

# THE DECK

BEACH CLUB • KOH SAMUI

## DRINKS MENU

### COFFEES & TEAS

Espresso	100 THB
Americano	125 THB
Double Espresso	150 THB
Macchiato	160 THB
Cappuccino	160 THB
Cafe Latte	160 THB
Mocha Cafe	160 THB
Iced Coffee or Iced Latte	200 THB
Tea	125 THB



English, Earl Grey, Jasmine, Peppermint, Chamomille

### WATERS & SOFT DRINKS

The Deck Still Water 500ML	80 THB
Singha Soda Water 325ML	100 THB
San Benedetto large Sparkling Water 0,75L	230 THB
Coca Cola: Original, light or Zero	100 THB
Sprite	100 THB
Fanta Orange	100 THB
Iced Tea Lemon or Peach	100 THB
Schweppes Tonic, lemon or Ginger	100 THB
Red Bull Energy Drink (Original)	190 THB

### FRESH JUICES

Orange	150 THB
Apple	150 THB
Pineapple	150 THB
Mango	150 THB
Watermelon	150 THB
Lemon	150 THB
Mixed	175 THB
Fresh whole Coconut	150 THB



### MILKSHAKES

Vanilla	175 THB
Chocolate	175 THB
Banana	175 THB
Caramel	175 THB
Strawberry	175 THB

### BEERS

Singha	140 THB
Chang	140 THB
Leo	140 THB
Tiger	140 THB
Heineken	150 THB
San Miguel Light	150 THB
Corona	300 THB
Cider Moose (original, Indie Summer)	180 THB



VAT 7% INCLUDED



## CLASSIC COCKTAILS



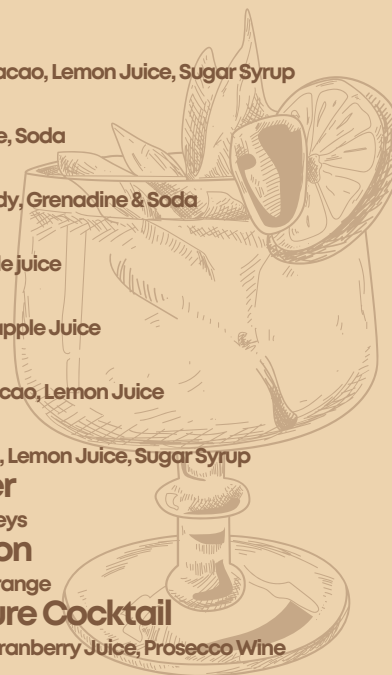
Margarita	300 THB
Aperol Spritz	300 THB
Daiquiri	300 THB
Mojito or Strawberry Mojito	300 THB
Moscow Mule	300 THB
Manhattan	300 THB
Bloody Mary	300 THB
Mai Tai	300 THB
Piña Colada	300 THB
Long Island Iced Tea	300 THB
Negroni	300 THB
Whiskey Sour	300 THB
Rum Punch	300 THB
Old Fashioned	300 THB
Caipirhinia	300 THB
White Russian / Black Russian	300 THB
Sex on The Beach	300 THB
Tequila Sunrise	300 THB
Dry Martini	300 THB
Expresso Martini	300 THB
Irish Coffee	300 THB



## SIGNATURE COCKTAILS



<b>Blue Margarita</b>	325 THB
Tequila, Triple Sec, Blue Curacao, Lemon Juice, Sugar Syrup	
<b>Gin Sling</b>	300 THB
Gin, Lemon Juice, Grenadine, Soda	
<b>Singapore Sling</b>	350 THB
Gin, Triple Sec, Cherry, Brandy, Grenadine & Soda	
<b>French Martini</b>	300 THB
Vodka, Raspberry, pineapple juice	
<b>Tropical Storm</b>	300 THB
Melon liqueur, Malibu, Pineapple Juice	
<b>Kamikaze</b>	350 THB
Vodka, Triple Sec, Blue Curacao, Lemon Juice	
<b>Blue Samui</b>	350 THB
Tequila, Triple Sec, Curacao, Lemon Juice, Sugar Syrup	
<b>Brandy Alexander</b>	400 THB
Cognac, cacao cream, Baileys	
<b>French Connection</b>	400 THB
Cognac, Amaretto, Fresh Orange	
<b>The Deck Signature Cocktail</b>	400 THB
Vodka, peach, Schnapps, Cranberry Juice, Prosecco Wine	



## MOCKTAILS



Virgin Piña Colada	200 THB
Virgin Mojito	200 THB
Virgin Strawberry Mojito	200 THB
Virgin Mai Tai	200 THB
Virgin Margarita	200 THB
Virgin Orange Moscow Mule	200 THB
Virgin Bloody Mary	200 THB
Virgin Tequila Sunrise	200 THB
Tropical Punch Mocktail	200 THB

VAT 7% INCLUDED





## BUBBLES & CHAMPAGNES



**Domaine Cold River, Australia, Sparkling**  
**Torresella Extra Dry, Italy, Prosecco**  
**Torresella Rose Brut - Italy, Prosecco**  
**Val D'Oca GOLD EDITION Extra Dry - Italy Prosecco**  
**Val D'Oca BLUE MAGNUM 1,5L Extra Dry - Italy Prosecco**  
**Mas Pere Selecció Brut Cava DO, Spain Cava**

**CHAMPAGNE Paul Danguin & Fils Cuvée Carte Or Brut**  
**CHAMPAGNE Paul Danguin & Fils Cuvée Rosé Brut**

**CHAMPAGNE Gosset Extra-Brut**  
**CHAMPAGNE Gosset Brut Grand Reserve**  
**CHAMPAGNE Gosset Brut Grand Rosé**

**CHAMPAGNE Moët & Chandon Imperial Brut**  
**CHAMPAGNE Veuve Clicquot**

**CHAMPAGNE Ruinart Brut**  
**CHAMPAGNE Ruinart Blanc de Blancs**

**CHAMPAGNE Dom Perignon Vintage 2012**

GLASS

250

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

BOTTLE

1300 THB

1550 THB

1850 THB

1950 THB

3850 THB

1750 THB

3500 THB

4750 THB

5250 THB

6000 THB

7000 THB

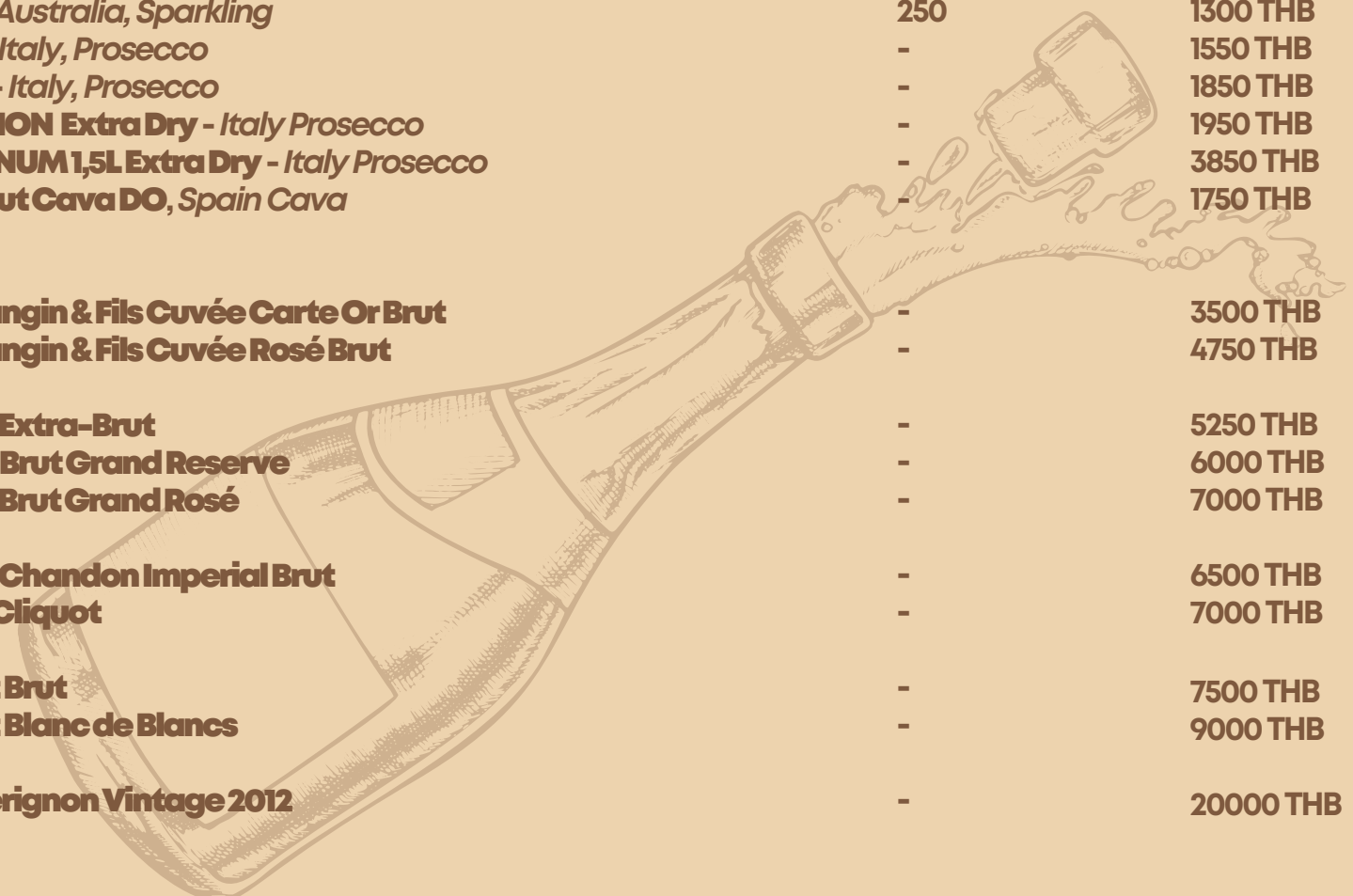
6500 THB

7000 THB

7500 THB

9000 THB

20000 THB



VAT 7% INCLUDED



## WHITE WINES



### BIRCHGROVE BIRD'S BLOCK CUVÉE ELEGANT

Australia, South Eastern, 100% Chardonnay

### PA ROAD, 2022

New-Zealand, Marlborough, 100% Sauvignon

### TARIQUET CLASSIC, 2021

France, Côtes de Gascogne, Ugni blanc, Colombard, Sauvignon, Gros Manseng

### MANDAN CLASSIC, 2022

Chile Central Valley - 100% Sauvignon

### M. CHAPOUTIER BILA-HAUT, 2021

France Côtes du Roussillon Grenache Blanc, Grenache Gris and Macabeu

### L'AVENIR HORIZON CHENIN BLANC, 2022

South Africa, Stellenbosch, 100% Chenin Blanc

### LE MONDE PINOT GRIGIO FRIULI DOC, 2021

Italy, Venezia Giulia 100% Pinot Grigio

### ALAIN PABIOT "Les Chantebines" POUILLY-FUME, 2021

France Loire Valley 100% Sauvignon

### DANIEL DAMPT & FILS CHABLIS AOC, 2022

France Burgundy, 100% Chardonnay

### M. CHAPOUTIER CONDRIEU INVITARE 2020

France Rhone Valley 100% Viognier



GLASS

225

BOTTLE

1250 THB

275

1600 THB

350

1800 THB

-

1600 THB

-

1750 THB

-

1800 THB

-

1900 THB

-

2500 THB

-

2650 THB

-

5000 THB



## ROSE WINES



### DOMAINE FONTVAL, 2021

France, Rose Mediterranee IGP, Grenache,

### MOONLIGHT & ROSES, 2020

France, Coteaux d' aix en Provence, Grenache, Syrah, Cinsault

### MIRAVAL ROSE, 2021

France, Cote de Provence, Cinsault, Grenache, Rolle and Syrah

### LOVE BY LEOUBE (organic), 2021

France, Cote de Provence, "Mourvedre"

### BY-OTT ROSE, 2021

France, Cote de Provence, Grenache, Cinsault and Syrah

### MIRAVAL ROSE MAGNUM 1,5L, 2021



275

1500 THB

-

1900 THB

-

2250 THB

-

2300 THB

-

2400 THB

-

4750 THB

VAT 7% INCLUDED



## RED WINES

	GLASS	BOTTLE
<b>FAMILIA CORREA LISONI, 2020</b> Chile, Central Valley, Cabemet Sauvignon	250	1350 THB
<b>PIETRAMO MONTEPULCIANO D'ABRUZZO DOC, 2020</b> Italy "Montepulciano", Abruzzo	275	1600 THB
<b>LES CLEFS DE L'ENCLAVE COTE DU RHONE, 2020</b> France Rhone Valley, Syrah, Grenache, Mourvedre	-	1650 THB
<b>CHATEAU BEL AIR BORDEAUX AOP, 2021</b> France Bordeaux, Merlot, Cabemet Sauvignon, Cabemet Franc	-	1700 THB
<b>PATRIARCHE ENDLESS SUMMER, 2021</b> France, Vin de Pays d'Oc, Pinot Noir	-	1850 THB
<b>THOMAS GOSS SHIRAZ (Vegan), 2021</b> Australia Mc Laren Valley, Syrah - Vegan	-	1950 THB
<b>M. CHAPOUTIER BILA-HAUT, 2020</b> France, Côtes du Roussillon, Syrah, Grenache and Carignan	-	2000 THB
<b>PA ROAD, 2020</b> New Zealand, Marlborough, Pinot Noir	-	2000 THB
<b>TORREBRUNA DI TOSCANA, 2019</b> Italy Toscana, Sangiovese	-	2000 THB
<b>TRAPICHE VINEYARDS OAK CASK, 2021</b> Argentina, Malbec	-	2200 THB
<b>BERONIA RIOJA RESERVA, 2017</b> Spain Rioja, Tempranillo, Graciano, Mazuelo	-	2500 THB
<b>CHATEAU DU BARRY SAINT EMILION GRAND CRU AOC, 2019</b> France Bordeaux, Merlot, Cab Sauvignon, Malbec	-	2850 THB
<b>LA BERNARDINE M. CHAPOUTIER CHATEAUNEUF-DU-PAPE, 2020</b> France Rhone Valley, Grenache, Syrah, Mourvèdre	-	5000 THB

VAT 7% INCLUDED



# SPIRITS



## APERITIFS

Ricard  
Pastis

## GLASS

225  
225

## BOTTLE & 5 mixers

- THB  
- THB

## GINSELECTION

Gordon  
Tanqueray  
Bombay Sapphire  
Edinburgh Classic  
Edinburgh Pink Gin : Rhubarb & Ginger  
GIN XII  
star Of Bombay  
Hendrick' s  
Monkey 47

250  
270  
280  
300  
300  
350  
375  
400  
450

3500 THB  
4500 THB  
4750 THB  
5000 THB  
5000 THB  
6000 THB  
6250 THB  
6500 THB  
7500 THB

## VODKA SELECTION

Smirnoff  
Belvedere  
Grey Goose Original  
Ciroc  
Crystal Head  
Belvedere 1.75L  
Belvedere 3L

225  
350  
375  
-  
-  
-  
-

3500 THB  
6000 THB  
6250 THB  
6250 THB  
6750 THB  
15000 THB  
28000 THB

## TEQUILA SELECTION

Sauza Tequila Silver  
Don Julio Blanco  
Don Julio Reposada  
Patron Silver

275  
400  
500  
500

3000 THB  
7000 THB  
9000 THB  
9000THB



VAT 7% INCLUDED

# SPIRITS

## WHISKY SELECTION

- Johnnie Walker Red Label
- Jameson
- Johnnie Walker Black Label
- Jack Daniels
- Tenjaku Pure Malt, Japanese Blended
- The Singleton of Dufftown Single Malt 12 years old
- Auchentoshan Single Malt 12 Years Old
- Bourbon Eagle Rare Kentucky 10 years old
- Cardhu Single Malt 12 Years Old
- Glengoyne Single Malt 10 years old
- Talisker Single Malt 10 Years Old
- Lagavulin Single Malt 8 Years Old
- Laphroaig Single Malt 10 Years Old

## RUM SELECTION

- Bacardi Carta Blanca
- Havana Club 7yo
- Langs Banana Rum
- Diplomatico Reserva
- Zacapa Centenario 23 Years

## DIGESTIVE

- Limoncello
- Malibu
- Baileys
- Amarula
- Sambuca
- Cognac VSOP Courvoisier
- Armagnac XO Superieur CHABOT

GLASS      BOTTLE & 5 mixers

225	3750 THB
275	4250 THB
300	5000 THB
300	5000 THB
325	-
325	-
380	-
400	-
400	-
450	-
450	-
500	-
550	-
250	3500 THB
300	4500 THB
300	4500 THB
350	5250 THB
450	8000 THB
250	-
250	-
275	-
275	-
275	-
400	-
450	-



ASK FOR OUR CIGARS SELECTION

VAT 7% INCLUDED

# THE DECK

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## FOOD MENU



### BREAKFAST (All day)



#### EGG & AVOCADO 360 THB

Poached chicken, eggs, avocado, baked cherry tomatoes, parsley, almonds, spring onion, cottage cheese, pesto herbs oil, and herbs

#### THE DECK'S BREAKFAST 390 THB

Fried eggs, sausage, bacon, hash brown, pancake, halloumi cheese, baked tomatoes, garlic bread, butter

#### ASIAN BREAKFAST 390 THB

Grilled pork Ticino, egg, fried rice, fried fish, sausage, eggplant, spicy sauce, tomato sauce

#### POACHED EGGS YOGURT 320 THB

Poached eggs, yogurt, baked chickpea, smoked paprika chili oil, herbs, lemon zest, sourdough bread

#### EGGS BENEDICT 390 THB

Poached eggs, Fried potato, English muffin, baked tomato, bacon, hollandaise sauce

#### TOAST BACON & EGGS 320 THB

Sourdough bread, scrambled eggs, bacon, feta cheese, avocado, basil, cashew pesto sauce, baked tomato, herbs

#### EGGS & TOMATOES 320 THB

Scrambled eggs, herbs, garlic, onion, parmesan cheese, baked tomatoes, sourdough bread, herbs

#### THE DECK SPECIAL PANCAKES (3 units) 300 THB

3 pancakes with the choice of **banana chocolate**, **peanut butter blueberry**, **mango cottage cheese**  
**Toppings:** maple syrup, almonds, and coconut flakes



### TAPAS (All day)



#### SQUID ARUGULA SALAD 320 THB

lightly grilled squid, arugula salad, pickled onions, mango and tomato salad, balsamic vinegar glaze

#### BRUSCHETTA 290 THB

Sourdough bread, avocado mushrooms tomato, extra virgin olive oil, cashew pesto, garlic, shallot, basil, parsley, cheese

#### FOCACCIA BRUSCHETTA 320 THB

Toasted focaccia bread, caramelized onion, arugula pesto sauce, shallot, salad, parmesan cheese, basil

#### THE DECK PRAWNS TACO 375 THB

Crispy tortilla, prawns, tomato salsa, mixed beans, mozzarella cheese, red cabbage, iceberg, red onion, lettuce, sour cream sauce, cilantro, chipotle sauce

#### PRAWN SKEWERS 360 THB

Prawns, garlic powder, yogurt, cumin, paprika, herbs, lemon juice, lemon zest, mixed salad, peanut curry sauce

#### CHICKEN SATAY 320 THB

Grilled chicken breast skewers, Asian salad, satay sauce, fish sauce, peanut

#### CHICKEN CROQUETAS 320 THB

Chicken breast, bechamel, cheese, spices, veggies, chipotle & aioli sauce

#### FRIED CALAMARIS 290 THB

Breaded calamari, flour, eggs, crumbs, baked tomato, lime slice, homemade tartare sauce

#### GUACAMOLE CHIPS & VEGGIES 260 THB

Tortilla chips, avocado, tomato, cucumber, carrot, onion, coriander, cumin, lemon, extra virgin olive oil

#### PATATAS BRAVAS 220 THB

Lightly fried potatoes, spices, lemon, cilantro, chipotle sauce, lime slice

### PLATTERS TO SHARE (2 PAX)

#### THE DECK MEZZE PLATTER 650 THB

Hummus, baba ghanoush, baked tomato cherry, feta cheese, quinoa tabbouleh, pita bread, nuts, couscous, chicken satay, olives, gherkins, capers, cherry tomato, pickled onion, mixed olive, edamame

#### CHEESE PLATTER 750 THB

Mix French cheese, mixed nuts, grapes, bread, butter & honey

VAT 7% INCLUDED





## PROBIOTIC BOWLS (Protein Powder)



### Create your smoothie BOWL 350 THB

Choose between **Yellow bowl** (mango & passion fruit), **Purple bowl** (blueberry), **green bowl** (papaya), **Pink bowl** (strawberry), **white bowl** (pineapple & coconut) or **Brown Bowl** (Cacao & Acai Berry)

**Choose you ingredients:** Banana, fermented coconut kaput, maca root powder, dates, coconut milk

**Toppings:** Mixed fruits, homemade granola, coconut flakes, and nuts

### ACAI BOWL 350 THB

Acai berry, blueberry, banana, protein, coconut milk, almond milk, top with banana, strawberry, mango, blueberry, almonds, and coconut milk



## STARTERS (Starting 12PM)



### OCTUPOS CARPACCIO 350 THB

Octopus, salad, croutons, extra virgin olive oil, lemon vinaigrette, sundried tomato, shallots, olives, capers, gherkins, and balsamic glaze

### MANGO MAGIC TUNA 350 THB

Seared fresh ahi tuna, mango, tomato, avocado, ponzu dressing, arugula, cilantro, vinaigrette dressing, sesame seed

### `AUBERGINE` SOURCREAM 300 THB

Baked eggplant, sour cream yogurt, chili oil, fried onion, nuts, chili garlic oil, cilantro

### SMOKED TROUT 370 THB

smoked trout, arugula, horseradish mayo sauce, veggies, fish egg

### CAPRESE SALAD 350 THB

Burrata cheese, tomato, extra virgin olive oil

### SEA BASS CEVICHE 360 THB

Sea Bass, lemon vinaigrette, tomato, cucumber, shallot, parsley, ginger

### SALMON CRUDO SHALLOT AND CAPERS 390 THB

Fresh salmon, lemon juice, Mustard, shallot & capers dill white wine vinegar, cucumber, micro greens



## SALAD BOWLS (All Day)



### COBB CHICKEN 350 THB

Chicken breast, bacon, egg, blue cheese, onion, red cabbage lettuce, cherry tomato, cucumber, avocado, edamame, vinaigrette dressing

### CAESAR PESTO CHICKEN 370 THB

Grilled chicken breast, fusilli, romaine lettuce, red oak, boiled egg, croutons, cashed pesto sauce and Caesar sauce, shaved parmesan cheese

### SEAFOOD SALAD 390 THB

Mixed seafood, glass noodles, tomato, cucumber, cabbage, onion, garlic, chili, coriander, fish sauce, lime, peanut, celery, cilantro, and seafood sauce

### CALAMARI BOWL 420 THB

Fried calamari, green salad, sun-dried tomatoes, burrata cheese, cherry tomatoes, nuts, herbs, and lemon, vinaigrette dressing

### TUNA & QUINOA 425 THB

Seared ahi tuna, salad, eggplant, green beans, zucchini, beans sprouts, beetroot, carrot, cucumber, cashew nut, pumpkin seed, caramelized pumpkin, cherry tomato, sesame seed, ponzu sauce, cilantro, pepper

### RIB EYE BEEF BOWL 550 THB

Grilled rib eye (180g), shallot, cherry tomato, cucumber, mint, spring onion, red cabbage, iceberg, Thai basil, cilantro, chilis, garlic, bell peppers, rocket salad, lettuce, lime fish sauce dressing

### SALMON BOWL 425 THB

Grilled salmon, beetroot, carrot, baked pumpkin, cucumber, mixed nuts, red cabbage, lettuce, herbs, tahini yogurt dressing







## THE THAI CORNER (All day)



### FRIED PORK CHOP 380 THB

Prime rib 300g, steamed rice, salad, vinaigrette sauce, spicy mayonnaise, ketchup

### BEEF Eggplant 390 THB

Minced beef, pepper, garlic onion, oyster sauce, eggplant, steamed rice, egg

### PAD KRA PAO 360 THB

Holy basil, oyster sauce, mixed veggies, soy sauce, dark soy sauce, garlic, onion

*Choice between pork, chicken, prawns, vegetarian*

### PAD THAI NOODLES 360 THB

Pad thai noodles, pad thai sauce, veggies, tofu, radish,

*Choice between pork, chicken, prawns, vegetarian*

### HOMEMADE CHEF CURRY 360 THB

Fresh homemade curry, glass noodles or rice, mixed veggies, vegetarian mushroom oyster, soy sauce, and chips

*Choice between pork, chicken, prawns, vegetarian*

### GREEN CURRY 360 THB

Green curry, sweet basil, eggplant, veggies, coconut milk, vegetarian oyster mushroom, steamed rice

*Choice between pork, chicken, prawns, vegetarian*

### PANANG CURRY 360 THB

Panang curry, veggies, coconut milk, peanut, steamed rice

*Choice between pork, chicken, prawns, vegetarian*

### MASSAMAN CURRY 360 THB

Massaman curry, peanut, potato, vegetarian oyster mushroom, coconut milk, tamarind, steamed rice

*Choice between pork, chicken, prawns, vegetarian*

### JUMBO PRAWNS GLASS NODDLE 550 THB

jumbo prawns glass noodles, oyster mushroom, dark soy sauce, soy sauce, sesame oil, veggies, ginger, spring onion, celery, onion, coriander



## SANDWICHES FROM AROUND THE WORLD (All day)



### ANGUS CHEESE BURGER 480 THB

2 Buns bread, Angus beef, tomato, lettuce, cheddar cheese, caramelized onions, Worcestershire sauce, smoked paprika, sweet onion, garlic powder, onion powder, bread crumbs, homemade French fries

### CHICKEN BURGER 400 THB

Chicken breast, 2 buns bread, Tomato, lettuce, garlic, red onion, cilantro, garlic powder, cumin, garam masala, homemade fries, aioli chipotle sauce, homemade French fries

### CLUB SANDWICH 425 THB

Sourdough bread, poached chicken, ham, bacon, lettuce, cashew pesto sauce, aioli sauce, chipotle sauce and sweet potato wedges

### SALMON SANDWICH 450 THB

Smoked salmon, sourdough bread, avocado, micro greens, alfalfa, tomato, lettuce, horseradish mayo sauce, aioli sauce, homemade French fries

### CHICKEN SHAWARMA 400 THB

Marinated chicken with spices, tortilla wrap, cilantro, salad, pickled cucumber aioli chipotle, yogurt sauce, sweet potato wedges

### TACO SEA BASS 400 THB

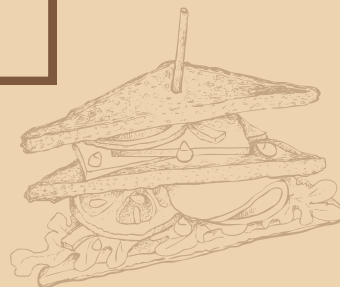
Hard Taco or soft taco, marinated seabass, cheese tomato bean salad, sour cream sauce, chipotle sauce

### PRAWNS QUESADILLA 490 THB

Tortilla wrap, cheese, marinated prawns, tomato bean salsa, sour cream sauce

### VEGGIE BURGER 350 THB

2 Beetroot buns bread, mixed vegetarian patty, avocado, microgreens, tomato, lettuce, sweet potato wedges



VAT 7% INCLUDED



## THE PASTA CORNER (Starting 12PM)



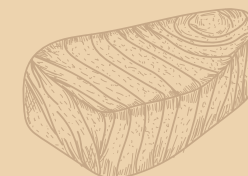
<b>PESTO CREAMY CHICKEN</b>	<b>400 THB</b>
Linguine, chicken breast, cashew pesto sauce, cream, basil, parmesan	
<b>TRUFFLE CREAMY CHICKEN</b>	<b>550 THB</b>
Tagliatelle, chicken breast, truffle mushroom, cream, parmesan	
<b>SALMON PASTA (Mam' s Favorite)</b>	<b>490 THB</b>
Linguine, Salmon, extra virgin olive oil, chili flakes, tomato, sun dried tomato, white wine, parsley, basil, parmesan	
<b>MIXED SEAFOOD</b>	<b>490 THB</b>
Spaghetti, mixed seafood, white wine, herbs <i>Choice of cream sauce or tomato sauce</i>	
<b>CARBONARA</b>	<b>400 THB</b>
Tagliatelle, pancetta, eggs, pecorino romano, parmesan, pepper, white wine	
<b>ANGUS BOLOGNESE</b>	<b>420 THB</b>
Linguine, beef angus, tomato sauce, red wine, herbs, basil, parmesan cheese	
<b>SOFT CRAB TOMATO</b>	<b>590 THB</b>
linguine, soft crab, vodka, chili flakes, veggies, tomato sauce, basil, cheese	



## MAIN COURSES & GRILL (Starting 12PM)



<b>GRILLED OCTOPUS</b>	<b>460 THB</b>
Grilled octopus, potato, veggies, lemon oil herbs sauce	
<b>GRILLED SEA BASS</b>	<b>450 THB</b>
Sea bass, Potato salad, veggies, lemon, spices, garlic bread, cream seafood sauce	
<b>GRILLED LOBSTER</b>	<b>1800 THB</b>
Fresh lobster, homemade fries, grilled vegetables, garlic lemon butter sauce	
<b>DUCK CONFIT</b>	<b>500 THB</b>
Duck leg confit, crispy potato, veggies, mushroom gravy sauce, sundried tomato, parmesan	
<b>GRILLED SALMON</b>	<b>520 THB</b>
Salmon, Mashed sweet potato, asparagus, white wine cream sauce	
<b>GRILLED KING PRAWNS</b>	<b>680 THB</b>
Grilled king prawns, potato salad, veggies, seafood cream sauce	
<b>ANGUS CARPACCIO</b>	<b>580 THB</b>
Angus beef striploin, arugula, balsamic glaze, rice paper, alfalfa vinaigrette, parmesan cheese, lemon	
<b>PORK CHOP</b>	<b>420 THB</b>
Pork chop, mashed potato, veggies, pepper sauce	
<b>SALMON TARTARE</b>	<b>550 THB</b>
Fresh salmon, lemon vinaigrette, tomato, cucumber, shallot, parsley, homemade French fries & bread	
<b>RIB EYE ANGUS STEAK (290g)</b>	<b>950 THB</b>
Angus Rib eye steak French potato pancake & vegetables	
<b>LAMB CHOP</b>	<b>650 THB</b>
lamb chop, crispy potato, veggies, mustard sauce	
<b>CHICKEN SKEWERS</b>	<b>360 THB</b>
Chicken breast, spices, yogurt, potato bravas, peanut curry sauce	



VAT 7% INCLUDED



## FOR THE KIDS (All Day)



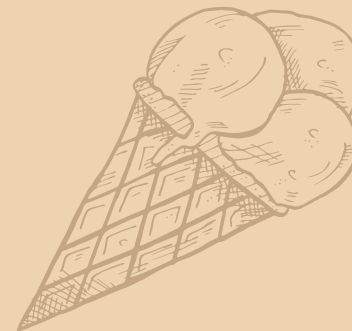
<b>FRENCH FRIES OR SWEET POTATOES</b> ketchup or Mayonnaise	150 THB
<b>CHICKEN NUGGETS</b> Served with homemade French fries, and ketchup	250 THB
<b>MINI ANGUS OR CHICKEN BURGER</b> <b>Choice of beef or chicken</b> served with homemade French fries, and mayonnaise	290 THB
<b>SPAGHETTIS POMODORO</b> Spaghettis, tomato sauce, sweet onion, parmesan cheese	250 THB
<b>CREAMY CHICKEN SPAGHETTIS</b> Spaghettis with chicken breast, cream, broccoli, parmesan cheese	250 THB
<b>CHICKEN SZCINETZEL</b> Chicken breast, French fries, ketchup	290 THB



## DESSERTS (Starting 12PM)



<b>MANGO STICKY RICE</b> sticky rice, ripe mango, coconut sauce	250 THB
<b>CHOCOLATE FONDANT</b> Delicious homemade chocolate fondant served with vanilla ice cream	290 THB
<b>PANNA-COTTA</b> homemade Panna Cota with a choice of Strawberry coulis, lemon or blueberry	275 THB
<b>CREPES</b> Served with your choice of sugar, banana, nutella, whipped cream, vanilla ice cream, chocolate sauce	290 THB
<b>THE DECK CAFE GOURMANT</b> Mixed fruits, mango panacota, chocolate fondant, crepe with syrup	325 THB
<b>ICED MACARON</b> Choice between coffee & hazelnut, chocolate & pistachio, vanilla bourbon & almond or raspberry	250 THB
<b>MIXED FRUIT PLATTER</b>	250 THB
<b>SORBET &amp; ICE CREAM</b> Choose your flavor between lemon, passion fruit, mango, coconut, pineapple, raspberry, vanilla, chocolate, strawberry, caramel, mint chip	90 THB (per scoop)
<b>THE DECK SPECIAL PANCAKES (3 units)</b> 3 pancakes with the choice of banana chocolate, peanut butter blueberry, mango cottage cheese, Toppings : maple syrup, almonds, and coconut flakes	300 THB



VAT 7% INCLUDED