

# THE DECK

*Restaurant • Lounge • Pool*



SUMMER  
Specials

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## COLD SOUPS

- Mango & Arugula 205
- Vegetable & Fennel Soup 205
- Roasted Pineapple & Yoghurt 215

## STARTERS & SALADS

- Sago Crisp, Chicken & Scallion, Mint Yoghurt 465
- Lime Infused Chicken, Mango & Lettuce, Basil Leaf Vinaigrette 435
- Sago Crisp Avocado & Mango, Labneh 415
- Frisée Lettuce, Green Apple & Barley Salad, Roasted Red Pepper Dressing 415
- Fresh Mango, Lettuce & Brie Salad, Lemon Balsamic Dressing 435
- Grapefruit, Pomelo, Lettuce Salad, Quinoa Puff, Raw Mango Dressing 455
- Caramelized Watermelon with Arugula, Olives & Feta Cheese Salsa 385

## MAIN COURSE

- Steamed Red Snapper Fillet, Green Lentils Beans & Mint Cucumber 920  
Steamed Fish, Green Gooseberry Salsa
- Fennel & Rose Petal Crusted Grilled Salmon 920  
Grilled Salmon, Fresh Fruit Salsa & Quinoa
- Baked Pomfret, Herbed Corn, Green Beans, Sour Cream 815  
Oven Baked Whole Fish with Herbs Corn Salsa
- Braised Cilantro Chicken Breast, Orange Veloute 615  
Mint & Yoghurt Marinated Chicken, Crispy Fried Beans Salad
- Green Beans & Barley Vegetable Ragout, Brie 490  
Summer Vegetables and Beans Puree
- Cajun Spiced Grilled Cottage Cheese, Parsley Potato Crisps 490  
Black & White Quinoa, Chilly Rose Petal Jam
- Panko crumbed Tofu, Cannellini Beans 495  
Green Pepper Sauce, White Bean Stew
- Beetroot Crepe, Jackfruit & Kale Leaf 435  
Spit Roasted Pimento Sauce

## DESSERTS

- Salted Caramel & Oreo Vanilla Mousse 280
- Deck's Summer Ice Cream, Mango, Rose Petal, Honey Fig 245
- Water Melon & Pomegranate Sorbet 205

Sugar Free Desserts Also Available

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details.

Government taxes are extra. 6% staff service charge is levied.