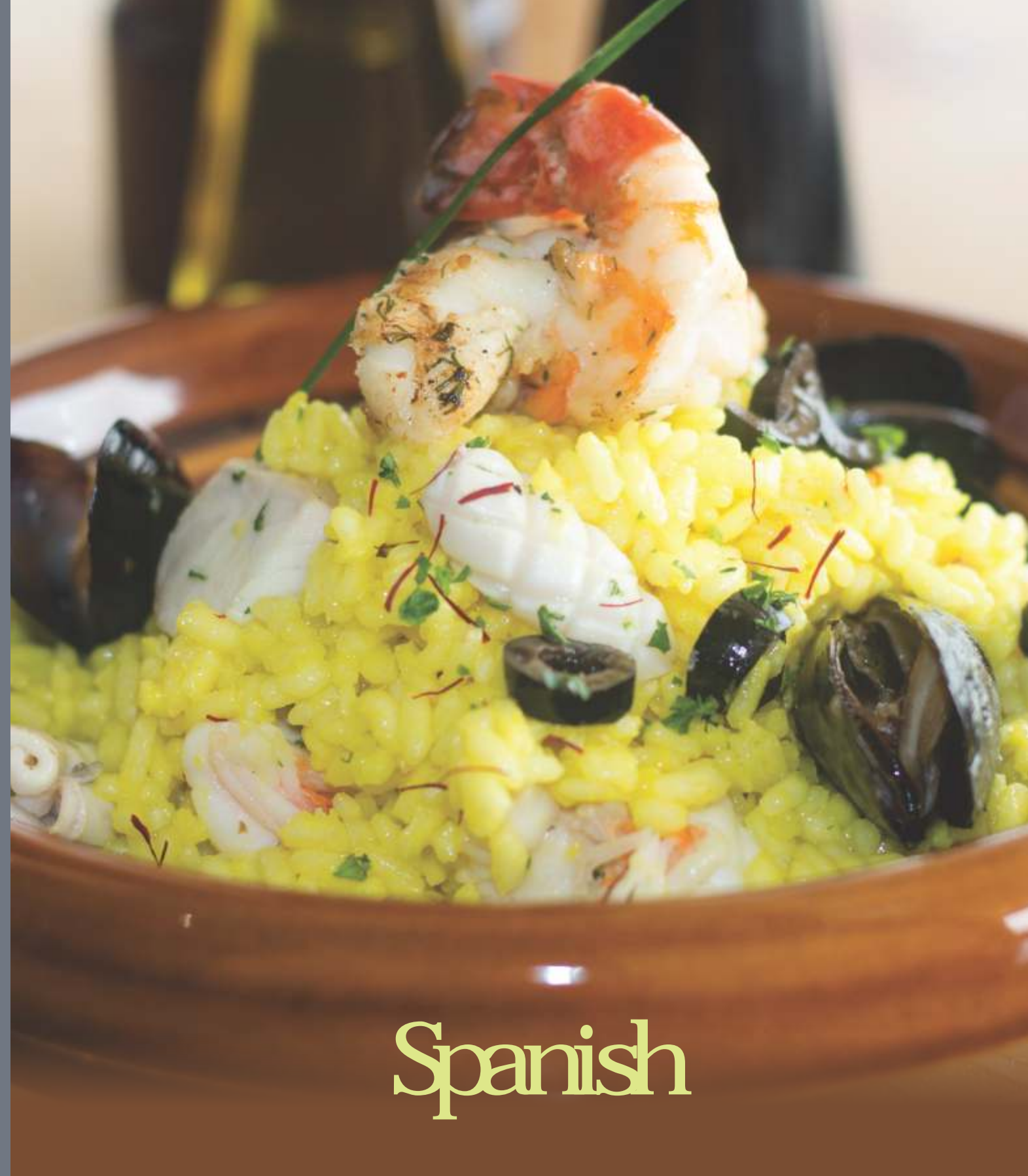


# THE DECK

Restaurant • Lounge • Pool



HW/The Deck/March 18/25

## Spanish

### Soups

- Traditional Gazpacho 195  
 Chilled Spanish Tomato & Cucumber Soup
- Kale Leaves & Artichoke Soup 195  
 Spiked olive oil
- Chicken Beans Soup 205  
 Chicken, White Beans Soup

### Starters

- Vieiras Con Remolacha Ahumado 545  
 Seared Scallops, Smoked Beetroot
- Tarta de Marisco y Cebollín 495  
 Mix Seafood & Scallion Tart
- Vientre de Cerdo Crujiente Con Lentejas Verdes 475  
 Crisp Pork Belly, Raspberry, Green Lentil
- Cornetto Relleno de Pollo Picante 435  
 Spicy Chicken Cornetto
- Corneto Relleno de Aguacate Picante 395  
 Avocado & Jalapeno Cornetto
- Pemientos Del Piquillo Rellenos de Queso 365  
 Stuffed Cheese, Balsamic Onion Spanish Green Pepper Fritters

### Main Course

#### Paella

- Traditional Seafood 690
- Pork Ribs & Chorizo 595
- Artichoke Hearts & Seasonal Vegetable 445
- Gambas a la Plancha Picantes Con Salsa Picante 845  
 Spicy Grilled Prawns, Vegetable Fried Rice
- Pan Seared Barramundi, Patatas Bravas, 875  
 White Fish Fillet, Spicy Potato & Romesco Sauce
- Chicken & Sausages Fabada 585  
 Spanish Stew with Lima Beans, Pan Fried Rice
- Roasted Pork Belly Roulade, Gooseberry Sauce 595  
 Potato & Spinach, Amla Sauce
- Vegetable Importancia, Peas & Green Pepper Sauce 415  
 Fried Vegetables & Potato Medallions, Green Sauce
- Menestra de Verduras 465  
 White Beans & Vegetables Ragout, Brown Rice
- Spanish Style Grilled Vegetables 355  
 Served with Sour Cream

### Desserts

- Churros, Vanilla Ice cream 255  
 Hot Donuts with Hot Chocolate & Vanilla Ice Cream
- Mango & Mint Flan 265  
 Baked Milk Pudding with Mango & Mint
- Lemon Sorbet 195

*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.*