DECK TOO

DINNER MENU

DECK TOO

PIZZA

MARINARA [G, V] **| 65**
San Marzano Tomatoes, Fresh Oregano, Garlic, Extra Virgin Olive Oil

MARGHERITA [G, D, V] **| 70**
San Marzano Tomato, Fior Di Latte Dop, Fresh Basil, Extra Virgin Olive Oil

SALAME PICCANTE [G, D, SP] **| 75**
San Marzano Tomato, Spicy Salami, Cherry Tomatoes, Rocket Leaves

SKY VIEW PIZZA [G, D, V] **| 85**
Confit Onion, Thyme, Burrata Pugliese, Oregano, Extra Virgin Olive Oil

GAMBERI & ZUCCHINI [G, D, S] **| 90**
San Marzano Tomato, Seared Prawns, Garlic, Zucchini and Basil

FUNGHI & TARTUFO [G, D] **| 105**
Fior Di Latte Dop, Seasonal Mushroom, Black Truffle

PIZZA DOLCI

NUTELLA [G, D, N] **| 60**
Plain Base with Nutella, Icing Sugar and Toasted Hazelnut

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N Nuts S Seafood E Egg D Dairy G Gluten A Alcohol V Vegetarian VE Vegan Z Signature

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APPETIZER

OYSTER GILLARDEAU NO.2 [S]
Half Dozen | 130
Dozen | 240
Accompanied with Vinegar, Onion, Lemon, Avruga Caviar

BURRATA [D, V] **| 80**
Marinated Heirloom Tomato, Dry Olives, Basil Pesto, Extra Virgin Olive Oil

BEEF CARPACCIO [D, G, Z] **| 85**
Sliced Cured Beef Carpaccio, Pecorino Cheese, Pickled Shallot, Aged Balsamic, Black Truffle

HAMACHI [D, S, Z] **| 90**
House Cured Hamachi Tiradito, Green Apple and Kiwi Emulsion,
Oscietra Caviar, Maldon Salt and Espelette Pepper

BOMBAY TIKKY CHAAT [G, D, V] **| 75**
Aloo Tikki, Green Moong Beans, Sweet Yoghurt, Tamarind and Coriander

BAO BUN [G, D, E] **| 80**
Seared Bao Bun, Slow Braised BBQ Short Ribs, Crispy Kale, Pickled Cucumber, Sriracha Mayo

CHICKEN THIGH CHAR SIU [N, G, SS, Z] **| 75**
Chicken Thigh with Skin, Chinese BBQ Marination, Toasted Sesame Seeds,
Padron Pepper and Lime

HOT MEZZE [N, G, C, V] **| 55**
Spinach Fatayer, Lamb Kibbeh, Cheese Rakakat

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MAINS

CHICKEN SHAWARMA [D, G, SS, SP] | 80
Wrapped in Saj Bread, Tomato, Pickle, Garlic Sauce

SKY VIEW WAGYU BEEF BURGER [D, G, M, E, SP] | 95
Cheddar, Tomatoes, Onion Rings, Toasted Brioche Bun

RIGATONI POMODORO [D, G, V] | 95
Heirloom Tomato, Garlic, Extra Virgin Olive Oil, Aged Parmesan cheese

RISOTTO ASPARAGUS [D, V] | 125
Acquerello Rice, Glazed Asparagus, Aged Parmesan Fondue, Green pea

TAGLIATELLE WITH LAMB RAGOUT AND PECORINO [D, G, E] | 145
Homemade Egg Tagliatelle Pasta, Slow Braised Lamb Ragout, Artichoke Chips, Mint, Aged Pecorino Fondue

PACIFIC MISO BLACK COD [S, G, N] | 160
Pickled Ginger Root, Classic Miso, Sesame, Broccolini

ROASTED CORN FED CHICKEN BREAST [D, G, N] | 130
Chicken Breast Stuffed with Mushrooms, Parsley Coulis,Porcini Puree, Topinambur Chips and Roasted Jus

ARABIC MIXED GRILL PLATTER [D, E, G] | 145
Lamb Kofta, Shish Taouk, Lamb Chop, Arabic Salad

WAGYU STRIPLOIN, 300 GRAMS [D, G, Z] | 230
Mash Pea, Pimento Del Padron, Truffle Veal Jus

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DESSERTS

ICE CREAM OR SORBET SCOOP [D] | 20
Vanilla, Chocolate, Strawberry, Raspberry, Mango, Passion Fruit

SLICED FRUIT PLATTER [VE] | 50
Seasonal Sliced Fruit, Berry

FROZEN CALISSON [D, E, N, G] | 50
Apricot, Verbena Compote, Marzipan Ice Cream & Orange Candied

FIGS & WILD BLUEBERRY CHEESECAKE [D, E, G, S] | 55
Light Mascarpone Cream, Fig & Wild Blueberry Compote, Compressed Sable

PEAR SESAME TORTE [D, E, G, N] | 50
Brioche Bostok Almond, Vanilla Orange Blossom Chantilly , Poached Pear & Honey Namelaka

RASPBERRY RHUBARB PAVLOVA [D, G, E, N] | 55
Buckwheat Meringue, Raspberry & Rhubarb Compote,Grapefruit Sorbet,
Vanilla Namelaka & Sudachi Foam

"FALL" FOR CHOCOLATE [D, E, G] | 60
70% Warm Truffle Cake, Single Origin Chocolate Mousse, Cocoa tuile

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VODKA

Stolichnaya	43
Smirnoff Black	43
Grey Goose	63
Belvedere	63

GIN

Tanqueray London Dry	43
Hendrick's	53
Roku	58
Monkey 47	83

TEQUILA

El Jimador Blanco	43
El Jimador Reposado	48
Patrón Xo Café	58
Don Julio Reposado	123

RUM

Bacardi Carta Blanca	43
Appleton Signature Blend	48
Takamaka 69 Overproof	58
Koko Kanu Coconut Rum	58
Ron Zacapa 23	128

PISCO & COGNAC

Barsol Pisco Selecto Torontel	48
Remy VSOP	88
Hennesy XO	208

SCOTCH

Dewar's White Label	48
Famous Grouse	55
Johnnie Walker Black Label	53
Laphroiag 10	68
Balvenie 12 Doublewood	78
Glenfiddich 18'	93
Lagavulin 16	168
Johnnie Walker Blue Label	273

ASIAN

Paul John Classic Single Malt	58
Kavalan Solist Bourbon Cask	118

AMERICAN

Wild Turkey 101	48
Bulleit Rye	58

IRISH

Jameson	58

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SPARKLING & CHAMPAGNE

Pares Balta Parellada, Cava, Spain	48	198
Alberto Nani Organic Glera, Prosecco Extra Dry, Veneto, Italy	58	258
Moët & Chandon Impérial Champagne Blend, Champagne, France	118	528
Veuve Clicquot Yellow Label Pinot Noir & Chardonnay, Champagne, France		638
Ruinart Brut Pinot Noir & Pinot Meunier, Champagne, France		928
Billecart Rose Pinot Noir & Chardonnay, Champagne, France		1688
Dom Perignon Champagne Blend, Champagne, France		3888

VIN BLANC

Pinot Grigio Giorgio & Gianni, Lombardy, Italy	38	158
Chardonnay Eagle Hawk , Wolf Blass Australia	68	338
Sauvignon Blanc Babydoll, Marlborough, New Zealand	68	338
Riesling Dr.l Qba, Dr. Loosen, Mosel, Germany	78	388
Chardonnay Domaine Billaud Simon, Burgundy, France		658
Sauvignon Blanc-semillion Chateau De Chantegrive, Cuvee Caroline, Bordeaux, France		728

VIN ROUGE

Merlot Eagle Hawk, Wolf Blass, Australia	58	258
Cabernet Sauvignon Baron Philippe De Rothschild Cabernet Sauvignon, Pays D'oc Igp, France	58	258
Pinot Noir Alamos Seleccion, Catena, Mendonza, Argentina	68	338
Shiraz Turkey Flat Butchers Block, Barossa Valley, Australia	78	388
Malbec Catena Alta, Mendonza, Argentina		628
Grenache, Syrah Chateauneuf-du-pape, Chateau Mont-redon, Rhone, France		858

ROSE

Pinot Grigio Oh! By Omerade Rosé, Henri Fabre, Provence, France	58	258
Grenache-syra Mirabeau Pure Provence Rosé, France	78	348

BEERS

DRAUGHT BEERS	
Stella Artois	53
Corona	53
BOTTLE BEERS	
Corona	43
Heineken	43
Peroni	43
Stella	43

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COCKTAILS

MY MOON Rum, Beer syrup, carton cassis, Lime juice, Pasteurized gold egg white	78
BEES GIFT Whiskey-dewars white label, Campri, Jandh honey portion, Lime juice, orange juice, Pasteurized gold egg white	78
GINGER MARGERITA El Jimador Reposando, Triple sec, Fresh veg ginger, Lemon juice	78
GRUMPY OLD MAN Whiskey-Dewars white label, Sugar, Peach syrup, Lemon juice, English breakfast tea	78
PINEAPPLE EXPRESS Rum, Pineapple juice, Caramel, Cream, Bitter-Angostrua	78
STRAWBERRY SURPRISE Vodka, Strawberry, Caramel, Fresh herb mint, Cranberry juice, Lemon juice	78
ME SO HAPPY El Jimador Blanco, Seven Up, Lemon, Salt	60
GIN BERRY FIZZ Tanqueray, Triple sec, Blueberry, Lime juice, Soda water	65

MOCKTAILS

COCONUT KISS Pineapple juice, Coconut Milk, Grenadine	48
DECK TOO PASSION Pineapple, Strawberry, Passionfruit, Mango	48
TROPIC BERRY Pineapple juice, Strawberry grenadine, Lemon juice, Yoghurt powder, Ginger beer	48
GREEN PARADISE Green Apple, Passion Fruit, Lemon Juice	48

JUICES

Green Apple	30
Carrot	30
Pineapple	30
Orange	30
Lemon Mint	30
Grapefruit	30

SOFT DRINKS

Pepsi	35
Diet Pepsi	35
7UP	35
Diet 7UP	35
Marinda	35
Gingerale	35

TEA & COFFEE

TEA

Earl Grey	35
English Breakfast Tea	35
Chamomile Tea	35
Green Tea	35
Jasmine Tea	35

COFFEE

Single Espresso	35
Double Espresso	40
Cappuccino	40
Caffe Latte	40
Americano	40

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