



## | B R U N C H   M E N U |

| THE DECK WEEKENDER SPECIAL |

COMPLIMENTARY OYSTERS WITH YOUR  MOËT & CHANDON  Bottle 2 200 000	The Deck Bellini Peach Moët & Chandon	500 000
	London Calling London Dry Gin Pimm's No1 Mixed Fruits	190 000



| L A T E B R E A K F A S T |

Spinach Bacon Omelette Brie Nuts Seeds Wholemeal Toast	210 000	Croque Monsieur / Madame Wholemeal Toast Ham Gruyère Cheese / Egg	200 / 220 000
Smoked Salmon Scrambled Eggs Asparagus Goat's Cheese Bagel	250 000	Eggs Benedict Poached Eggs Bacon Spinach Hollandaise English Muffin	190 000
Goat's Cheese Toast Avocado Roast Cherry Tomato Crispy Bacon Nuts Seeds	250 000	Eggs Norwegian Poached Eggs Smoked Salmon Rocket Hollandaise English Muffin	200 000

| S M A L L P L A T E S |

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


| THE DECK INDULGENCES |

Fresh Nha Trang Oysters ½ Dozen Lime Tabasco	350 000	Foie Gras Confit in a Jar Mango Chutney	695 000
L'en K De Caviar Blinis Shallot Egg Sour Cream	1 600 000	Pan Fried Foie Gras 	595 000
Char Grilled Wagyu Beef Fillet 	1 250 000	Wagyu Fillet Carpaccio Yuzu Garlic Dressing	450 000
Whole Vietnamese Rock Lobster Steamed Yuzu Garlic Butter	1 895 000		

| M A I N S |

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

| S A L A D S |

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

| B E N T O S E T S |

Jasmine Rice - Asparagus Lotus Wakame Salad 350 000

The Deck Bento Caramalised Norwegian Salmon Vegetable Tempura	Chicken Bento Grilled Chicken Leek Phu Quoc Squid Tempura
Vegetarian Bento Medley of Mushrooms Vegetable Tempura	Pork Bento Iberian Pork Phu Quoc Prawn Tempura

| S I D E S |

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



Signature Dishes

v Vegetarian

Some Items May Contain Nuts

Subject to 5% Service Charge