crispy chicken with grated coconut and breadcrumbs served with curry lime mayonnaise

BRUSCHETTA FLATBREAD 250

Thin fresh flatbread topped with fresh plum tomatoes, garlic, basil and olive oil

QUESADILLAS 300

Tortilla filled with egg, bacon, tomato, peppers, jalapenos and cheese served with sour cream, tomato salsa and guacamole

ASIAN BITES

GOONG SARONG 250

Deep fried crispy marinated shrimps wrapped with vermicelli served with sweet chili plum sauce

POR PIA THOD 250

Crispy vegetarian spring rolls with carrot, mushroom, turnips and glass noodles served with chili plum sauce

VIETNAMESE RICE PAPER SPRING ROLLS 250

Rolled with shrimp, lettuce, spring onion, bean sprout, fermented noodles, mint leaves, basil and hoisin sauce

CHICKEN OR BEEF SATAYS 250

Grilled skewered marinated beef or chicken with curry peanut sauce



Vegetarian



Chef recommended

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SALADS

TUNA NICOISE SALAD

390

Mesclun leaves with seared tuna, tomatoes, French beans, potato, quail eggs, olives and dressed with wasabi aioli

LEMONY QUINOA SALAD WITH CRAB MEAT

390

Quinoa mixed with crab meat, black beans, sweet corn, red radish, fennel, cilantro with a zesty lemon oil dressing

INSALATA CAPRESE

390

Mozzarella, tomatoes, basil, olive oil and balsamic

CLASSIC CAESAR SALAD WITH CHICKEN/ SMOKED SALMON/ PRAWN

345

390

390

Romaine lettuce, anchovies, bacon, croutons and parmesan cheese
Tossed with caesar dressing

GREEK SALAD

260

Mesclun leaves tossed with tomatoes, capsicum, cucumber, olives, feta cheese and vinaigrette dressing

YUM MAMUANG POO NIM

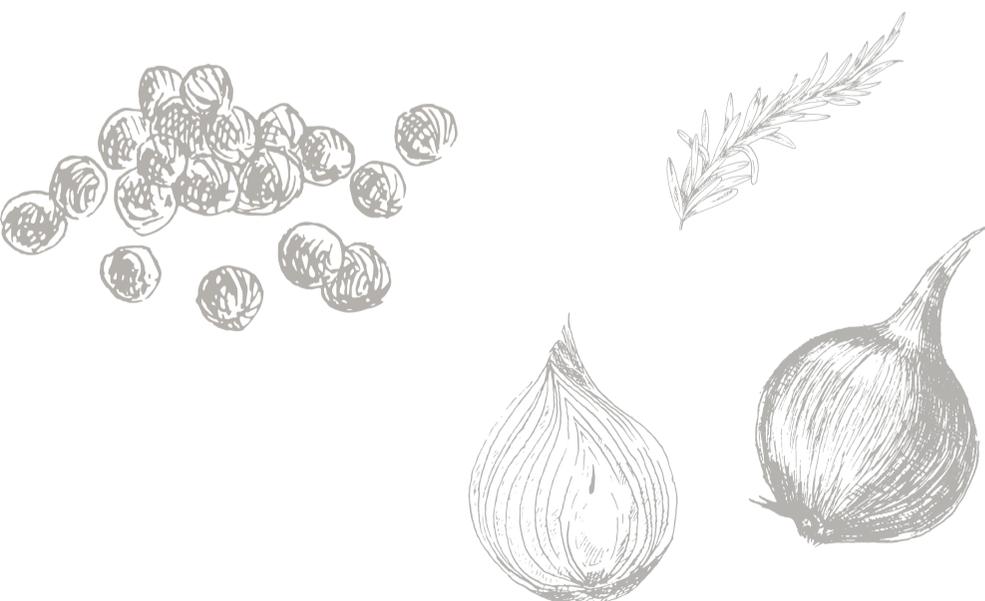
390

Thai green mango salad with cherry tomato, cilantro, cashew nuts, shallot and topped with soft shell crab

YUM WOONSEN SEAFOOD

330

Thai spicy mixed seafood salad with onion, tomato, spring onion, celery and glass noodle



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SOUPS

/// *All soups are served with garlic bread*

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| MINISTRONE SOUP | 200 |
| TOMATO SOUP
<i>With mozzarella</i> | 200 |
| MUSHROOM SOUP  | 200 |
| <i>With sautéed mushroom</i> | |
| ROCK LOBSTER BISQUE  | 200 |

BURGERS & SANDWICHES

/// *Choice of wedges or shoestring fries*

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|---|------------|
| DREAM BURGER  | 450 |
| <i>Lightly toasted sesame bun layered with grilled wagyu beef, lettuce, tomatoes, sautéed caramelized onions, cheddar cheese, fried egg and bacon served with truffle fries</i> | |
| TOFU BURGER  | 300 |
| <i>Grilled tofu on a toasted sesame bun with carrots, alfafa sprouts, red radish, red cabbage and honey lemon mustard</i> | |
| STEAK SANDWICH  | 650 |
| <i>Grilled Australian strip loin with rocket, avocado and cheese on a toasted baguette with truffle fries on the side</i> | |
| TRIPLE DECKER SANDWICH | 350 |
| <i>Toasted bread with bacon, chicken breast, fried egg, cheese, tomato, lettuce, mayonnaise and truffle fries on the side</i> | |
| TUNA SANDWICH | 350 |
| <i>Chunky tuna with mayonnaise and lettuce served with truffle fries</i> | |



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PASTA

Choice of Penne, Linguini, Spaghetti & Fettuccini

FRUITTI DE MARE 400

Mixed seafood with tangy tomato sauce

NAPOLETANA  320

Tomato sauce with oregano and basil

BOLOGNESE 350

Wagyu minced beef with tomato sauce and herbs

AGLIO OLIO WITH CRAYFISH 350

Extra virgin olive oil, chili flakes, bird's eye chilies, parsley and garlic

CARBONARA 350

Pancetta, egg yolk, cream and parmesan

TUNA BASIL PIETRO PASTA 350

Pesto with tuna, garlic, pine nuts and poached egg

MACARONI & CHEESE WITH MUSHROOM 350

Baked pasta with cheese and mushroom

PIZZA

MARGARITA PIZZA 350

Tomato sauce, mozzarella and fresh basil

HAWAIIAN PIZZA 390

Pineapple, ham, tomato sauce and mozzarella

DON PIETRO PIZZA 390

Tomato sauce, boiled eggs, sautéed onions and mozzarella

PIZZA PHAD KRA PAO 400

Stir fried mixed seafood with garlic, chili and hot basil

MARINARA PIZZA 420

Mixed seafood, tomatoes, capsicum, tomato sauce and mozzarella

CALZONE PIZZA 320

Classic Italian with capsicum, chicken, onions, mozzarella and tomato sauce



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MAIN DISHES

AUSTRALIAN RIB EYE STEAK 950

Comes with tomatoes, garlic confit, mashed potato, sautéed mushroom, béarnaise and peppercorn sauce

AUSTRALIAN STRIPLOIN 1150

Comes with tomatoes, garlic confit, mashed potato, sautéed mushroom, béarnaise and peppercorn sauce

AUSTRALIAN LAMB RACKS 1050

Served with ratatouille, mashed potato, mint and port wine sauce

BANGERS & MASH 450

Classic English dish with pork sausages, mashed potato, sautéed onions and gravy

VEGETABLE KEBAB 300

Served with sweet mashed potato and mixed salad

GRILLED SALMON STEAK 590

Served with mashed potato, sautéed spinach and hollandaise sauce

SEARED TUNA STEAK 590

Mixed salad and caper dressing on the side

CHICKEN CORDON BLEU 435

Traditional French dish with mashed potato and sautéed spinach

SIDE CHOICES 90

Mashed potato or sweet potato

Coleslaw

Baked potato

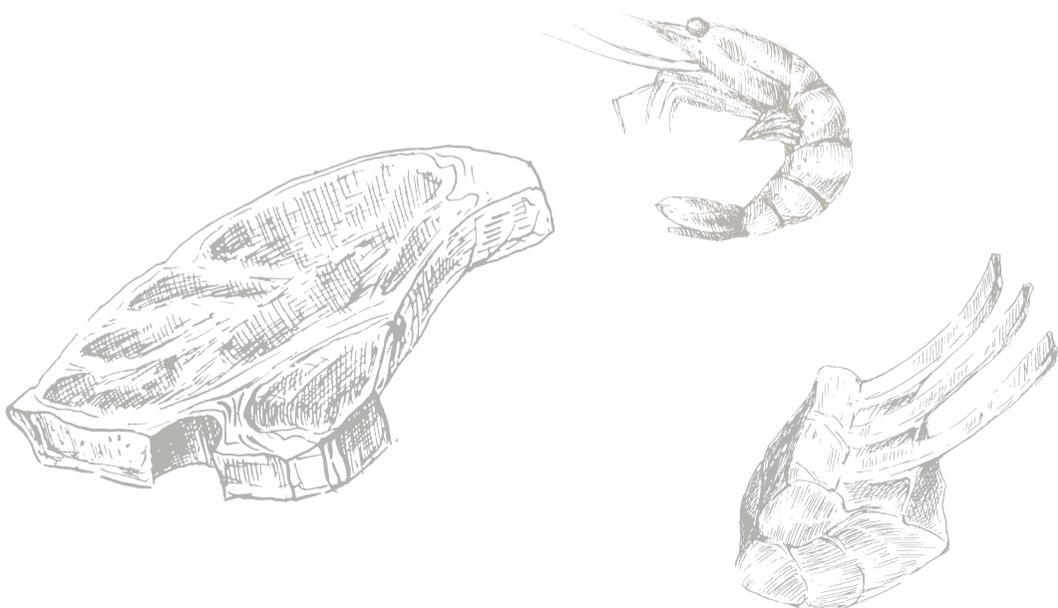
Shoe string fries or potato wedges

Mix boiled vegetables

Sautéed spinach

Fried egg

Garlic bread



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LOCAL FAVORITES

TOM YUM GOONG **300**

Traditional spicy sour soup with prawns, lemongrass, straw mushroom, Thai herbs and served with jasmine rice

TOM KHA GAI **300**

Thai galangal flavored coconut milk with chicken and served with jasmine rice

GANG JEAD MOO SUB **290**

Clear soup with straw mushrooms, carrots, white lettuce, egg tofu, spring onion, Thai celery, minced pork and jasmine rice

PHAD KRA PRAO MOO RUE GAI **255**

Stir fried minced pork or chicken with garlic, fresh chili, hot basil, jasmine rice and fried egg

KHAO PHAD POO RUE GOONG **360**

Wok fried rice with choice of crabmeat or shrimps with fried egg on top

POO NIM THOD KRATIAM PRIK THAI **400**

Deep fried soft shell crab with garlic pepper sauce and served with jasmine rice

KEANG KEAW WAN GAI **350**

Green curry with chicken, eggplant, Thai basil and served with jasmine rice

PLA KRAPONG NUNG MA NAAO **600**

Steamed sea bass with lime, chili, garlic and coriander. Served with jasmine rice

PLA PHAD PREAW WAN **600**

Deep fried sea bass topped in sweet and sour sauce and served with jasmine rice

MASSAMAN GAI RUE NEUA **350**

Thai curry with coconut milk and potato with choice of beef or chicken. Served with jasmine rice

GANG POO **390**

Yellow crab curry with choice of vermicelli noodles or jasmine rice

EXTRA SIDE DISHES

Fried Thai omelet **180**

Stir fried mix vegetables with oyster sauce **180**

Jasmine rice **50**



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NOODLES

KAO SOY GAI 330
Northern Thai curry noodles with chicken and condiments

PHAD THAI GOONG SOD  390
Stir fried noodle with tamarind, prawns, tofu, bean sprouts and chives

PHAD SEE EIW GAI RUE MOO 255
Wok fried flat rice noodles in soy sauce, young kale and egg with choice of chicken or pork

DESSERTS

TIRAMISU 250
Mascarpone, finger biscuits, coffee and amaretto

PINA COLADA MOUSSE  250
Coconut mousse with a pineapple confit mounted on a Vanilla biscuit soaked with rum

TRIPLE CHOCOLATE MOUSSE 250
Layers of dark, milk and white chocolate

RASPBERRY ROSE CAKE 250
Raspberry and vanilla mouse on a sponge cake soaked with rose syrup

CHOCOLATE BROWNIE CAKE  330
A rich and decadent cross between a brownie and cake served with vanilla ice cream

MANGO STICKY RICE  250
Pandan infused glutinous rice, coconut cream and fresh mango

SEASONAL FRESH FRUITS 225

ICE CREAM 120
*Chocolate/ Vanilla/ Strawberry
Rum Raisin*

SORBET 120
Lemon/ Orange/ Mango



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DREAM[®]
PHUKET | HOTEL & SPA

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