

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.

## PLANT BASED POWER FOOD

### QUINOA SALAD

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

### CAESAR

Cos lettuce | signature low calorie caesar dressing | beef jerky | parmesan crisp  
\$16

Optional: Grilled chicken / salmon / prawns  
\$25

### KETO BOWL

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

### BURRATINI

Cameron Highland heirloom tomatoes | Puglia' burratini | arugula | virgin olive oil  
\$24

## SEA PLATES

### RED SNAPPER

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

### SQUID

Deep fried fresh squid | fragrant curry leaf | chilli dressing  
\$21

### TIGER PRAWNS

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

### LOBSTER

Canadian lobster | steamed or grilled | dipping sauces  
250G \$36  
500G \$68

## BURGERS & SLIDERS

ALL B&S ARE SERVED WITH A SIDE OF SWEET POTATO FRIES

### LAGUNA BURGER

200gr ground wagyu brisket | grilled Applewood pork bacon | aged cheddar | caramelised onions | beefeater tomato | black sesame brioche bun | pickles | green tomato relish  
\$27

### 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 | grilled potato flour roll  
\$36

## PASTA PLATES

### RIGATONI PORCINI

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

### PENNE ZITI RIGATE ARRABIATA

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

## BANGKOK STREET PLATES

### PLAA TAKRAI TALAY

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

### POR PIA PAK

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

### PEEK GAI TOD NAM PLA

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

### MOO PING

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

### PLA KAPONG NEUNG MA NAO

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

### SOM TAM GAI YANG

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

### GAENG KIAOW WAAN GAI

Green chicken curry | Thai eggplant | sweet basil  
\$25

### KHAO PHAD

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

### SE KRONG MOO YANG

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

## SIDE PLATES

### BEEFEATER TOMATO SALAD

\$8

### CURLY FRIES

\$9

### JASMINE RICE

\$3

## SWEET PLATES

### GELATO & SORBET CUPS

Chocolate | Vanilla | Coconut  
\$7

### LEMONGRASS & PANDAN PANNACOTTA

   
Pomelo | Dragonfruit | passion fruit foam | vitelotte crisp  
\$12

### SEASONAL FRUIT

Selection of seasonal sliced fruits  
\$15

### KHAO NIAO MAMUANG

Thai mango | sticky rice  
\$14

## FOR THE YOUNG ONES

### MINI CHEESE BURGER

\$15

### SPAGHETTI WITH BOLOGNAISE

\$15

### FRIED RICE WITH CHICKEN SATAY

\$14

### TEMPURA FISH AND CHIPS

\$18

### CHICKEN NUGGETS

\$15



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### DRAFT BEER

<b>HEINEKEN</b> (Half pint / Full pint)	\$10 / \$14
<b>ASAHI</b> (Half pint / Full pint)	\$12 / \$16
<b>SINGHA</b> (Half pint / Full pint)	\$12 / \$16

### BOTTLED CIDER

<b>MAGNERS CIDER</b>	\$15
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### SPARKLING WINE

<b>ZONIN PROSECCO SPECIAL CUVÉE</b> (Glass / Bottle)	\$18 / \$88
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### ROSÉ WINE

<b>M DE MINUTY COTES DU PROVENCE ROSÉ 2019, FRANCE</b> (Glass / Bottle)	\$20 / \$98
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### CHAMPAGNE

<b>BILLECART-SALMON BRUT RÉSERVE</b> (Glass / Bottle)	\$32 / \$168
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### WHITE WINE

<b>DOMAINE RÉGIS JOUAN SANCERRE 2018, LOIRE VALLEY FRANCE</b> (Glass / Bottle)	\$20 / \$98
<b>ZENATO SOAVE CLASSICO DOC, VENETO, ITALY</b> (Glass / Bottle)	\$20 / \$98
<b>MILES FROM NOWHERE ESTATE SERIES CHARDONNAY, MARGARET RIVER, AUSTRALIA</b> (Glass / Bottle)	\$20 / \$98

### RED WINE

<b>MOULINS DE CITRAN 2010, HUAT MEDOC, FRANCE</b> (Glass / Bottle)	\$20 / \$98
<b>TENUTA SAN GUIDO LE DIFESE 2017 IGT, TUSCANY, ITALY</b> (Glass / Bottle)	\$20 / \$98
<b>RICHARD HAMILTON COLTON'S G.S.M 2018, MCLAREN VALE, AUSTRALIA</b> (Glass / Bottle)	\$20 / \$98

### SPIRITS PER SHOT

<b>WIDGES LONDON DRY GIN</b>	\$13
<b>PLANTATION 3 STAR WHITE RUM</b>	\$14
<b>TRIED &amp; TRUE VODKA</b>	\$14
<b>ARQUITECTO BLANCO TEQUILA</b>	\$15
<b>BULLIET BOURBON</b>	\$15
<b>PLANTATION 3 STAR DARK RUM</b>	\$14

### MIXOLOGIST'S CHOICE

<b>STEADY LAH-LOMA</b> Tequila   Agave   Rinomato   Grapefruit Soda	\$18
<b>MOJO-JITO</b> Rum   Vanilla   Lime & Lemon   Prosecco   Fresh Mint	\$22
<b>F.E.C. "FAR EAST CAIPIRINHA"</b> Yuzu- Galangal   Lime   Ginger Beer   Fresh Ginger	\$24
<b>POMPADOUR</b> Rinomato   Aperitivo Deciso   Mathilde Peach   Lavender Bitters   Prosecco	\$18
<b>VENICE OF THE EAST</b> Mancino Ambrante Rosso   Tonic Water	\$22
<b>MUSSELBURGH'S CUP</b> Thai Ginger Ale   Mathilde Cassis   Fancy Fruit Cup	\$22

### FRESHLY SQUEEZED JUICE

<b>ORANGE / APPLE / COCONUT / WATERMELON JUICE</b>	\$9
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### SPARKLING JUICES

<b>GUAVA &amp; LEMONGRASS</b>	\$6.5
<b>HIBISCUS &amp; LIME</b>	\$6.5
<b>LEMONADE &amp; LENGKUAS</b>	\$6.5
<b>APPLE &amp; VANILLA</b>	\$6.5

### SMOOTHIES

<b>YOUR CHOICE OF PLAIN YOGHURT OR LOW FAT YOGHURT</b>	
<b>BANANA / PINEAPPLE / MIXED BERRIES</b>	\$12

### MILKSHAKE

<b>CHOCOLATE / VANILLA / BANANA / PINEAPPLE</b>	\$12
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<b>MIXED BERRIES</b>	\$14
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### HEALTH & WELLNESS

<b>DETOX</b> Red Apple   Pineapple   Lemon   Turmeric	\$12
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<b>ENERGISER</b> Banana   Strawberry   Orange	\$12
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<b>LAGUNA COOLER</b> Cucumber   Apple   Lemon Juice   Honey	\$12
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### MINERAL WATER

<b>ACQUA PANNA STILL</b> (500ml / 750ml)	\$6.5 / \$9.5
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<b>SAN PELLEGRINO SPARKLING</b> (500ml / 750ml)	\$6.5 / \$9.5
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### LOCAL AND THAI SPECIALITY

<b>CHA YEN</b> (Paradise Thai Iced Tea)	\$8
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<b>CHA MANAO</b> (Thai Iced Lime Tea)	\$8
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<b>GAFAE YEN</b> (Thai Iced Coffee)	\$8
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### SOFT DRINKS

<b>COKE / COKE LIGHT / 7UP / GINGER ALE</b>	\$5.5
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### LAVAZZA COFFEE

<b>LONG BLACK</b>	\$6
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<b>ESPRESSO</b>	\$6
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<b>LATTE</b>	\$6
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<b>CAPPUCCINO</b>	\$6
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<b>DOUBLE ESPRESSO</b>	\$9
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### RONNEFELDT TEA

<b>ENGLISH BREAKFAST / EARL GREY / DARJEELING / PEPPERMINT / CAMOMILE / JASMINE / CLASSIC GREEN</b>	\$6
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