






THE DECK

The Deck restaurant specializes in homely Thai food but we also appreciate that sometimes a little comfort food is required so we offer plenty of choices of International cuisine. Our priority is to source local ingredients and we endeavor to use organic products whenever possible. Our chefs also pride themselves in presenting authentic cuisine, with a focus on regional favorites. All curry pastes are made in house using the freshest ingredients available. Unlike many places in Thailand, we do not use MSG in any of our food.

Our Executive Chef Kla has recently launched a new menu that features plenty of new dishes as well as a local seafood section and a “Health Conscious” menu.

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
 -  Dish originates from Phuket
 -  Trisara signature dishes
 -  Vegetarian
 -  Spicy
-

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




HEALTH CONSCIOUS

Our Chef has selected a few of our healthiest signature dishes for you to choose from.

Starters and salads

-  Gazpacho 350
Calories 406.63 /Protein 13.50 g /Carbohydrate 70.11 g /Fat 12.34 g
- Crab and avocado timbale with mango salsa 550
Calories 382.50 /Protein 21.30 g /Carbohydrate 32.67 g /Fat 20.29 g
-  Trisara LIFE salad - Avocado, nuts, sprouts, mixed greens, hummus, beetroot and carrots 550
Calories 597.00 /Protein 15.14 g /Carbohydrate 39.15 g /Fat 41.49 g
-  Nicoise salad 600
Calories 428.10 /Protein 41.00 g /Carbohydrate 24.21 g /Fat 20.59 g
-  Por Pia Sod 350
Fresh rice paper rolls with green mango, carrot, coriander and avocado
Calories 382.50 /Protein 21.30 g /Carbohydrate 32.67 g /Fat 20.29 g
-  Yam Chao Suan 390
Banana blossom salad with chicken, prawn, fresh young coconut and chili paste
Calories 522.10 /Protein 54.61 g /Carbohydrate 49.75 g /Fat 12.15 g
-  Yam Som-O 350
Pomelo salad with green apple, chili paste and roast grated coconut
Calories 980.50 /Protein 23.74 g /Carbohydrate 111.78 g /Fat 55.15 g

Main courses

-  Pla Neung Manao (please tell our team if you prefer fish on the bone or filleted.) 750
Steamed white snapper with lime, chili and coriander sauce
Calories 712.02 /Protein 121.88 g /Carbohydrate 37.53 g /Fat 6.16 g
-  Pla Pao Hor Bai Tong (please tell our team if you prefer fish on the bone or filleted.) 650
Baked white snapper in banana leaf and herbs with chili and lime sauce
Calories 545.00 /Protein 113.00 g /Carbohydrate 1.39 g /Fat 5.90 g
-  Phad Phak Ruammit 350
Stir-fried mixed vegetable with vegetarian oyster sauce
Calories 460.00 /Protein 14.37 g /Carbohydrate 42.10 g /Fat 30.06 g

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

THAI

Starters




	Por Pia Sod 350 <i>Fresh rice paper rolls with green mango, carrot, coriander and avocado</i>
	Por Pia Thod 350 <i>Deep-fried vegetarian spring rolls with sweet chili sauce</i>
	Thod Mun Goong 590 <i>Shrimp cakes with plum sauce</i>
T	Goong Sarong 550 <i>Prawns wrapped in Phuket rice noodle vermicelli with a honey mustard dipping sauce</i>
	Satay Ruam 550 <i>Beef, chicken, pork and prawn satays</i>
	P Gai Yang Phuket 450 <i>Grilled marinated chicken thigh with papaya salad, sticky rice and Namjim Jiaw dip</i>
P	Taste of Phuket 450 <i>Fresh spring rolls, deep-fried betel leaves with shrimps and steamed taro custard</i>
T	Pla Muek Thod Kha Min 400 <i>Deep-fried squid with fresh turmeric and garlic</i>

Salads





	T Yam Thua Pu 450 <i>Prawn and wing bean salad with a roasted chili dressing</i>
	 Yam Chao Suan 390 <i>Banana blossom salad with chicken, prawn, fresh young coconut and chili paste</i>
	 Miang – Yam Woonsen Hed Tao Hoo 350 <i>Glass noodle salad with mushroom and tofu in lettuce cups</i>
	 Thai Style Sung Choi Bow 350 <i>Issan style spicy minced chicken or pork salad in ice-berg cups</i>
	T Nuea Yang Nam Tok 650 <i>Isaan style grilled beef salad with sawtooth coriander and roasted ground rice</i>
	Yam Pla Dook Fu 450 <i>Crispy catfish and green mango salad with lime and chili dressing</i>
	  Yam Som-O 350 <i>Pomelo salad with green apple, chili paste and roast grated coconut</i>

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






Soups

-  Tom Yam Goong 450
King prawns in a hot and sour broth with lemongrass and galangal
-  Tom Kha Gai 400
Chicken and mushroom soup with lemongrass and coconut milk
-  **T** Tom Klong Pla 450
Sweet and sour tamarind broth with grilled seabass, shallot, galangal and kaffir lime leaf

Noodles and Rice





- Khao Phad 450
Egg fried rice with prawn, seafood, beef, pork or chicken
-  Phad Thai 550
Stir fried small rice noodles with bean sprouts, garlic, chives, king prawns, tofu and banana blossom
-  Phad See-ew Jay 400
Rice noodles stir fried with egg, kale, shitake mushrooms and tofu
-  **T** Mee Phuket 400
Phuket yellow noodles with kale and pork, chicken, beef or seafood
-  Khao Ob Sapparod 450
Baked jasmine rice with Phuket pineapple

Main Courses

-  Tao Hoo Soong Kreung 420
Fried tofu in vegetarian oyster sauce on baby bok choy
-  Nuea Phad Khing 650
Sautéed beef fillet with fresh ginger, black mushroom, oyster sauce and pepper
-  Naree Lui Suan 490
Stir-fried chicken with cashews, dried chili and oyster sauce
-  Phad Ka Proaw 490
Minced beef, chicken or pork sautéed with oyster sauce, chili and hot basil leaves
- T** Gai Thod Hat Yai 490
Southern style deep-fried marinated chicken thigh with sticky rice, crispy shallots and sweet chili dipping sauce
-  **P** Moo Hong 450
Braised pork belly with star anise, black pepper, garlic, cinnamon and black soy sauce

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

Vegetables

-  Phad Phak Ruammit 350
Stir-fried mixed vegetable with vegetarian oyster sauce
-  Phad Phak Boong 350
Sautéed morning glory with garlic and chili
-  Yod Mara Fai Dang 350
Sautéed bitter gourd sprout with garlic, chili and oyster sauce
-  Phad Phak Meang 350
Sautéed green local leaves with garlic and dry shrimps




Curries - all available as a vegetarian option

-  Gaeng Kiew Wan 500
Chicken or prawn green curry
-  Gaeng Kiew Wan Pla Muek Yad Sai 550
Squid filled with minced pork in green curry
-  Gaeng Massaman 450
Southern Massaman grilled chicken or beef curry with roasted pumpkin, sweet potatoes and peanuts
-  Panang Gai 450
Chicken curry with kaffir lime leaves and coconut cream
-  Kua Gling Gai Baan 650
Stir-fried minced free range chicken with red curry paste, lemongrass and fresh green pepper
-  Gaeng Kua Poo 750
Red curry with crab meat, betel leaves, kaffir lime leaves and coconut milk

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

Seafood corner


Phuket lobster

-   **T** Mong Gone Pon Fai 2,200
Sautéed with roasted chili paste and cashew nuts
-  Mong Gone Phad Prik Guea 2,200
Sautéed with salt, chili, garlic and coriander

Tiger prawn

-  **T** Goong Tom Yam Hang 1,200
Wok-fried with lemongrass, galangal and chili
-   Choo Chee Goong Yang 1,200
Red curry with grilled prawns and straw mushrooms

King prawn

-  Pla Goong 550
Steamed with lemongrass, kaffir lime, roasted chili paste and fresh mint
- Goong Phad Sauce Makam 850
Stir-fried with tamarind sauce and crispy shallots

Black crab - also known as mangrove crab, it is considered one of the tastiest crab species.

Whole crab or crab meat

- Poo Dum Phad Prik Thai Dum 1,200
Wok-fried with pepper sauce
- Poo Dum Phad Nam Manao 1,200
Stir-fried with lime sauce

Blue crab - also known as blue swimmer crab, this species is prized for their distinctive sweet meat


Whole crab or crab meat

- Poo Ma Phad Pong Karee 1,200
Deep-fried in a yellow curry sauce
- Poo Ma Phad Prik Thai Dum 1,200
Wok-fried with pepper sauce
- Poo Ma Phad Nam Manao 1,200
Stir-fried with lime sauce

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

Whole clam



Hoi Wan Phad Nam Prik Pao 400
Stir-fried with chili paste and basil

 Hoi Wan Phad Cha 400
Wok-fried with young wild ginger, long beans and green peppercorn


Fish

Fish on the bone or filleted.

Pla Phad Sauce Preaw Wan 750
Deep-fried sea bass with sweet and sour sauce

  Pla Neung Manao 750
Steamed white snapper with lime, chili and coriander sauce

 Pla Gao Raad Prik 750
Deep-fried grouper with chili sauce and papaya salad

 Phad Cha Pla (**filleted**) 650
Wok-fried red snapper with young wild ginger, long beans and green peppercorn

 Pla Pao Hor Bai Tong 650
Baked white snapper in banana leaf and herbs with chili and lime sauce

Squid

 Pla Meuk Yang 450
Grilled, served with chili, coriander and lime sauce

 Pla Meuk Nueng Manao 450
Steamed with lime, chili and coriander sauce

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

INTERNATIONAL

Starters and Salads

Deep fried Phuket calamari rings with aioli dip	550
Crab and avocado timbale with mango salsa	550
Wagyu beef carpaccio with rocket and Parmesan	650
T Salmon tartare with ginger, onion, coriander and yuzu vinaigrette	750
Caesar salad	500
<i>with grilled chicken</i>	620
<i>with grilled Tasmanian salmon</i>	850
T Trisara LIFE salad - Avocado, nuts, sprouts, mixed greens, hummus, beetroot and carrots	550
Burrata - Tomato, bottarga, rocket leaves and balsamic	980
T Spinach and quinoa salad with parmesan	600
T Nicoise salad	600
T Greek salad	450
Soups	
T French onion soup	350
T Gazpacho	350
T Sweet corn chowder	350
Lobster bisque	450
Wonton and egg noodle soup with pork	350

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

Sandwiches

T	Trisara Club sandwich with French fries	500
	Black Angus beef burger with caramelized onions and French fries	600
	Grilled ham and cheese panino with mixed salad	480
T	Open-face avocado, hummus, cucumber, tomato and sweet onion sandwich on corn seed bread	500
T	Baked open-face mushroom and Taleggio sandwich on multi grain loaf	450
	Grass fed Australian Black Angus steak sandwich with grilled cheese, roasted onions, tomato and French fries	500
T	Lobster sandwich in black ink bun with French fries	650
T	Thai style wrap with side salad – beef or chicken	450

Pastas and Rice

T	Whole wheat penne arrabiata	500
T	Mushroom risotto with Parmigiano and porcini dust	650
	Seafood linguine with garlic, parsley, white wine and diced tomato	650
	Spaghetti carbonara	650
	Tagliatelle Bolognese	650
T	Homemade squid ink tagliatelle with lobster and parsley	750

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

Pizza

🌿	Margherita	400
🌿	Grilled vegetable, wild mushroom, feta cheese and mozzarella	500
🌿 T	Black truffle - Signature dish from 2 Michelin star chef, Edouard Loubet, from Provence	950
	Parma ham and rocket	650
T	Lobster, olive and mushroom	1,050

Main Course

	Fish and chips with tartare sauce and mushy peas	750
	Crispy skin chicken breast with roasted vegetables	850
	Slow-roasted 24 hours lamb shank with chick pea mousseline and preserved lemon	1,100
	Dover Sole meunière with potato and asparagus	2,700
T	Grilled tiger prawns on Himalayan salt and rice pilaf	1,200
	Phuket Lobster Thermidor with mixed salad	2,300
🌿	Chickpea, bean curd, tomato and feta cheese casserole	450
🌿	Mushroom, snap pea and wilted spinach leaf ragu	450

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

From the grill

♥ Tasmanian salmon	1,200
Giant tiger prawns	1,200
Phuket lobster	2,100
♥ Local seabass on the bone	750
♥ Fillet of Andaman tuna	780
♥ Australian grass fed Black Angus tenderloin	1,500
♥ Australian grass fed Black Angus sirloin	1,400
♥ Australian wagyu sirloin	1,900
♥ Prime Yarra valley lamb chops	1,400
♥ Charolais Côte de bœuf (for two)	3,000
♥ Pork cutlets	680

All grilled items will be accompanied by two sides and one sauce of your choice.

Sauces

Fresh green pepper and shallot sauce	Burgundy red wine sauce
Béarnaise sauce	♥ Apple mint sauce
♥ Roasted chilli and herb dip "Nam Jim Jaew"	

Sides

♥ Trisara mixed salad	♥ Rocket salad	♥ Caesar side salad
♥ Whipped potatoes	♥ French fries	♥ Local garlic mushrooms
♥ Seasonal vegetables	♥ Parmesan potato wedges	

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