

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
Tommasi Prosecco	180 000
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
Cloudy Bay - Chardonnay Marlborough NZ	320 000
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	
Classics	
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	180 000
Mayonnaise Lime Wholemeal Toast	
Crab Avocado	220 000
Mayonnaise Chilli Coriander	
The Deck Fish Cakes	150 000
Rocket Cherry Tomato Sour Cream	
Crispy Duck Pancakes	240 000
Hoisin Cucumber Spring Onion Shallot Chilli	
Sesame Crusted Young Tofu v	180 000
Bulgogi Sauce	

Tempura & Dim Sum

Phú Quốc Squid	220 000
Chilli Pepper Sauce	
Soft Shell Crab	350 000
Thai Chilli Sauce	
Seafood Dumplings	295 000
Tomato Chilli Sauce	
Pork Belly Chicken Dumplings	150 000
Soy Ginger Shallot	
Phú Quốc Prawn Rolls	220 000
Caramelised Ponzu	
Mixed Vegetable v	195 000
Chilli Pepper Sauce	

Truffle Mushroom
Parmesan Arancini v
150 000

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	200 000
Poached Eggs Smoked Salmon Rocket Hollandaise English Muffin	
Crab Benedict	200 000
Poached Eggs Crab Meat Spinach Hollandaise English Muffin	
Smashed Avocado Toast v	150 000
Roast Cherry Tomato Nuts Seed	
Loch Fyne Scottish Smoked Salmon	350 000
Brown Bread Black Pepper Capers	

WEEKEND SEAFOOD SPECIALS

FISH & SEAFOOD

Canadian Oysters ½ Doz	450 000	Pan-Fried Salmon	420 000
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	690 000	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	220 000
Phú Quốc Prawns French Fries Salad	495 000	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	780 000	Spinach Ricotta Ravioli v	210 000
Curried Yoghurt French Fries Salad		French Fries Salad Béarnaise		Chilli Tomato Sauce	
Char-Grilled NZ Spring Lamb Rack	750 000	Beef Tagliata 500g	795 000	Prawn Zucchini Tagliatelle	250 000
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	290 000	French Fries v	95 000	Warm Aubergine Salad v	70 000
Balsamic Olive Oil		Truffle Oil Parmesan		Chilli Soy	
Mixed Leaf Salad v	70 000	French Fries v	85 000	Pumpkin Wedges v	70 000
Balsamic Olive Oil		Chilli Aioli		Honey Glazed	
Spinach v	80 000	Mashed Potato v	70 000	Zucchini Fritti v	70 000
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