

# THE DECK

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The Deck restaurant specialises in authentic Thai food and International cuisine. Our priority is to source local ingredients and we endeavor to use organic products whenever possible. All curry pastes are made in house using the freshest ingredients available, we do not use MSG in any of our food.

Our Executive Chef Khun Kla has recently launched a new menu that follows a #DineGood,DoGood philosophy that embraces the need to rethink the sourcing of ingredients, using artisan suppliers and generally being more ethically responsible. Knowing your food has not impacted the environment and support the longevity of sustainable living while tasting great.

We also understand that certain food intolerances are becoming more common and therefore we have highlighted those dishes suitable for people with the following allergies; dairy, peanuts, wheat, shellfish, soy, tree nuts.

In order to help you navigate the menu, some of the dishes are marked with icons which are identified below.




 Contain no allergens    **T** Trisara signature dishes     Vegetarian     Spicy

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# THAI

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## STARTERS

-  **POR PIA SOD** **450**  
Fresh rice paper rolls with green mango, carrot, coriander and avocado
-  **POR PIA THOD** **450**  
Deep-fried vegetarian spring rolls with sweet chili sauce
- T GOONG SARONG** **580**  
Prawns wrapped in Phuket rice noodle vermicelli with a honey mustard dipping sauce
-  **SATAY RUAM** **580**  
Ruam Beef, chicken, pork and prawn satays
- GAI YANG PHUKET** **550**  
Grilled marinated chicken thigh with papaya salad, sticky rice and Namjim Jiaw dip



## SALADS

-  **YAM CHAO SUAN** **480**  
Banana blossom salad with chicken, prawn, fresh young coconut and chili paste
-  **YAM WOONSEN THALAY** **580**  
Glass noodle salad with seafood
-  **LARB GAI OR MOO** **480**  
Issan style spicy minced chicken or pork salad in ice-berg cups
-  **YAM SOM-O** **450**  
Pomelo salad with green apple, chili paste and roast grated coconut

## SOUPS

-  **TOM YAM GOONG** **480**  
King prawns in a hot and sour broth with lemongrass and galangal
-  **TOM KHA GAI** **480**  
Chicken and mushroom soup with lemongrass and coconut milk

## NOODLES AND RICE

- KHAO PHAD** **480**  
Traditional fried rice with prawn, seafood, beef, pork or chicken
-  **PHAD THAI** **580**  
Stir-fried small rice noodles with bean sprouts, garlic, chives, king prawns and tofu
-  **PHAD SEE-EW JAY** **480**  
Rice noodles stir-fried with egg, kale, shitake mushrooms and tofu
- T MEE PHUKET** **480**  
Yellow noodles with kale and pork, chicken, beef or seafood and onsen egg



# THAI

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## MAIN COURSE





-  **NUEA PHAD KHING** **480**  
Sautéed beef fillet with fresh ginger, black mushroom, oyster sauce and pepper
-  **NAREE LUI SUAN** **580**  
Stir-fried chicken with cashews, dried chili and oyster sauce
-   **PHAD KA PROAW** **580**  
Sliced beef, chicken or pork sautéed with oyster sauce, chili and hot basil leaves
-  **PHAD CHA PLA (FILLETED)** **820**  
Wok-fried red snapper with young wild ginger, long beans and green peppercorn
-    **PLA NEUNG MANAO (FILLETED)** **820**  
Steamed white snapper with lime, chili and coriander sauce
- MOO HONG** **580**  
Braised pork belly with star anise, black pepper, garlic, cinnamon and black soy sauce

## VEGETABLES

-  **PHAD PHAK RUAMMIT** **480**  
Stir-fried mixed vegetable with vegetarian oyster sauce
-  **PHAD PHAK BOONG** **380**  
Sautéed morning glory with garlic and chili

## CURRIES

*Available as a vegetarian option*

-  **GAENG KIEW WAN** **580**  
Chicken or prawn green curry
-   **GAENG MASSAMAN** **580/680**  
Southern Massaman grilled chicken or beef curry with roasted pumpkin, sweet potatoes and peanuts
-  **PANANG GAI** **580**  
Chicken curry with kaffir lime leaves and coconut cream

# INTERNATIONAL

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## BITES TO SHARE

|          |  |            |
|----------|--|------------|
| <b>T</b> | <b>CALAMARI</b>  | <b>480</b> |
|          | Hot aioli dip   rocket   grilled lime wedge                          |            |
| ♥        | <b>BEEF CARPACCIO</b>  | <b>680</b> |
|          | Capers   pickled onion   spring onion   capsicum   lemon vinaigrette |            |
| ♥        | <b>RED SNAPPER CEVICHE</b>   | <b>650</b> |
|          | Avocado   grape seaweed   Phang Nga Kefir   basil oil   lime         |            |
|          | <b>OCTOPUS</b>   | <b>550</b> |
|          | Onion purée   smoked potato   gremolata   marigold flower            |            |

## GARDEN

|          |   |            |
|----------|---|------------|
| 🌿        | <b>T BURRATA</b>  | <b>680</b> |
|          | Royal project heirloom tomatoes   basil oil   lemon zest  |            |
|          | <b>CAESAR SALAD</b>   | <b>580</b> |
|          | Romaine   aged parmesan   garlic sourdough croutons   anchovy   |            |
|          | • with grilled salmon   | 360        |
|          | • with grilled chicken  | 130        |
| <b>T</b> | <b>TRISARA LIFE SALAD</b>   | <b>580</b> |
|          | Avocado   seeds   bean sprouts   hummus   beetroot   carrot   balsamic vinaigrette  |            |
| 🌿        | <b>BEETROOT</b>   | <b>450</b> |
|          | Charred beetroot   avocado cream   rocket leaves   basil vinaigrette   ricotta cheese   |            |
| 🌿        | <b>ASPARAGUS</b>  | <b>450</b> |
|          | Free-range egg   pecorino cheese   chili oil   lemon zest   |            |
|          | <b>SUPERFOOD GARDEN</b>   | <b>580</b> |
|          | Quinoa   kale   beetroot hummus   pine nuts   lentil   pumpkin seeds   chia seeds   cherry tomatoes   cauliflower   pomegranate |            |

## SOUP

|   |  |            |
|---|--|------------|
|   | <b>LOBSTER BISQUE</b>                              | <b>650</b> |
|   | Lobster tail   red radish   whipped cream   butter |            |
| 🌿 | <b>TOMATO</b>                                      | <b>400</b> |
|   | Cream   basil   green oil                          |            |
|   | <b>FRENCH ONION</b>                                | <b>450</b> |
|   | Consommé   cheese croûton   thyme                  |            |

# INTERNATIONAL

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## LARGER PLATES

|   |              |
|---|--------------|
| <b>SEA BASS FILLET</b>  | <b>820</b>   |
| Andaman leave   cherry tomato   capers   lemon   Thai saffron cream   |              |
| <b>PHANG NGA TIGER PRAWN (3 PCS)</b>  | <b>1,200</b> |
| Tomato   coriander   capsicum   lemon   shrimp oil  |              |
| <b>PHUKET LOBSTER</b>   | <b>2,500</b> |
| Lemon butter   mixed salad  |              |
| ♥ <b>FREE - RANGE CHICKEN</b>   | <b>850</b>   |
| Barbecued lettuce   sambal paste   chicken jus  |              |
| ♥ <b>GRILLED LAMB CUTLET</b>  | <b>1,700</b> |
| Eggplant   Phuket forest mushroom   lamb jus  |              |
| ♥ <b>WAGYU RIBEYE</b>   | <b>1,950</b> |
| Roasted garlic   grilled tomato   beef jus  |              |
| ♥ <b>TENDERLOIN 120 DAY AGED</b>  | <b>1,700</b> |
| Roasted garlic   grilled tomato   beef jus  |              |
| ♥ <b>BBQ PORK SPARE RIBS</b>  | <b>650</b>   |
| Spring onion   coriander   red chili  |              |
| ♥ <b>GRILLED SALMON</b>   | <b>1,200</b> |
| Beurre blanc sauce   green asparagus  |              |
| <b>SIDES</b>  | <b>300</b>   |
| FRENCH FRIES   CREAMY POTATO MASH   SWEET POTATO FRIES<br>LOCAL MUSHROOMS   MIXED LEAVES   GRILLED MIXED VEGETABLES |              |
| <b>TRUFFLE MAC &amp; CHEESE</b>   | <b>420</b>   |

## PIZZA

|   |              |
|---|--------------|
| 🌿 <b>MARGHERITA</b>   | <b>450</b>   |
| Mozzarella   tomato sauce   basil   |              |
| 🌿 <b>BLACK TRUFFLE</b>  | <b>1,050</b> |
| "Signature dish from 2 Michelin star Chef E-Loubet", "Provence"               |              |
| <b>PARMA HAM</b>  | <b>680</b>   |
| Rocket   mozzarella   tomato sauce  |              |
| <b>T LOBSTER</b>  | <b>2,700</b> |
| Béchamel   spring onion   mushrooms   gruyere   cream   lemon zest            |              |
| <b>FOUR CHEESE PIZZA</b>  | <b>840</b>   |
| Syam Blue   Chiang Mai Goat   Chiang Mai Mozzarella  <br>Mountain Thai cheese |              |

# INTERNATIONAL

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## PASTA

|   |            |
|---|------------|
| <b>SQUID INK RISOTTO</b>  | <b>600</b> |
| Squid   salted egg   spring onion   |            |
|  <b>TOMATO RISOTTO</b> | <b>550</b> |
| Feta   sundried cherry tomato   lemon zest   basil  |            |
| <b>CARBONARA</b>  | <b>680</b> |
| Spaghetti   homemade guancial   pecorino   free-range egg   |            |
| <b>SEAFOOD</b>  | <b>680</b> |
| Tagliatelle   white wine   parmesan cheese   cherry tomato   basil   garlic                             |            |
| <b>BOLOGNESE</b>  | <b>680</b> |
| Spaghetti   parmesan cheese   parsley   |            |
|  <b>ARRABIATA</b>      | <b>550</b> |
| Penne   garlic   tomato   chilli  |            |
| <b>RIGATONI PESTO</b>   | <b>550</b> |
| Basil   pine nut   olive oil   Mountain Thai cheese   |            |

## CLASSIC

*All served with french fries or mixed leaves*

|   |              |
|---|--------------|
| <b>T BURGER</b>   | <b>680</b>   |
| Angus beef   bacon   egg cream   smoked ketchup   pickles   onion         |              |
| <b>T CLUB SANDWICH</b>  | <b>550</b>   |
| Multigrain   chicken   bacon   mustard mayo   slow egg yolk               |              |
| <b>TACO</b>   | <b>680</b>   |
| Cobia fish   pickled onion   coriander   avocado   tomato   garden leaves |              |
| <b>FISH &amp; CHIPS</b>   | <b>680</b>   |
| Mushy peas   tartare sauce   malt vinegar                                 |              |
| <b>PHUKET LOBSTER THERMIDOR</b>   | <b>2,750</b> |
| Gruyère   mushroom   wine & brandy sauce                                  |              |

# Kid's Menu

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## APPETISERS

|  |     |
|--|-----|
|  <b>CHICKEN SATAY</b> | 220 |
| <b>MINI SPRING ROLLS</b>   plum sauce  | 180 |

## SOUPS

|   |     |
|---|-----|
|  <b>MIXED VEGETABLE SOUP</b> | 180 |
|---|-----|

## MAIN COURSES

|  |     |
|--|-----|
| <b>MINI BURGER</b>   french fries  | 350 |
| <b>CHICKEN SCHNITZEL</b>   mashed peas   | 350 |
| <b>PORK SAUSAGES AND MASHED POTATO</b>   | 350 |
| <b>NOODLES SOUP</b>   minced pork   carrot   | 260 |
| <b>RICE PORRIDGE</b>   minced chicken   spring onion   | 180 |
| <b>MINCED BEEF STEAK</b>   steamed vegetables  | 350 |
| <b>HAM AND CHEESE SANDWICH</b>   | 300 |
| <b>ROASTED CHICKEN</b>   corn on the cob   peas  | 350 |
|  <b>FISH OR CHICKEN FINGERS</b>   French fries   peas | 350 |
| <b>FRIED RICE</b>   chicken   vegetables   | 350 |
| <b>FRENCH FRIES OR POTATO WEDGES</b>   | 180 |

## PASTA AND PIZZA

|  |     |
|--|-----|
| <b>PASTA</b>   | 360 |
| Choice of pasta: penne, spaghetti or macaroni<br>Choice of sauce: carbonara, tomato sauce or bolognese |     |
| <b>PIZZA</b>   | 350 |
| Margherita, ham or chicken sausage   |     |

## DESSERTS

|   |           |
|---|-----------|
| <b>FRUIT SKEWER</b>   honey yoghurt   | 180       |
| <b>BANANA SPLIT</b>   | 240       |
| <b>STICKY RICE</b>   sweet mango   coconut cream  | 240       |
| <b>ICE-CREAMS AND SORBETS</b>   | 110/SCOOP |
| Ice-creams : honeycomb, vanilla, chocolate, coconut, salted caramel<br>Sorbets : raspberry, passion fruit, mango, lime, pineapple |           |