

## THIRST QUENCHERS

The Deck Bloody Mary Horseradish Infused Svedka Vodka Tomato Juice Lime Salt Pepper Tabasco Lea & Perrins	190 000
Noemie Chamomile Tea Infused Gin Elderflower Lime Tonic	230 000
Jolly Rancher Aperol Cinzano Sweet Vermouth Watermelon Ginger Ale Prosecco	220 000

## SPARKLING

	Glass
Moët & Chandon	450 000
De Stefani Prosecco Rendentore 888	150 000
Peach Bellini Prosecco Peach	190 000

## PICK ME UPS

Detox Shot Ginger Lemon Cayenne Pepper	35 000
The Deck Cooler Cucumber Apple Lime Mint Soda	95 000
Beet It Beetroot Celery Apple Ginger	95 000

## ROSÉ

	Bottle	Glass
Gérard Bertrand 2015 Rosé Grenache Gris Blanc IGP Pays d'Oc	180 000	
0.75 L	840 000	
1.50 L	1 100 000	

## WHITE

	Glass
Allan Scott - Sauvignon Blanc Marlborough NZ	150 000
Joseph Drouhin Laforêt - Chardonnay Burgundy France	200 000
Masi - Pinot Grigio Loire France	170 000

## RED

	Glass
Los Vascos - Cabernet Sauvignon Chile	180 000
Bouchard - Pinot Noir Burgundy France	260 000

Edamame v  
95 000

## WEEKEND BRUNCH ON THE DECK

11am - 4pm

## STARTERS

Good for Sharing

### Foie Gras

Confit Foie Gras in a Jar	695 000
Fig Compote Baguette	
Pan-Fried Foie Gras	595 000
Lychee Passion Fruit Baguette	
Chicken Foie Gras Siu Mai	295 000
Shiitake Mushroom Teriyaki Sauce	
<b>Classics</b>	
Prawn & Crab Cocktail	260 000
Brown Bread	
Tuna Carpaccio	210 000
Mojito Dressing	
Spicy Crab Salsa	180 000
Vietnamese Sesame Rice Cracker	

### Small Plates

The Deck Fish Soup	145 000
Rouille Crouton Parmesan	
Dressed Crab	220 000
Mayonnaise Lime Wholemeal Toast	
Crab Avocado	240 000
Mayonnaise Chilli Coriander	
The Deck Fish Cakes	190 000
Rocket Cherry Tomato Sour Cream	
Crispy Duck Pancakes	250 000
Hoisin Cucumber Spring Onion Shallot Chilli	
Sesame Crusted Young Tofu v	180 000
Bulgogi Sauce	

### Tempura & Dim Sum

Phú Quốc Squid	240 000
Chilli Pepper Sauce	
Soft Shell Crab	360 000
Thai Chilli Sauce	
Seafood Dumplings	295 000
Tomato Chilli Sauce	
Pork Belly Chicken Dumplings	250 000
Soy Ginger Shallot	
Phú Quốc Prawn Rolls	240 000
Caramelised Ponzu	
Mixed Vegetable v	195 000
Chilli Pepper Sauce	

Truffle Mushroom   
Parmesan Arancini v  
180 000

## LATE BREAKFAST

Croque-Monsieur / Madame	200 / 220 000
Wholemeal Toast Ham Cheddar Cheese / Egg	
Eggs Benedict	190 000
Poached Eggs Bacon Spinach Hollandaise English Muffin	
Eggs Norwegian	250 000
Poached Eggs Smoked Salmon Rocket Hollandaise English Muffin	
Crab Benedict	280 000
Poached Eggs Crab Meat Spinach Hollandaise English Muffin	
Smashed Avocado Toast v	210 000
Roast Cherry Tomato Nuts Seed	
Smoked Salmon	350 000
Brown Bread Black Pepper Capers	

## WEEKEND SEAFOOD SPECIALS

## FISH & SEAFOOD

Canadian Oysters ½ Doz	550 000	Pan-Fried Salmon	450 000
Fresh: <i>Lime Tabasco</i>		Crispy Skin Star Anise Coconut Asparagus	
Baked: <i>Cream Bacon Parmesan</i>			
Baked: <i>Rockefeller</i>		Phú Quốc Sesame Tuna	395 000
		Pineapple Tomato Salsa	
Seafood Plate	750 000	Simply Grilled Seabass	395 000
2 Canadian Oysters 4 Phú Quốc Prawns		Green Salad French Fries	
2 Fresh Water Prawns Dressed Crab			
French Fries Mayonnaise		Tuna Burger	250 000
Phú Quốc Prawns French Fries Salad	520 000	Spicy Salsa French Fries	
Steamed Lime Mayonnaise			
Char-Grilled Lime Mayonnaise			

## STEAKS

Wagyu Beef Burger	295 000	Char-Grilled Fillet of Beef	680 000	Wild Mushroom Risotto v	250 000
French Fries Chilli Aioli		French Fries Salad Béarnaise		Parmesan	
Marinated Chicken Skewers	295 000	Char-Grilled Angus Rib Eye	790 000	Spinach Ricotta Ravioli v	230 000
Curried Yoghurt French Fries Salad		French Fries Salad Béarnaise		Chilli Tomato Sauce	
Char-Grilled NZ Spring Lamb Rack	790 000	Beef Tagliata 500g	795 000	Prawn Zucchini Tagliatelle	280 000
Asian Pumpkin Hummus		Angus Flank Steak Rocket		Parmesan	
Slow Roast Pork Belly	550 000	Cherry Tomato			
Confit Daikon Plum Yuzu Dressing					

## SALAD & SIDES

Tomato Burrata Basil v	310 000	French Fries v	110 000	Warm Aubergine Salad v	80 000
Balsamic Olive Oil		Truffle Oil Parmesan		Chilli Soy	
Mixed Leaf Salad v	80 000	French Fries v	85 000	Pumpkin Wedges v	80 000
Balsamic Olive Oil		Chilli Aioli		Honey Glazed	
Spinach v	80 000	Mashed Potato v	80 000	Zucchini Fritti v	80 000
Cream Miso		Wasabi			

10% VAT Included Subject to 5% Service Charge  
Please inform your server of any food allergies or intolerances  
 Signature Dishes v Vegetarian

