



| LUNCH MENU |


| SMALL PLATES |

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

| SALADS |

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  Hoisin Lime Cress	200 000	Yellow Fin Tuna Sashimi Daikon Sesame	220 000
Seared Salmon Green Mango Chilli Coriander Shallot Lime	200 000	Crudites v Quail Eggs Aubergine Garlic Dip	200 000
Lotus Asparagus Wakame v Sesame Soy	200 000	Crab Pomelo Wasabi Avocado Mousse	340 000
Spicy Chicken Crispy Wontons Cucumber Tomato Chilli Shallot Coriander	240 000	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	Confit Foie Gras in a Jar Mango Chutney	695 000
L'en K De Caviar Blinis Shallot Egg Sour Cream	1 600 000	Pan Fried Foie Gras  Lychee Passion Fruit	595 000
Char Grilled Wagyu Beef Fillet  Teriyaki Sauce	1 250 000	Wagyu Fillet Carpaccio Yuzu Garlic Dressing	450 000

| MAINS |

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

| SIDES |

French Fries v Chilli 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 Garlic v 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