

| LUNCH |



| SMALL PLATES |

Miso Soup Tofu Wakame Leek	85 000
Thai Fish Cakes Chilli Aioli	260 000
Phu Quoc Prawn Rolls 	220 000
Caramelised Ponzu	
Phu Quoc Squid Tempura Chilli Pepper Sauce	220 000
Japanese Scallop Sashimi Ponzu Yuzu Truffle Oil	390 000
Mixed Vegetables Tempura v Chilli Pepper Sauce	195 000
Warm Dalat Artichoke v Chilli Soy Shallot	240 000
Chicken Foie Gras Siu Mai 	295 000
Shiitake Mushrooms Teriyaki Sauce	
Crispy Duck Pancakes Hoisin Cucumber Spring Onion Shallot Chilli	240 000
Wasabi Phu Quoc Prawns Wasabi Butter Citrus Wedge	495 000
Soft Shell Crab Tempura Thai Chilli Sauce	350 000
Wagyu Fillet Carpaccio Yuzu Garlic Dressing	450 000

| SALADS |

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

| THE DECK INDULGENCES |

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

| MAINS |

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

| BENTO SETS |

Jasmine Rice - Asparagus Lotus Wakame Salad 350 000

The Deck Bento
Caramelised Norwegian Salmon
Vegetable Tempura

Chicken Bento
Grilled Chicken Leek
Phu Quoc Squid

Vegeterian Bento
Medley of Mushrooms
Vegetable Tempura

Pork Bento
Iberian Pork Tempura
Phu Quoc Prawn Tempura

| SIDES |

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



Signature Dishes

v Vegetarian

Some Items May Contain Nuts

Subject to 5% Service Charge