

THE DECK

International cuisine and authentic Thai food

OYSTER & CAVIAR SELECTION

	PER PIECE	HALF DOZEN
FINE DE CLAIRE LAMBERT N3 Light, soft and well balanced, Marennes-Oléron, France	220	1,300
SPÉCIALES GILLARDEAU N4 Mineral taste, firm and nutty, Marennes-Oléron, France	280	1,600
MARENNES N1 Light and nutty, Marennes-Oléron, France	220	1,300
TASTING PLATE Six pieces of our selection		1,400
CAVIAR DE NEUVIC (30 GR or 50 GR) Ossetra French caviar served with condiments and blinis		4,900 7,900

COLD APPETIZERS

T RED SNAPPER CEVICHE Avocado grape seaweed Phang Nga Kefir basil oil lime		750
PANZANELLA Tomato Ciabatta bread mozzarella olive oil garlic		780
BURRATA Royal project heirloom tomatoes basil oil lemon zest		680
CAESAR SALAD Romaine aged parmesan garlic sourdough croutons anchovy		670
Salmon or Chicken		410 150
 TRISARA LIFE SALAD Avocado seeds bean sprouts hummus beetroot carrot balsamic vinaigrette		670
 BEETROOT Charred beetroot avocado cream rocket leaves basil vinaigrette ricotta cheese		520
 T SUPERFOOD GARDEN Quinoa kale beetroot hummus pine nuts lentil pumpkin seeds chia seeds cherry tomatoes cauliflower pomegranate		670
 FENNEL SALAD Pomegranate orange dill pine nuts		550
BEEF CARPACCIO Capers pickled onion spring onion capsicum lemon vinaigrette		780

T Trisara signature dishes

 Vegetarian

 Spicy

Prices are in Thai baht and excludes 17.7% government tax and service charge.

INTERNATIONAL

HOT APPETIZERS

GRILLED SARDINES	380
Provence olive oil parsley lemon	
CALAMARI	550
Hot aioli dip rocket grilled lime wedge	
OCTOPUS	630
Onion purée smoked potato gremolata marigold flower	
TACO	780
Cobia fish pickled onion coriander avocado	
PISSALADIERE	450
Anchovie onion black olive thyme	

SOUP

LOBSTER BISQUE	650
Lobster tail red radish whipped cream butter	
 TOMATO	460
Cream basil green oil	
FRENCH ONION	520
Consommé cheese croûton thyme	

PIZZA

 MARGHERITA	520
Mozzarella tomato sauce basil	
T  BLACK TRUFFLE	1,210
"Signature dish from 2 Michelin star Chef E-Loubet", Provence"	
PARMA HAM	780
Rocket mozzarella tomato sauce	
FOUR CHEESE PIZZA	780
Syam Blue Chiang Mai Goat & Mozzarella Mountain Thai cheese	
LOBSTER	2,700
Béchamel spring onion mushrooms gruyere lemon zest	

INTERNATIONAL

SHARING

T GRILLED SEAFOOD PLATTER	4,200
Phuket Lobster, whole seabass, squid, tiger prawn cooked over charcoal	
DOVER SOLE	3,500
Meuniere: butter, lemon, parsley or Vierge: olive oil, capers, parsley	
CÔTE DE BOEUF	450 100 GR
Australian Angus Rib bone-in served with beef jus	

MAIN COURSE

SEA BASS FILLET	940
Andaman leave cherry tomato capers lemon Thai saffron cream	
PHANG NGA TIGER PRAWN (3 PCS)	1,380
Tomato coriander capsicum lemon shrimp oil	
PHUKET LOBSTER	2,880
Lemon butter mixed salad	
T ROASTED BABY CHICKEN	980
Garlic lemon chicken jus	
GRILLED LAMB CUTLET	1,700
Eggplant Phuket forest mushroom lamb jus	
WAGYU RIBEYE	2,200
Roasted garlic grilled tomato beef jus	
TENDERLOIN 120 DAY AGED	1,900
Roasted garlic grilled tomato beef jus	
BBQ PORK SPARE RIBS	650
Spring onion coriander red chili	
T GRILLED SALMON	1,380
Beurre blanc sauce green asparagus	
SIDES	300
FRENCH FRIES CREAMY POTATO MASH SWEET POTATO FRIES	
ROASTED SWEET BELL PEPPER MIXED LEAVES BAKED EGGPLANT	
TRUFFLE MAC & CHEESE	420

T Trisara signature dishes  Vegetarian  Spicy

Prices are in Thai baht and excludes 17.7% government tax and service charge.

INTERNATIONAL

PASTA

SQUID INK RISOTTO	690
Squid salted egg spring onion	
 TOMATO RISOTTO	630
Feta sundried cherry tomato lemon zest basil	
CARBONARA	780
Spaghetti homemade guancial pecorino free-range egg	
SEAFOOD	780
Tagliatelle white wine parmesan cheese cherry tomato basil garlic	
BOLOGNESE	780
Spaghetti parmesan cheese parsley	
 ARRABIATA	630
Penne garlic tomato chilli	
RIGATONI PESTO	630
Basil pine nut olive oil Mountain Thai cheese	

CLASSIC

Served with french fries or mixed leaves

T BURGER	780
Angus beef bacon egg cream smoked ketchup pickles onion	
T CLUB SANDWICH	630
Multigrain chicken bacon mustard mayo slow egg yolk	
FISH & CHIPS	780
Mushy peas tartare sauce malt vinegar	

ARABIC

All ingredients are halal

HOMEMADE LABNEH	400
Flat bread cucumber marinated mixed olive cherry tomatoes	
MEZZE PLATTER	650
Falafel hummus feta cheese pita bread olive vegetables sticks	
SAMKE HARRA	630
Red snapper tahini coriander garlic Lebanese bread	
SHISH TAWOOK	520
Chicken breast couscous yoghurt	
LAMB KOFTAS	950
Minced lamb tomato plain tortillas tzatziki	

THAI

STARTERS

-  **POR PIA SOD** 520
Fresh rice paper rolls with green mango, carrot, coriander and avocado
-  **POR PIA THOD** 520
Deep-fried vegetarian spring rolls with sweet chili sauce
- T GOONG SARONG** 630
Prawns wrapped in Phuket rice noodle vermicelli with a honey mustard dipping sauce
-  **SATAY RUAM** 630
Ruam Beef, chicken, pork and prawn satays
- GAI YANG PHUKET** 630
Grilled marinated chicken thigh with papaya salad, sticky rice and Namjim Jiw dip

SALADS

-  **YAM CHAO SUAN** 550
Banana blossom salad with chicken, prawn, fresh young coconut and chili paste
-  **YAM WOONSEN THALAY** 670
Glass noodle salad with seafood
-  **LARB GAI OR MOO** 550
Issan style spicy minced chicken or pork salad in ice-berg cups
-  **YAM SOM-O** 520
Pomelo salad with green apple, chili paste and roast grated coconut

SOUPS

-   **TOM YAM GOONG** 550
King prawns in a hot and sour broth with lemongrass and galangal
- TOM KHA GAI** 550
Chicken and mushroom soup with lemongrass and coconut milk

NOODLES AND RICE

- KHAO PHAD** 550
Traditional fried rice with prawn, seafood, beef, pork or chicken
-  **PHAD THAI** 600
Stir-fried small rice noodles with bean sprouts, garlic, chives, king prawns and tofu
-  **PHAD SEE-EW JAY** 550
Rice noodles stir-fried with egg, kale, shitake mushrooms and tofu
- T MEE PHUKET** 550
Yellow noodles with kale and pork, chicken, beef or seafood, onsen egg

T Trisara signature dishes  Vegetarian  Spicy

Prices are in Thai baht and excludes 17.7% government tax and service charge.

THAI

MAIN COURSE

-  **NUEA PHAD KHING** 780
Sautéed beef fillet with fresh ginger, black mushroom, oyster sauce and pepper
-  **NAREE LUI SUAN** 670
Stir-fried chicken with cashews, dried chili and oyster sauce
-   **PHAD KA PROAW** 670
Sliced beef, chicken or pork sautéed with oyster sauce, chili and hot basil leaves
-  **PHAD CHA PLA (FILLETED)** 940
Wok-fried red snapper with young wild ginger, long beans and green peppercorn
-   **PLA NEUNG MANAO (FILLETED)** 940
Steamed white snapper with lime, chili and coriander sauce
- MOO HONG** 670
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** 440
Sautéed morning glory with garlic and chili

CURRIES

Available as a vegetarian option

-  **GAENG KIEW WAN** 670
Chicken or prawn green curry
-   **GAENG MASSAMAN** 670 | 780
Southern Massaman chicken or beef with roasted pumpkin, sweet potatoes and peanuts
-  **PANANG GAI** 670
Chicken curry with kaffir lime leaves and coconut cream