

The background consists of several layers of textured, fibrous paper in various shades of teal and blue. The layers are separated by irregular, torn edges, creating a sense of depth and texture. A solid dark purple rectangle is positioned in the center of the image.

DECK TOO

BRUNCH MENU

APPETISERS

OYSTER DIBBA BAY ^{S, R, L}

Vinegar, Onion, Lemon, Tabasco

GUACAMOLE ^{V, E, G}

Tomatoes, Onion, Coriander, Extra Virgin Olive Oil, Served with Corn Chips

TUNA TATAKI ^{D, G, S}

Yellowfin Tuna Tataki, Citrus Sour Cream, Truffle Soy Dressing, Sakura Salad

ROCK SHRIMP TEMPURA ^{S, D}

Rock Shrimp Tempura, Spicy Yuzu Mayo, Lime Zest

ASSORTED ROLL

California, Dynamite, Vegetable Maki Roll, with Condiments

PIZZA

MARGHERITA ^{D, G, V}

San Marzano Tomato, Fior di Latte DOP, Fresh Basil, Extra Virgin Olive Oil

FUNGHI & TARTUFO ^{D, G, V}

Fior di Latte DOP, Seasonal Mushroom, Black Truffle

MAIN COURSE

WAGYU SLIDERS ^{D, E, G}

Bun, Truffle Mayo, Comté Cheese

CHICKEN SKEWERS WITH BBQ SAUCE ^G

Tender Grilled Chicken Skewers Glazed with Smoky BBQ Sauce, Served with a Fresh Herb Garnish

CHICKEN WINGS WITH TERIYAKI SAUCE ^{G, SS}

Crispy Chicken Wings Tossed in a Sweet and Savory Teriyaki Glaze, Garnished with Sesame Seeds and Spring Onions

DESSERT

FROZEN EXOTIC & COCONUT FINGER ^{D, E, G, N}

Coconut Crunchy, Exotic Ice Cream, Coconut Ice Cream and Fresh Mango

MOCHI ^{D, G, N}

Selection of Mixed Mochi

BROOKIE AND VANILLA ICE CREAM ^{D, E, G, N}

Brownie and Cookie Bake Together, Vanilla Ice Cream

SLICED FRUITS PLATE ^{VE}

Seasonal Sliced Fruit and Berries

A	ALCOHOL	D	DAIRY	E	EGG	G	GLUTEN	GF	GLUTEN FREE	LO	LOCAL	M	MUSTARD	N	NUTS
R	RAW	S	SEAFOOD	SB	SOYABEANS	SS	SESAME SEED		SUSTAINABILITY	V	VEGETARIAN	VE	VEGAN	Z	SIGNATURE

Prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT