




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
- T** 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
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

THAI

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
Phuket yellow noodles with kale and pork, chicken, beef or seafood	

Main Course

 Nuea Phad Khing	680
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	




THAI

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*


	CRUMBED QUAIL pickled ginger smoked egg cream grilled lime	550
T	CALAMARI hot aioli dip rocket grilled lime wedge	480
T	CLAM or MUSSEL 'Aqua Plaza' chilli butter garlic parsley homemade sourdough	450
	BONE MARROW bacon marmalade mountain salt homemade sourdough	450
♥	BEEF CARPACCIO capers pickled onion spring onion capsicum lemon vinaigrette	680
	CROQUETTE smoked pork salsa verde pickled onion chilli jam	400
♥	HAMACHI CEVICHE pineapple & passionfruit vinaigrette pomelo crispy shallots red chilli	550
	TUNA TARTAR ginger red chilli lime coriander spring onion shallot crispy tortilla	550
♥	OCTOPUS onion puree smoked potato gremolata marigold flower	450

INTERNATIONAL

GARDEN

T 	BURRATA Royal project heirloom tomatoes basil oil lemon zest	680
	CAESAR SALAD romaine aged parmesan garlic sourdough croutons anchovy	580
	with grilled salmon	360
	with grilled chicken	130
T 	TRISARA LIFE SALAD avocado seeds bean sprouts hummus beetroot carrot balsamic vinaigrette	580
	BEETROOT charred beetroot avocado cream rocket leaves basil vinaigrette ricotta cheese	450
	ROASTED PUMPKIN yoghurt sunflower seeds honey oil micro greens	450
	CHARRED CAULIFLOWER labneh Santhong cheese preserved lemon salted egg yolk mint basil	450
	ASPARAGUS free-range egg pecorino cheese chilli oil lemon zest	450

SOUP

	LOBSTER BISQUE lobster tail red radish whipped cream butter	650
	TOMATO cream basil green oil	400
	FRENCH ONION consommé cheese crouton fresh thyme	450

INTERNATIONAL

LARGER PLATES

SEA BASS charred seablite tomato capers lemon Thai saffron cream	680
SQUID SCHNITZEL tartare sauce crispy capers & parsley grilled lime	650
TIGER PRAWNS seablite shrimp oil béarnaise sauce	750
LOBSTER lemon butter	2,500
♥ SPATCHCOCK CHICKEN barbecued lettuce sambal paste chicken jus	850
PORK CUTLET fennel salad apple puree burnt butter	950
♥ LAMB CUTLET herbs crumb mint peas lamb jus	1,700
♥ WAGYU RIBEYE roasted garlic grilled tomato beef jus	1,950
♥ TENDERLOIN 120 DAY AGED roasted garlic grilled tomato beef jus	1,700
♥ BBQ PORK SPARE RIBS spring onion coriander red chilli	650

SIDES



FRENCH FRIES CREAMY POTATO MASH SWEET POTATO FRIES	300
LOCAL MUSHROOMS MIXED LEAVES	300
CHARCOAL CARROTS GRILLED GREEN VEG	300

Prices are in Thai Baht and exclude 17.7% government tax and service charge




INTERNATIONAL

PASTA

Homemade fresh pasta

SQUID INK RISOTTO	squid salted egg spring onion	600
 TOMATO RISOTTO	feta sundried cherry tomato lemon zest basil	550
CARBONARA	fresh spaghetti homemade guanciale pecorino free-range egg	680
SEAFOOD	fresh tagliatelle white wine parmesan cheese cherry tomato basil garlic	680
BOLOGNESE	fresh bigoli parmesan cheese parsley	680
 ARRABIATA	penne garlic tomato chilli	550

PIZZA

 MARGHERITA	mozzarella tomato sauce basil	450
 BLACK TRUFFLE	“Signature dish from 2 Michelin star Chef E-Loubet”	1,050
PARMA HAM	rocket mozzarella tomato sauce	680
 VEGETABLE	mixed grilled vegetables feta mozzarella	550

INTERNATIONAL

CLASSIC

All served with French fries or mixed leaves

T BURGER	Angus beef bacon egg cream smoked ketchup pickles onion	680
T CLUB SANDWICH	multigrain chicken bacon mustard mayo slow egg yolk	550
CROQUE MONSIEUR	fries béchamel pommery mustard gruyere cheese chilli jam	550
TACO	cobia fish pickled onion coriander avocado tomato garden leaves	680
FISH & CHIPS	mushy peas tartare sauce malt vinegar	680
PHUKET LOBSTER THERMIDOR	gruyere mushroom wine & brandy sauce	2,700