

THE DECK

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  Trisara signature dishes  Vegetarian  Spicy

THAI




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

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


BITES TO SHARE

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

GARDEN

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

SOUP

	LOBSTER BISQUE	650
	Lobster tail red radish whipped cream butter	
	TOMATO	400
	Cream basil green oil	
	FRENCH ONION	450
	Consommé cheese croûton thyme	

INTERNATIONAL

LARGER PLATES

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

PIZZA

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

INTERNATIONAL

PASTA

SQUID INK RISOTTO 600

Squid | salted egg | spring onion

 **TOMATO RISOTTO** 550

Feta | sundried cherry tomato | lemon zest | basil

CARBONARA 680

Spaghetti | homemade guancial | pecorino | free-range egg

SEAFOOD 680

Tagliatelle | white wine | parmesan cheese | cherry tomato | basil | garlic

BOLOGNESE 680

Spaghetti | parmesan cheese | parsley

 **ARRABIATA** 550

Penne | garlic | tomato | chilli

RIGATONI PESTO 550

Basil | pine nut | olive oil | Mountain Thai cheese

CLASSIC

All served with french fries or mixed leaves

T BURGER 680

Angus beef | bacon | egg cream | smoked ketchup | pickles | onion

T CLUB SANDWICH 550

Multigrain | chicken | bacon | mustard mayo | slow egg yolk

TACO 680

Cobia fish | pickled onion | coriander | avocado | tomato | garden leaves

FISH & CHIPS 680

Mushy peas | tartare sauce | malt vinegar

PHUKET LOBSTER THERMIDOR 2,750

Gruyère | mushroom | wine & brandy sauce

Kid's Menu

APPETISERS

	CHICKEN SATAY	220
	MINI SPRING ROLLS plum sauce	180

SOUPS

	MIXED VEGETABLE SOUP	180
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MAIN COURSES

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

PASTA AND PIZZA

PASTA	360
Choice of pasta: penne, spaghetti or macaroni	
Choice of sauce: carbonara, tomato sauce or bolognese	
PIZZA	350
Margherita, ham or chicken sausage	

DESSERTS

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