

| BRUNCH |

| THE DECK WEEKENDER SPECIALS |

COMPLIMENTARY OYSTERS WITH YOUR			
MOËT & CHANDON			
	Bottle	2 200 000	
The Deck Bellini	500 000	Suzy Wong	190 000
Peach Moët & Chandon		Ketel One Vodka	
		Watermelon Lime Juice	

| LATE BREAKFAST |

Spinach Bacon Omelette	210 000
Brie Nuts Seeds Wholemeal Toast	
Smoked Salmon Scrambled Eggs	250 000
Asparagus Goat's Cheese Bagel	
Goat's Cheese Toast	250 000
Avocado Roast Cherry Tomato Crispy Bacon Nuts Seeds	
Croque Monsieur / Madame	200 / 220 000
Wholemeal Toast Ham Gruyère 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	

| SMALL PLATES |

Mixed Vegetables Tempura v	195 000
Chilli Pepper Sauce	
Thai Fish Cakes	260 000
Chilli Aioli	
Phu Quoc Prawn Rolls	220 000
Caramelised Ponzu	
Phu Quoc Squid Tempura	220 000
Chilli Pepper Sauce	
Japanese Scallop Sashimi	390 000
Ponzu Yuzu Truffle Oil	
Wasabi Phu Quoc Prawns	495 000
Wasabi Butter Citrus Wedge	
Chicken Foie Gras Siu Mai	295 000
Shiitake Mushrooms Teriyaki Sauce	
Warm Dalat Artichoke v	240 000
Chilli Soy Shallot	
Crispy Duck Pancakes	240 000
Hoisin Cucumber Spring Onion Shallot Chilli	
Soft Shell Crab Tempura	350 000
Thai Chilli Sauce	
Wagyu Fillet Carpaccio	450 000
Yuzu Garlic Dressing	

| THE DECK INDULGENCES |

Fresh Nha Trang Oysters ½ Dozen	350 000
Lime Tabasco	
L'en K De Caviar	1 600 000
Blinis Shallot Egg Sour Cream	
Char Grilled Wagyu Beef Fillet	1 250 000
Teriyaki Sauce	
Confit Foie Gras in a Jar	695 000
Mango Chutney	
Pan Fried Foie Gras	595 000
Lychee Passion Fruit	

| SALADS |

Spicy Beef Crispy Wontons	300 000
Cucumber Tomato Chilli Shallot Coriander	
Roast Duck Watermelon Cashew Nuts	200 000
Hoisin Lime Cress	
Seared Salmon Green Mango	200 000
Chilli Coriander Shallot Lime	
Lotus Asparagus Wakame v	200 000
Sesame Soy	
Spicy Chicken Crispy Wontons	240 000
Cucumber Tomato Chilli Shallot Coriander	
Char Grilled Phu Quoc Squid	240 000
Chilli Lemongrass Lotus	
Yellow Fin Tuna Sashimi	220 000
Daikon Sesame	
Crudités v	200 000
Quail Eggs Aubergine Garlic Dip	
Crab Pomelo	340 000
Wasabi Avocado Mousse	
Beetroot Goat's Cheese	295 000
Soy Nori Seaweed Crispy Garlic Chilli Flakes	

| MAINS |

Wagyu Beef Burger	295 000
French Fries Chilli Aioli	
Yakitori Chicken	350 000
Lime Leaf Leek	
Sirloin on Hot Rocks	675 000
Ponzu Truffle Oil	
Pumpkin Aubergine Curry v	380 000
Potato Crisps	
Medley of Asian Mushrooms v	300 000
Garlic Yuzu Dressing Sweet Potato Crisps	
Whole Vietnamese Rock Lobster	1 895 000
Steamed Yuzu Garlic Butter	
Pan Fried Yellow Fin Tuna	395 000
Papaya Chutney	
Baked Black Cod	695 000
Miso Marinated	
Pan Fried Salmon	470 000
Crispy Skin Star Anise Coconut	
Black Mussels	580 000
Lemongrass Coconut	

| SIDES |

French Fries v	85 000
Chilli Aioli	
Steamed Rice v	40 000
Jasmine	
Sautéed Thien Ly Flowers v	100 000
Garlic Olive Oil	
Bok Choy	70 000
Oysters Sauce Sesame	
Spinach v	80 000
Cream Miso	
Warm Aubergine Salad v	70 000
Chilli Soy	
Sautéed Asparagus v	100 000
Garlic Lemongrass Ginger Chilli	
Sautéed Snake Beans v	70 000
Soy Garlic Chilli	



Signature Dishes

v Vegetarian

Some Items May Contain Nuts

Subject to 5% Service Charge