

Inspired by the cuisine of Bangkok street food and the Andaman sea by night, Tee Deck Al Fresco Bar & Grill features a variety of healthy dishes made with homegrown ingredients.

Another highlight of Tee Deck is our charcoal fire grills, where you can enjoy a selection of sustainable seafood and meats, barbecued to perfection.

Available from 11:00 to 20:00 (Last order at 19:45)

PLANT BASED POWER FOOD

QUINOA SALAD 🛓 🗸 🛞



Roasted butternut pumpkin | spinach | leek | coriander | seeds | quinoa | mimosa vinaigrette \$16

CAESAR 💠 🚿

Cos letture | signature low calorie caesar dressing | beef jerky | parmesan crisp

Optional: Grilled chicken / salmon / prawns \$25

KETO BOWL $\Leftrightarrow \% \lor \$$

Avocado | green beans | broccoli | sweet potato | cashew nuts I baby gem I taggiasca olives I sherry vinegar \$19

BURRATINI

Cameron Highland heirloom tomatoes l'Puglia' burratini arugula Virgin olive oil \$24

SEA PLATES

RED SNAPPER 📤 🧭



Grilled fillet I wilted greens I smoked red pepper I sweet potato \$26

SQUID

Deep fried fresh squid I fragrant curry leaf I chilli dressing

TIGER PRAWNS

Local sea prawns grilled 'a la plancha' I garlic butter I rucola salad \$32

BURGERS & SLIDERS

ALL B&S ARE SERVED WITH A SIDE OF FRIES

LAGUNA BURGER 💠 😭



TOD MUN PLA YUM MAMUANG SLIDER 💠 🖠



Deep fried fish cakes | green mango salad | plum sauce | milk bread \$24

KALE & QUINOA BURGER √

Kale | quinoa | goat cheese | Chioggia | green cabbage | pickled carrot \$24

BLACK ANGUS BEEF ROLL

Charcoal grilled Angus rib-eye | Sarawak pepper | kimchi slaw | Dijon mayo | green tomato relish | Grilled potato flour roll \$31

LOBSTER ROLL

Canadian lobster chunks | truffle thermidor | espelette | iceberg lettuce I grilled potato flour roll \$36

PASTA PLATES

RIGATONI PORCINI V

Rigatoni pasta I sautéed porcini mushrooms I cream I truffle | parmesan \$24

PENNE ZITI RIGATE ARRABIATA 🥒 🄰 🦠



Penne Pasta I yellow Datterino tomato confit I dry chilli I basil pesto oil \$22

BANGKOK STREET PLATES

PLAA TAKRAI TALAY 🌶 🧭



Spicy seafood salad | lemongrass | mango | mint leaf | lime dressing \$24

POR PIA PAK V

Crispy vegetable spring roll I sweet Thai chilli sauce \$15

PEEK GAI TOD NAM PLA

Deep fried chicken wings I lime leaf I fish sauce \$16

MOO PING

Savoury marinated pork skewers | sticky rice | Thai chilli sauce \$21

PLA KAPONG NEUNG MA NAO 🌶 📤 🛞



Steamed barramundi fillet I green chilli I garlic I lime sauce \$29

SOM TAM GAI YANG 🥒 🛞



Spring chicken cooked over charcoal I green papaya banana leaf \$24

GAENG KIAOW WAAN GAI 🌶



Green chicken curry | Thai eggplant | sweet basil

KHAO PHAD 🌶 🦙

Fried Thai style rice | egg | choice of pork / chicken / prawns / beef \$25

SE KRONG MOO YANG 🦙 🦠



BBQ baby pork spare ribs I som tum I dipping sauce \$29

SIDE PLATES

BEEFEATER TOMATO SALAD

CURLY FRIES

\$9

JASMINE RICE

\$3

SWEET PLATES

THE ICE CREAM & COOKIE CO. **ICE CREAM SANDWICHES**

Strawberry & Cream | Dark Chocolate | Double Chocolate | Mint Chocolate | Milk & Cookie | Chocolate Hazelnut

LEMONGRASS & PANDAN PANNACOTTA



Pomelo | Dragonfruit | passion fruit foam | vitelotte crisp

KHAO NIAO MAMUANG 💠 📥 🚫



Thai mango I sticky rice \$14

FOR THE YOUNG ONES

MINI CHEESE BURGER

\$15

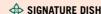
SPAGHETTI WITH BOLOGNAISE \$15

FRIED RICE WITH CHICKEN SATAY %

TEMPURA FISH AND CHIPS \$18

CHICKEN NUGGETS

\$15















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PEPPERMINT / CAMOMILE /

CLASSIC GREEN

| DRAFT BEER | WHITE WINE | MIXOLOGIST'S CHOICE | SHIRLEY TEMPLE \$12 / \$18.8 | HEALTH & WELLNESS |
|---|--|--|---|--|
| SINGHA \$12 / \$16 / \$30 (Half pint / Full pint / Jug) SAPPORO PREMIUM \$12 / \$16 / \$30 (Half pint / Full pint / Jug) | DOMAINE RÉGIS JOUAN \$20 / \$98 SANCERRE 2018, LOIRE VALLEY FRANCE (Glass / Bottle) | STEADY LAH-LOMA \$18 Tequila Agave Rinomato Grapefruit Soda MOJO-JITO \$22 | (Glass / Jug) Sprite Grenadines Syrup Cherry BLUE LAGOON \$12 / \$18.8 | DETOX (Glass / Jug) \$12 / \$19.8 Red Apple Pineapple Lemon Turmeric ENERGISER (Glass / Jug) \$12 / \$19.8 |
| GUINNESS \$15 MICODRAUGHT | ZENATO SOAVE CLASSICO \$20 / \$98 DOC, VENETO, ITALY (Glass / Bottle) | Rum Vanilla Lime & Lemon Prosecco Fresh Mint F.E.C. "FAR EAST CAIPIRINHA" \$24 | (Glass / Jug) Blue Curacao Syrup I Fresh Lime Juice I 7up I Slice Orange I Cherry | Banana Strawberry Orange LAGUNA COOLER (Glass / Jug) \$12 / \$19.8 |
| (Full pint) | MILES FROM NOWHERE \$20 / \$98 ESTATE SERIES | Yuzu- Galangal Lime Ginger Beer Fresh Ginger | SPARKLING PEACH \$12 / \$18.8 (Glass / Jug) | Cucumber Apple Lemon Juice Honey |
| CAN BEER CHANG CLASSIC \$7.90 | CHARDONNAY, MARGARET RIVER, AUSTRALIA (Glass / Bottle) | POMPADOUR \$18 Rinomato I Aperitivo Deciso I Mathilde Peach I Lavender | Peach Syrup Fresh Lime Juice Ginger Ale Slice Green Apple | MINERAL WATER |
| TIGER LAGER \$7.90 HEINEKEN PREMIUM LAGER \$7.90 | | Bitters Prosecco VENICE OF THE EAST \$22 | | EVIAN (STILL WATER) (750ml) \$9.5 ICE MOUNTAIN (STILL WATER) \$3.5 |
| KIRIN PRIME \$9.90 | RED WINE MOULINS DE CITRAN 2010, \$20 / \$98 | Mancino Ambrante Rosso I Tonic Water | FRESHLY SQUEEZED JUICE FRESH COCONUT \$9 | (600ml) SAN PELLEGRINO (SPARKLING) \$6.5 |
| POTTI ED CIDED | HUAT MEDOC, FRANCE (Glass / Bottle) | MUSSELBURGH'S CUP \$22 Thai Ginger Ale I Mathilde Cassis | FRESH JUICE GLASS \$9 Orange Apple Watermelon | (500ml) |
| BOTTLED CIDER MAGNERS CIDER \$15 | TENUTA SAN GUIDO LE \$20 / \$98 DIFESE 2017 IGT, TUSCANY, | I Fancy Fruit Cup TANQUERAY SEVILLA GIN \$17 / \$58 | FRESH JUICE JUG \$24 MIXED FRESH JUICE BY GLASS \$12 | THAI SPECIALITY CHA YEN (Paradise Thai Iced Tea) \$8 |
| CDADVING WINE | ITALY (Glass / Bottle) | (Glass / Jug) Sevilla Gin I Fever Tree Tonic I Slice Orange | MIXED FRESH JUICE BY JUG \$27 | CHA MANAO (Thai Iced Lime Tea) \$8 |
| SPARKLING WINE ZONIN PROSECCO SPECIAL \$18 / \$88 CUVÉE | RICHARD HAMILTON \$20 / \$98 COLTON'S G.S.M 2018, MC- LAREN VALE, AUSTRALIA | TANQUERAY MALACCA GIN \$17 / \$58 (Glass / Jug) Malacca Gin Fever Tree Tonic | *Additional charge of \$0.50 per glass and \$2 pre jug for juice without ice. | GAFAE YEN (Thai Iced Coffee) \$8 |
| (Glass / Bottle) | (Glass / Bottle) | Lime Wedge DON JULIO FROZEN MARGARITA \$17 / \$58 | SMOOTHIES | SOFT DRINKS COKE / COKE LIGHT / COKE ZERO / \$5.5 |
| ROSÉ WINE | SPIRITS PER SHOT WIDGES LONDON DRY GIN \$13 | (Glass / Jug) Tequila I Cointreau I Fresh Lime | YOUR CHOICE OF PLAIN YOGHURT OR LOW FAT YOGHURT | SPRITE / GINGER ALE / 100 PLUS |
| M DE MINUTY COTES DU \$20 / \$98 PROVENCE ROSÉ 2019, FRANCE | PLANTATION 3 STAR WHITE RUM \$14 | Juice Sugar Syrup Salt Slice Lime | BANANA / PINEAPPLE / \$12 MIXED BERRIES | LAVAZZA COFFEE LONG BLACK \$6 |
| (Glass / Bottle) | TRIED & TRUE VODKA \$14 ARQUITECTO BLANCO TEQUILA \$15 | MOCKTAIL | | ESPRESSO \$6 |
| CHAMPAGNE | BULLIET BOURBON \$15 | GUNNER \$12 / \$18.8 | MILKSHAKE | LATTE \$6 CAPPUCCINO \$6 |
| BILLECART SALMON BRUT \$32 / \$168 RÉSERVE | PLANTATION 3 STAR \$14 DARK RUM | (Glass / Jug) Ginger Ale Ginger Beer Angostura Bitters Cherry | CHOCOLATE / VANILLA / \$12 Banana / Pineapple | DOUBLE ESPRESSO \$9 *Additional charge of \$3 per shot |
| (Glass / Bottle) | | FRESH ORANGE GUNNER \$12 / \$18.8 (Glass / Jug) | MIXED BERRIES \$14 | |
| | | Ginger Ale I Ginger Beer I Orange Juice I Angostura Bitters I Cherry | | RONNEFELDT TEA ENGLISH BREAKFAST / \$6 EARL GREY / DARJEELING / |