

# THE DECK

## SANDWICHES

### Pane Nero Al Roast Beef 🍷

Rye bread, roasted Australian beef striploin, baby spinach salad, red onion confit

RM

58

### Ciabatta Alle Verdure 🥬🌿

Italian ciabatta bread, grilled vegetables, pecorino, pesto

45

## PINSA

### Salmone

Smoked salmon, avocado, ricotta, fresh tomato, green leaves

65

### Mozzarella & Pomodoro 🌿

Fresh mozzarella, tomato, extra virgin olive oil, basil, oregano

55

## SALADS

### Gamberi e Cocomero 🥒

Seasonal organic leaves, watermelon, red onions, shrimps, cherry tomato, mint, black olives

62

### Insalata di Mozzarella 🥒🌿

Green leaves, locally sourced buffalo mozzarella, fresh tomato, oregano, capers, sundried tomatoes, black olives basil, balsamic dressing

61

## CICCHETTI

### Tartine

Grilled bread slices, sausage, mushrooms, cheese

55

### Polenta e Tonno 🥗

Pan-fried polenta, creamy tuna, semi-dried tomato, anchovy

38

## PASTA

### Ravioli Ripieni Di Agnello 🍷

Home-made ravioli, slow braised lamb leg, creamy gravy

48

### Tortelloni Verdi 🥬🌿

Home-made pasta dumplings, ricotta, spinach cheese mousse, hazelnut

41

## SEA & LAND

### Bavetta Di Manzo 🥗🍷

Grilled beef flank skewers, barbecue sauce

60

### Gamberi in Salsa Rosa 🥗

Poached shrimps tail, pink mayonnaise, avocado, lettuce

58

### Tagliata Di Tonno 🥗🍷

Grilled yellow fin tuna, peppercorn, capers, olive salsa

57

### Arrosticini 🥗🍷

Rosemary infused grilled lamb skewers, herbs oil, lemon

50

### Calamari

Deep-fried squid rings, semolina crust, tartare sauce, lemon wedge

45

### Ali Di Pollo 🥗🍷

Baked chicken wings, paprika, barbecue sauce

32



Gluten Free



Contains Nuts



Vegetarian



Contains Alcohol

All prices quoted are inclusive of prevailing taxes

# THE DECK

## SIGNATURE COCKTAILS

<b>Aperol Spritzer</b> Aperol, prosecco, soda water	<b>38</b>
<b>Ginger Fizz</b> Dark rum, passion fruit puree, ginger syrup, soda water	<b>38</b>
<b>Tangorina</b> Light rum, orange juice, mint leaf, soda water	<b>38</b>
<b>Gingerita</b> Tequila, ginger beer	<b>38</b>
<b>Cool by the Pool</b> Strawberry puree, light rum, coconut rum, orange juice, lime juice, mint leaf, soda water	<b>38</b>

## CLASSIC COCKTAILS

Long Island Iced Tea	Margarita	<b>38</b>
Mojito	Daiquiri	
Pina Colada	Bloody Mary	
Singapore Sling	Mai Tai	
Sex on the Beach	Martini	

## INTERNATIONAL BEERS

Corona	<b>26</b>	Kronenbourg	<b>26</b>
Heineken	<b>26</b>	Tiger	<b>24</b>
Carlsberg	<b>24</b>		

## JUICES & SOFT DRINKS

Orange	<b>28</b>	Coke	<b>15</b>
Pineapple	<b>28</b>	Diet Coke	<b>15</b>
Mango	<b>22</b>	Sprite	<b>15</b>
Lime	<b>22</b>	Ginger Ale	<b>15</b>

## SELECTION COFFEE & TEA

<b>Coffee</b>			
Espresso	<b>18</b>	Caffe Latte	<b>18</b>
Brewed Coffee	<b>18</b>	Mochaccino	<b>18</b>
Cappuccino	<b>18</b>		

<b>Tea</b>			
English Breakfast	<b>18</b>	Jasmine Tea	<b>18</b>
Earl Grey	<b>18</b>	Green Tea	<b>18</b>

## H2O

Aqua Panna 750ml	<b>26</b>
San Pellegrino 750ml	<b>26</b>

## WINE BY THE GLASS

<b>Champagne</b> Taitinger Brut Reserve 375ml (2 glasses)	<b>168</b>
<b>White Wine</b> Ata Rangi, Martinborough, Sauvignon Blanc, New Zealand	<b>52</b>
Castello Banfi, Le Rime, IGT, Tuscanny, Pino Grigio, Italy	<b>42</b>
<b>Red Wine</b> Villa Cafaggio, Chianti Classico DOCG Sangiovese, Italy	<b>52</b>
Gustave Lorentz, Alsace, Pinot Noir, France	<b>46</b>
<b>Rose Wine</b> Fleurs de Prairie Cotes de Provence, France	<b>42</b>
Cinsault, Shiraz, Grenache	

## FREE SPIRITED COCKTAILS

<b>Mango Lassi</b> Yoghurt, mango puree, mango juice	<b>28</b>
<b>Fruit Punch</b> Mango juice, orange juice, pineapple juice, lime juice, grenadine syrup	<b>28</b>
<b>Summer Delight</b> Orange juice, mango juice, strawberry puree, lime juice, sprite	<b>28</b>
<b>Virgin Mojito</b> Fresh lime, mint leaf, brown sugar, soda water	<b>28</b>
<b>Virgin Pina Colada</b> Pineapple juice, coconut cream	<b>28</b>

## SPIRITS

<b>Vodka</b>			
Belvedere	<b>30</b>	Stolichnaya	<b>28</b>
Grey Goose	<b>28</b>	Smirnoff Red	<b>28</b>
<b>Whiskey</b>			
Chivas 12Y	<b>32</b>	Jack Daniel's	<b>28</b>
Jim Beam	<b>28</b>	Jameson	<b>28</b>
<b>Gin</b>			
Monkey 47	<b>42</b>	Tanqueray No. 10	<b>28</b>
Bombay Sapphire	<b>26</b>	Tanqueray	<b>26</b>
<b>Rum</b>			
Bacardi	<b>28</b>	Myers's	<b>28</b>
Malibu	<b>28</b>	Mount Gay	<b>28</b>
<b>Tequilla</b>			
Patron Anejo	<b>38</b>	Jose Cuervo	<b>28</b>