



FOOD + DRINKS

OPEN DAILY • 7.30AM-MIDNIGHT



CELEBRATE
FUNCTIONS + PRIVATE EVENTS
WITH US

Group bookings, Birthdays, Corporate Events... and more



   @THEDECKBKK

NON-ALCOHOLIC

COFFEE, TEA & MORE

HOT

Espresso	80
<i>Single shot of freshly ground coffee</i>	
Double Espresso	100
<i>Double shot of freshly ground coffee</i>	
Espresso Macchiato	110
<i>Double espresso, short milk, foam</i>	
Americano	100
<i>Double espresso with hot water</i>	
Cappuccino	110
<i>Double espresso, milk, foam, chocolate dusted</i>	
Flat White	110
<i>Double espresso, milk, less foam</i>	
Latte	110
<i>Espresso, milk, foam</i>	
Mocha	110
<i>Espresso, cocoa, milk, foam</i>	
Hot Chocolate	110
<i>Chocolate, milk, foam</i>	
Ronnefeldt Tea	100
<i>English Breakfast, Earl Grey, Green</i>	
Tea Mug for One	100
<i>Thai Tea, Matcha Green Tea</i>	
Matcha Latte	110
<i>Matcha, milk, foam</i>	

ICED

Iced Americano	110
<i>Double espresso, water, ice</i>	
Iced Latte	120
<i>Double espresso, milk, ice</i>	
Iced Cappuccino	120
<i>Double espresso, milk, ice, chocolate dusted</i>	
Iced Mocha	120
<i>Double espresso, cocoa, milk, ice</i>	
Iced Chocolate	120
<i>Cocoa chocolate mix, milk, ice</i>	
Iced Tea	110
<i>English Breakfast Earl Grey Japanese Green Tea Matcha Green Tea</i>	
Thai Iced Milk Tea	110
<i>Thai tea, condensed milk, milk, ice</i>	
Coffee Frappé	150
<i>Double espresso, frappe mix, milk, ice</i>	
Chocolate Frappé	150
<i>Chocolate frappe mix, milk, ice, topped with whipped cream</i>	

MILK & TOPPING OPTIONS

Full Cream Milk	-
Almond Milk	+20
Oat Milk	+20
Coco / Cinnamon Powder	-
Whipped Cream	+15
Chocolate Sauce	+15
Caramel Sauce	+15

MILKSHAKE

Vanilla Milkshake	160
<i>Vanilla ice cream, milk, whipped cream</i>	
Chocolate KitKat Milkshake	230
<i>Vanilla ice cream, coco, chocolate sauce, milk, whipped cream, KitKat</i>	
Snickers Milkshake	230
<i>Vanilla ice cream, peanut butter, chocolate sauce, caramel sauce, milk, whipped cream, Snickers</i>	

Iced Banana Date Latte	230
<i>Fresh dates, fresh banana, milk, shot of espresso, blended with ice.</i>	

FRUITY CHOICE

Fresh Young Coconut	140
<i>Whole coconut with natural coconut water and flesh</i>	
Fruit Ice Blend	140
<i>Watermelon, Pineapple</i>	
	150
<i>Orange, Coconut or Mango</i>	
Local Chilled Juice	70
<i>Orange, Pineapple, Apple</i>	
<i>Mango, Lychee, Tomato</i>	
Ruby Red Grapefruit Juice	120
Cranberry Juice	180

PREMIUM JUICES

Festilia Orange Juice	140
<i>250ml 100% Valencia orange juice from Italy with no added sugar, and no preservatives! The perfect way to refresh, revive and replenish</i>	

BEEP COLD PRESS

Green Dream Nutri-blend	140
<i>250ml blend of apple, pineapple, cucumber, lotus root, spinach, centella, lime, kiwi</i>	
Beta Glow Nutri-blend	140
<i>250ml blend of pineapple, apple, mango, orange, carrot, papaya, passion fruit, gac fruit</i>	
Red Ruby Nutri-blend	140
<i>250ml blend of apple, pear, mixed berries, carrot, orange, pineapple, beetroot, spinach</i>	
Ginger Nutri-shot	80
<i>70ml of pure, cold-pressed ginger with nothing else added</i>	
Tumeric Nutri-shot	80
<i>70ml blend of tumeric, ginger, gac fruit, Jerusalem artichoke, apple, carrot, orange & passion fruit</i>	

SOFT DRINKS

Bundaberg Ginger Beer	110
Red Bull (imported)	110
Coca Cola	70
Diet Coke	70
Sprite	70
Fanta Orange	70
Fanta Strawberry	70
Schweppes Ginger Ale	70
Schweppes Manao Soda	70
Schweppes Raspberry Citrus	70
Singha Soda Water	70
A&W Root Beer	70
Heineken Zero 0.0 Beer	150

MOCKTAILS & SODAS

Nam Manao (Lime Soda)	100
<i>Fresh lime juice, syrup, sea salt, soda water, mint</i>	
Salted Plum Soda	140
<i>Salted plum, lime juice, syrup, plum brine, soda water</i>	
Lemon Basil Soda	140
<i>Fresh lemon juice, basil, soda water</i>	
Mango Kalamansi Soda	140
<i>Mango, kalamansi shrub, soda water</i>	
Lynchee Rainbow Soda	140
<i>Lychee syrup, soda water, butterfly pea juice, lemon juice</i>	
Honey Lemon Pink Soda	140
<i>Thai honey, lemon juice, soda, Sala Syrup, butterfly pea juice</i>	

WATER

Minere 500ml	55
<i>Local still mineral water</i>	
Perrier Flavors 250ml	80
<i>Perrier Sparkling Natural Mineral Water with natural flavors. Choice of</i>	
<ul style="list-style-type: none">• Pink Grapefruit• Peach	
Vittel Water 750ml	130
<i>Still mineral water from France</i>	
Perrier 750ml	170
<i>French sparkling natural mineral water</i>	

BEERS - COCKTAILS - HOUSE POURS

HAPPY HOUR EVERY DAY 8AM - 8PM

CLASSIC COCKTAIL

	Happy Hour	Regular
Hawaiian Mai Tai	199	280
Classic Margarita	199	280
Slushy Margarita	199	280
Mojito	199	280
Tommy's Margarita	-	280
Aperol Spritz	-	340
Daiquiri	-	280
Whiskey Sour	-	260
Amaretto Sour	-	260
Old Fashioned	from	260
Manhattan	from	260
Martini (Gin/Vodka)	from	260

Ask our bartender for your favourites classics

OUR TWIST ON CLASSICS

	Happy Hour	Regular
Porn Star Martini	199	280
<i>with salted karamel vodka</i>		
Deck Negroni	-	280
<i>balanced with bianco vermouth</i>		
Espresso Martini	-	280
<i>with a Spanish twist</i>		
Deck Grasshopper	-	280
<i>stiffened with vodka and absinthe</i>		

ALL DAY BEER BUCKETS

Bucket of five (5) bottles



Local Beer Bucket
495

DRAUGHT BEER 500ML

	Happy Hour	Regular
Tiger	109	160
Singha	119	170
Asahi	129	180
Budweiser	139	180
Guinness	320	420

DRAUGHT BEER TOWER 3LT

	Happy Hour	Regular
Tiger	650	880
Singha	710	940
Asahi	710	990
Budweiser	710	990

BOTTLE BEER / CIDER

	Happy Hour	Regular
Corona	149	180
<i>Imported 330ml</i>		
Singha	100	150
<i>Thai Beer 330ml</i>		
Local Beers	100	150
<i>Domestic 320-330ml</i>		
Beer Lao Lager	-	160
<i>Imported 330ml</i>		
Beer Lao Dark	-	170
<i>Imported 330ml</i>		
Brothers Toffee Apple	-	380
<i>Sweet Cider 500ml</i>		
Heineken Zero 0%	-	150

SUNTREE BREWING CO

Thai Craft Beer - 330ml bottles

Tid Lom Session IPA	280
<i>Tropical fruit aroma perfect for relaxing days</i>	
Cheeva Honey Lime Wit	280
<i>Give your taste buds a bubble bath in this honey-gold concoction</i>	

PERFECT FOR SHARING



Melon Illusion Shaker	590
<i>Shaken at the table, serves 6-9 shots. Vodka, melon liqueur, citrus, orange liqueur, pineapple</i>	
Red Sangria Jug	790
<i>Red wine, fruit and a special blend of booze for a delightful kick</i>	



HOUSE SPIRITS BY THE GLASS

	Happy Hour	Regular
House Vodka	99	130
House Dry Gin	99	130
House Whisky	99	130
House Rum	99	130
House Bourbon	99	130

Check in the back of menu for our full spirits list

HOUSE WINE BY GLASS

	Happy Hour	Regular
Shiraz	149	195
Chardonnay	149	195
Rosé	149	165
Sparkling	149	165

Check wine list in the back for the full wine menu

SIGNATURE COCKTAILS



MANGO STICKY RICE



Lychee Lemongrass 320
White Rabbit Vodka, lemongrass, lychee juice, citrus, simple syrup, lychee



Mango Sticky Rice 320
White Rabbit Vodka, Malibu, citrus, coconut cream, simple syrup, fresh mango, sesame, mint & pandan leaves



Yuzu Whiskey Sour 320
Bourbon whiskey, Angostura bitter, Aer, Yuzu puree, simple syrup, citrus



Tamarind Margarita 320
Blanco tequila, tamarind syrup, triple sec, lime juice, simple syrup, tajin salt rim



Tom Yum Martini 320
White Rabbit Vodka, lime leaf, lemongrass, ginger Thai chili



Passion Fruit Mojito 320
Blanco rum, fresh lime & mint, brown sugar, passion fruit, soda
- Tikii Mugs for photos - try a second one

SIGNATURE COCKTAILS



TRY A CORONA COCKTAIL



Holiday Boyfriend 320
Blanco tequila, citrus, pineapple, lemongrass, lime leaf, vetiver



Pandan Me 320
Whitley Neil Original Gin, pandan, olive juice, citrus, Edible flower



Mango Mexican 320
*Mango puree, sprite and a Corona beer
Tropical flavors and great to show off!*



Sundays Are For The Girls 320
Whitley Neil Original Gin, Lillet Rose, ginger, cucumber, citrus, bitters



Diablo Larger-rita 699
Multiple tequila margaritas in a gold fish bowl, slammed with an upside down Corona beer! - PERFECT TO SHARE.



Punch Me in The Deck 320
Blanco rum, Matusalem 7 rum, citrus, pastis, pomegranate juice

Breakfast & Brunch available from 7:30am to 2:00pm

BREAKFAST & BRUNCH

BREAKFAST FAVORITES



Only Available until 10:30am

EARLY BIRD BREAKFAST SET* 160

No substitutions, sorry.

Feel free to add extras...

A fried egg, two bacon rashers, breakfast potato, toast.
Includes: 1 cup of black coffee or tea
1 glass of orange juice



BIG KAHUNA BREAKFAST 485

Two fried eggs, grilled ham, two sausages, back bacon & streaky bacon, hash brown, baked beans, mushroom, grilled tomato, breakfast potato and toast.
Includes black coffee or tea, and orange juice.

BREAKFAST EXTRAS

Extra Egg 1x pc	40
Streaky Bacon 2x slices	60
Back Bacon 2x slices	90
Breakfast Ham 2x slices	60
Pork Breakfast Sausage 2pc	80
Smoked Salmon 50g	140
Half Avocado	90
Baked Beans	40
Breakfast Potato	50
Hash Brown 2x pc	45
Sautéed Mushrooms	40
Sautéed Spinach	50
Grilled Tomato	30
Sour Dough Toast 1pc	90
White Toast 1pc	20
Pancake 1pc	90



BACON AND EGGS 290
Two fried eggs, toast, breakfast potato, streaky bacon, back bacon



AVOCADO EGG ON TOAST 295
Hand smashed avocado, pico de gallo, one poached egg, toasted sourdough
• Extra Poached Egg +40



EGGS ON TOAST 140
Two eggs your way with sour dough toast
• Add ½ Avocado +90
• Add Baked Beans +40

EGGS HOLLANDAISE

Two poached eggs, hollandaise sauce, sourdough



THE DECK EGGS BENEDICT 320
With back bacon & breakfast ham



EGGS FLORENTINE 290
With sautéed spinach



EGGS SALMON ROYALE 395
With smoked salmon and cream cheese

3 EGG OMELETTES



MEAT & CHEESE OMELETTE 320
Bacon, ham, cheese, toast



SPINACH OMELETTE 260
Spinach, dill, tomato, feta, toast
• Add ½ Avocado +90

PERFECT FOR BRUNCH



BREAKFAST BURRITO 220
Scrambled eggs, bacon, cheese, pico de gallo, homemade salsa verde



THE NEW YORKER 290
Bacon, fried egg and cheese on a sesame bun. A must try.



YOGURT & GRANOLA BOWL 280
Greek yogurt, home-made granola, nuts, fresh fruit served with honey

THAI BREAKFAST

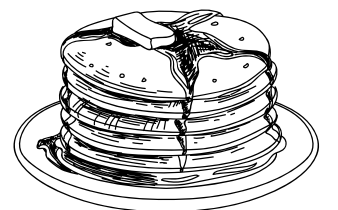


KHAO TOM from 160
Thai Rice Soup, chicken stock, fried garlic, coriander. Choice of:
• Plain Rice Soup
• Add Minced Pork 220
• Add Prawns 260



PAD KRA POW SET from 180
Stir-fry Thai spicy basil, chili and sauce. Set served with rice and fried egg.
Choice of: **Chicken 180** or **Pork 180**
Imported Beef 260

PANCAKES



Thick homemade pancakes. Made fresh to order. Please allow 10-15 minutes.



TRIPLE STACK 280
Plain pancakes, maple syrup, butter
• Add Streaky Bacon 2x Slices +60



BLUEBERRY CRUMBLE 320
Homemade blueberry compote, toasted oat crumble, Greek yogurt



SALTED CARAMEL 290
Mixed nuts, salted caramel sauce, whipped cream

VEGETARIAN or VEGAN OPTION. ★ RECOMMENDED. ♥ HEALTHY CHOICE
ask our staff for more details

*BREAKFAST SET CANNOT BE USED TOGETHER WITH DISCOUNTS OR CASH VOUCHERS

PRICES ARE IN BAHT AND SUBJECT TO 10% SERVICE CHARGE & GOVERNMENT VAT
*BREAKFAST SET CANNOT BE USED TOGETHER WITH DISCOUNTS OR CASH VOUCHERS

Lunch & Dinner available from 11:00am to 11:00pm

LUNCH & DINNER

SMALL PLATES



FRESH OYSTERS 3pc 320
 French Fine de Claire No.3 6pc 560
 Served with lemon, mignonette, Thai seafood sauce 12pc 990



GARLIC PRAWNS 380
 Sautéed fresh prawns, garlic butter, herbs, crusty bread, lemon wedge



CRISPY CALAMARI 260
 Fried fresh squid, battered zucchini, arrabiata sauce, lemon wedge



CHIPS & SALSA 140
 Homemade salsa roja, pico de gallo, coriander, crunchy corn chips



COCONUT PRAWNS 260
 Coconut crumbed prawns, sweet chili sauce



BUFFALO CAULIFLOWER 190
 Original Franks Hot Sauce, blue cheese dressing, pickled celery.
 • Tossed or sauce on the side



HOMEMADE MEATBALLS 190
 Pork & beef meatballs, red-sauce, grana Padano cheese



PULLED PORK SLIDERS 180
 Slow cooked pulled pork, toasted mini bun, Alabama white sauce, mango slaw



CRISPY CHICKEN STRIPS 190
 Fried chicken breast served with homemade hot n' sour mango dip



FRIED MAC N' CHEESE 190
 Our twist on a classic with chipotle aioli



LOADED NACHOS 250
 Corn chips, cheese, black beans, pico de gallo, chipotle mayonnaise, salsa roja, sour cream. **Choice of:**
 • Chicken Tinga or Pulled Pork
 • Vegetarian



STREET TACOS 3PC SET 295
 Soft corn tortilla topped with onion, radish, cilantro, served with homemade salsa roja & verde. **Choice of:**
 • 3x Chicken Tinga or 3x Pulled Pork



BAJA FISH TACOS 2PC 295
 Soft flour tortilla, beer battered cream snapper, citrus slaw, coriander, chipotle mayo



SALMON TOSTADAS 295
 Salmon tartare, crispy corn tortilla, chipotle mayo, bell pepper, furikake



TUNA TARTARE TACOS 2PC SET 295
 Crunchy corn tortillas, sashimi tuna, ponzu, avocado, coriander, chipotle mayonnaise

SMALL PLATES



CHICKEN WINGLETS 180
 Fried chicken winglets
 Choice of:
 • Crispy Thai Style with chili sauce dip
 • Sticky Thai Tamarind Sauce
 • Home-made Chili Sauce



GUACAMOLE & CHIPS 330
 Smashed avocado, lime, pico de gallo, crunchy corn chips
 • Extra Corn Chips +60



HUMMUS DIP 220
 Homemade hummus, fresh garlic flatbread
 • Extra Flat Bread +60
 • Add Vegetable Sticks +60

SNACKTASTIC WEDNESDAY

50% OFF SMALL PLATES 3PM-7PM

PIZZA



PEPPERONI PIZZA 295
 Tomato base, salami picante, grana Padano & mozzarella cheese



TRUFFLE MUSHROOM PIZZA 370
 Black truffle paste, mixed mushrooms, mozzarella & grana Padano cheese



MARGARITA PIZZA 230
 Tomato base, Italian basil, mozzarella & grana Padano cheese



MEATLOVERS PIZZA 320
 Tomato base, salami picante, pork sausage, ham, bacon, mozzarella & grana Padano

- PIZZA EXTRAS:**
- Add Chopped Streaky Bacon +80
 - Add Sliced Jalapeños +40
 - Add Mushroom +30
 - Add Chopped Chili +20
 - Add Pepperoni / Parma +90
 - Add Sausage Meat +60
 - Add Extra Cheese +60

SALADS



CLASSIC CAESAR 340
 Fresh romaine lettuce, cherry tomatoes, crispy bacon, anchovy fillets, parmesan crisp, croutons, homemade caesar dressing



KALE SUPERFOOD SALAD 290
 Vegan kale salad, grains, green apple, grilled Brussel sprouts, bell peppers, toasted almond dressing



SEARED TUNA SALAD 360
 Seared sashimi grade tuna, mixed greens, beetroot, radish, shallots, fennel, tomato, black olive, feta cheese, beetroot dressing



CHOPPED SALAD 320
 Mixed greens, cherry tomato, bell pepper, avocado, radish, black olive, chicken, chorizo, mozzarella, blue cheese, walnut, lemon dressing

Lunch & Dinner available from 11:00am to 11:00pm

LUNCH & DINNER

MAINS



SMOKED EGGPLANT KATSU ✓ 390 ★
Breaded smoked eggplant, chipotle crema, marinated cucumber, pickled onion, dill, feta



CHICKEN SALAD ♥ 320 ★
Grilled chicken breast, avocado, boiled egg, mixed green salad, honey soy sesame dressing



ANGUS BEEF RIBEYE NEW 1190 ★
Free-range O'Connor Angus beef from Gippsland, Victoria, Australia. 350g ribeye steak cooked medium rare (or to your liking) with roasted potato, sautéed vegetables, light salad, red wine jus



SEA BASS NEW 480 ★
Pan-seared and baked sea bass fillet, pesto mashed potato sautéed vegetables, lemon butter sauce



BAKED CHICKEN BREAST NEW 360 ★
Spinach and cheese stuffed plump chicken breast, seasonal vegetables, light salad, creamy mushroom sauce



HANGER STEAK 890 ★
270g imported Australian beef, creamed spinach, cowboy butter, served medium rare (or to your liking) with choice of:
• Mashed potatoes or home fries



PORK CHOP NEW 520 ★
Seared pork chop, mashed sweet potato, sautéed vegetables, pineapple salsa, amazing homemade bbq sauce



FRIED CHICKEN PARMA 490 ★
Breaded chicken cutlet, mozzarella, pork sausage pink Bolognese sauce, spaghetti in tomato sauce



HALF RACK OF RIBS NEW 490 ★
Slow cooked pork ribs, homemade BBQ glaze, fresh slaw
Choice of:
• Mashed Potato or French Fries



TEX-MEX FAJITA'S NEW from 390 ★
Meat of choice, sliced bell peppers, onions, seasoning served with 3 flour tortilla, sour cream, rice
• Chicken 390
• Australian Beef 630
• add an extra tortilla +20

SIDES



Corn Chips & Salsa 140
French Fries 125
Chicken Seasoned Fries 125
Mashed Potato 125
Garlic Bread 125
Buttered Mushroom 125
Sautéed Spinach 125
Small Green Salad 125
Garlic Flatbread 60
Thai Jasmine Rice 40

BURGERS & MORE



CHICKEN TINGA BURRITO 360 ★
Chicken tinga, pico de gallo, chipotle mayo, cheddar cheese, black beans, rice



CRISPY CHICKEN SANDWICH 350 ★
Country-fried chicken breast, sesame bun, slaw, Alabama white sauce, pickles, fries



KATSU SANDWICH 320 ★
Breaded Sloane's mortadella, homemade slaw, tonkatsu sauce, fries



DOUBLE DECKER BURGER 480 ★
Double Australian beef patties, cheddar, tomato, onion, lettuce, pickle, ketchup, mayonnaise, fries



CLASSIC CHEESEBURGER 390 ★
Australian beef, cheddar, house made pickle, burger sauce, fries

PASTA



SPAGHETTI MEATBALLS 380 ★
Pork and beef meatballs, tomato sauce, Grana Padano cheese



BACON CARBONARA 360 ★
Fettuccine pasta, Sloane's bacon, onion, cream, button mushrooms, cheese



PESTO PENNE CHICKEN ✓ 360 ★
Light pesto creamy sauce, bell pepper, onion, zucchini, Parmesan, walnuts, feta cheese. Vegetarian option available



RIGATONI SAUSAGE BOLOGNESE 380 ★
Pork sausage, house made pink sauce, Grana Padano cheese



AOP SPAGHETTI ✓ 380 ★
Sliced garlic, dried chili, parsley, extra virgin olive oil.
• Add Sloane's Bacon +120
• Add Prawns (3pc) +150

DESSERT



TIRAMISU 195 ★
Ladyfingers, coffee, mascarpone cream, cocoa powder, whipped cream



PASSIONFRUIT PANNA COTTA 195 ★
Dairy free. Silky, creamy coconut filling, passionfruit jelly



FRESHLY BAKED SKILLET BROWNIE 220 ★
Perfect to Share
Made with real chocolate and gooey sticky center, vanilla ice cream - needs 10 minutes



CRÈME BRÛLÉE 195 ★
Rich egg custard with burnt sugar topping



CROFFLE 195 ★
A croissant pressed in a waffle iron, served with whipped cream, fresh strawberries

Lunch & Dinner available from 11:00am to 11:00pm

LUNCH & DINNER

A TASTE OF THAILAND

A TASTE OF THAILAND



LAAB MOO TOD 190 
Deep-fried Northern Thai spicy minced pork balls.
The perfect drinking snack!



SOM TUM THAI 220 
Green papaya spicy salad, dried shrimp, peanut, salted egg.
A classic Thai / Issan dish



SPAGHETTI PAD KEE MAO TALAY 320 
Stir-fried spaghetti, seafood, chili, Thai herbs
A local favourite Thai street food.



PAD KRA POW from 220 
Stir-fry with Thai spicy basil, chili
Choice of: Chicken 220 or Pork 220 Aust Beef 260 or Seafood 320



LAAB MOO 220 
Pork mince, toasted rice, Thai herbs
One of the most popular Thai streets foods in Isaan cuisine.




MORGING GLORY PAD PAK BOONG 140 
Stir-fried morning glory with garlic, chili, soy beans paste, oyster sauce and soy sauce



MOO DAD DEAW 190
Traditional Thai pork jerky that originated in the kitchens of Northeastern Thailand
So good we're sure you'll order two!



YUM TUNA 320 
Thai-style salad with sashimi tuna, shallots, green apple, cashew nuts, cherry tomato
ZAAP!



PAD SEE EW from 220
Thai style stir-fried flat rice noodle, soy sauces.
Choice of: Chicken 220 or Pork 220 or Seafood 315



PAD KRATIEM from 190
Stir-fry with garlic and black pepper.
Choice of: Chicken 190 or Pork 190 or Squid 260



PEEK GAENG GAI 280 
Chicken in Thai red curry coconut sauce.



PAD PAK RUAM MIT 140 
Stir-fried mixed vegetables, garlic, soy sauce and oyster sauce



KHOR MOO YANG 190
Grilled Pork Neck. Thai-style with nam jim jaew sauce
Perfect for snacking!



YUM NUA YANG 460 
Beef Salad. Imported Australian steak, grilled medium, with fresh lime, herbs & chilli.
Low-carb & gluten-free dish!



PHAD THAI GOONG 320
Famous Thai stir-fried rice noodles, fresh prawns, dried shrimp, tofu, peanuts, egg, crushed peanuts, chili, bean sprouts, lime



NUA NAM MAN HOI 280
Beef and Oyster Sauce. Stir-fried imported beef, onion, mushroom, bell pepper, oyster sauce



GAI PAD MED MAMUANG 220
Chicken and Cashew Nut Chicken breast, cashew nuts, onion, sesame, dried chili, garlic, bell pepper, spring onion




PAD CHA PLA 270
Stir-fried sea bass fish, green pepper corn, chili, fragrant Thai herbs and sauces



PLA MUK TOD 260
Lightly battered Thai-style fried squid, garlic and Thai spicy seafood sauce



YUM MAMA from 330 
Thai Mama noodle salad with celery, onion, tomato and peanuts. **Choice of: Pork 220 or Seafood 290 or Mixed 330**



KHAO PAD from 190
Thai fried rice with egg, spring onion, carrot, tomato and peanuts. **Choice of: Chicken 190 or Pork 190 or Seafood 285**



TOM YUM GOONG good for 2 people 320 
Thailand's most famous soup. Spicy and sour Thai soup with prawns



GOONG PAD PAK 270
Stir-fried large prawns, seasonal vegetables with garlic and sauce




PEEK GAI TOD 180 
Thai-style original fried chicken wings



SATAY GAI 220
Marinated chicken tender skewers with peanut sauce and pickled onion & chili




YUM WOON SEN 330  
Warm Thai salad, pork, prawns, fresh squid, glass noodle, onion, fermented sausage, chilli



KHAO PAD TOM YUM 285 
Fried rice with prawns and tom yum paste



TOM KHA GAI good for 2 people 290 
Thai creamy, spicy, hot and sour soup with coconut milk and chicken



PLA NUENG MANAO 620  
Steamed whole sea bass with a blend of lemony chili soup and Thai garnishing
please allow 20 minutes for preparation



PEEK GAI TOD SAUCE MA KHAM 180 
Thai-style fried chicken wings tamarind sauce



PEEK GAI TOD SAUCE PRIK 180 
Thai-style fried chicken wings, chili sauce

TASTING FLIGHTS

A tasting flight is a selection of spirits that are served together in small pours. The purpose of a tasting flight is to allow you to sample a variety of different beverages in a relatively short amount of time and decide what you like.

A great way to try different spirits

Cascahuin Classic Tequila	350
• Blanco - 15ml	
• Reposado - 15ml	
• Añejo - 15ml	
Cascahuin Premium Tequila	480
• Plata 48 - 15ml	
• Tahona Blanco - 15ml	
• Extra Añejo - 15ml	
Aguas Mansas Mezcal	720
• Espadin - 15ml	
• Cuishe - 15ml	
• Tobala - 15ml	
Unique Mexican Spirits	480
• Aguameil Bacanora - 15ml	
• Desierto Sotol - 15ml	
• Veneno Sotol - 15ml	
Pistola - Indian Agave Spirit	240
• Joven - 15ml	
• Reposado - 15ml	
• Añejo - 15ml	
Whitley Neil Gin	380
• Original - 15ml	
• Black Cherry - 15ml	
• Blackberry - 15ml	
• Blood Orange - 15ml	
• Premium Tonic - 1 bottle	

SPIRITS & LIQUEURS

TEQUILA

Cascahuin	
• Blanco	180
• Reposado	240
• Añejo	280
• Plata 48	240
• Blanco Tahona	300
• Extra Añejo	420
• 11 Brix	460
Patron	
• Silver	290
• Reposado	360
• Añejo	390
• XO Cafe	200
Cordigo	
• Blanco	320
• Reposado	460
Don Julio	
• Blanco	260
• Reposado	340

MEZCAL

Montelobos Espadin	315
Alipus	
• San Andreas	200
• San Espandi	200
• Mans Tobala	280
Aguas Mansas	
• Cuishe	480
• Tobala	480
• Tepezetate	480
Don Mateo Silvestre	320

AGAVE SPIRITS

Aguameil Bacanora	280
Flor Del Desierto Sotol	
• Desiero	290
• Veneno	380
Pistola Agavepura	
• Joven	140
• Reposado	160
• Añejo	180

WHISKY

Dandy Classic	130
Johnnie Walker	
• Red Label	140
• Black Label	200
• Gold Reserve	300
• Blue Label	680
Nikka	
• Taketsure Pure	300
• Days	300
• from the Barrel	340
• Coffey Malt	340
• Coffey Grain	340
Monkey Shoulder	220
Chivas	
• Regal 12yrs	200
• Regal 18yrs	320
• Mizunara	280
Famous Grouse Finest	140
Jameson	140
Kyoto Aka Obi Whisky	220

SINGLE MALT / BLENDS

Glenfiddich 12yr	290
Glenfiddich 15yr	390
Glenfiddich 18yr	490
Macallan 12yrs	420
Glenmorangie 12yrs	320
Singleton 12yr	300
Singleton 18yr	490
Talisker 10yr	360
Bruichladdich	
• The Classic Laddie	440
• Port Charlotte 10 Yr	480
Highland Park 12yr	460

BOURBON / WHISK(E)Y

Jim Beam White	130
Bulleit	220
Bulleit Rye	260
Wild Turkey	200
Maker's Mark	200
Jack Daniel's	180



BRANDY

Hennessey VS	220
Hennessey VSOP	360
Pierre Ferrand 1840	220
Camus XO Borderies	680

APERITIF / LIQUEUR...

Campari	180
Aperol	180
Fernet Branca	140
Little Blanc	140
Pimms No. 1	140
Chatreuse	150
Bailey's Irish Cream	180
Cointreau	180
Kahlua	180
Midori	180
Amaretto	160
Sambucca	160
Limoncello	160
Shanky's Whip	180
Jägermeister	180
Ferreira Port Ruby	280
Tio Pepe Fino Sherry	160

SPIRITS & LIQUEURS

RUM

Bacardi	130
Matusalem	
• Platino	140
• Solera 7	160
• Gran Reserva 15	240
• Gran Reserva 23	420
Dictador	
• Aurum	560
• Platinum	560
Plantation	
• Original Dark Rum	160
• Pineapple	200
Isarn Thai Rum	340
Sailor Jerry	140
Malibu	150

VODKA

White Rabbit	130
Titos	160
Nikka	220
Grey Goose	280
Belvedere	280
Absolut	180

GIN

Whitley Neil	
• Original	130
• Black Cherry	150
• Blackberry	150
• Blood Orange	150
Gordons Dry	150
Tanqueray London Dry	160
Tanqueray No. 10	240
Bombay Sapphire	160
Star of Bombay	240
Roku	200
Lady Trieu Contemporary	200
The Botanist	260
Four Pillars Fresh Yuzu	240
Cannagin	200
Malfy	
• Pink Grapefruit	200
• Con Limone	200
Hendrick's	
• Classic	260
• Grand Cabaret	280
• Flora Adora	280
• Neptunia	280
Iron Balls	220
Monkey 47	360
Gunpowder	220
Ki-no-bi	320



PREMIUM MIXERS

All spirits are served with standard soda mixer. Upgraded your mixer for an additional charge.

Franklin & Sons Bottle	
• Premium Indian Tonic	+110
• Premium Light Tonic	+110
• Elderflower & Cucumber Tonic	+110
• Rosemary & Black Olive Tonic	+110
Perrier Flavor Can	
• Peach	+80
• Pink Grapefruit	+80
Fruit Juice	
• Orange, apple, pineapple	+25
• Cranberry, grapefruit	+50
Red Bull Import Can	+110
Ginger Beer Bottle	+110



Scan the QR code to access the most extensive tequila database - Tequila Matchmaker



PRICES ARE IN THB AND SUBJECT TO 10% SERVICE CHARGE & GOVERNMENT VAT

STANDARD POURS ARE 30ml

PRICES ARE IN THB AND SUBJECT TO 10% SERVICE CHARGE & GOVERNMENT VAT

SPIRITS BY BOTTLE

HOUSE POUR SPIRITS

White Rabbit Vodka	1,800
Whitley Neil Original Gin	1,800
Dandy Classis Whiskey	1,800
Bacardi White Rum	1,800
Jim Beam White Label	1,800

Includes four standard mixers and free ice

Keep your bottle at The Deck for use anytime
T&C Applies*

PREMIUM GIN

Lady Trieu Contemporary	3,200
The Botanist	4,900
Malfy	3,300
Hendrick's	4,400

PREMIUM VODKA

Belvedere	4,200
Grey Goose	4,400

PREMIUM WHISKY

Glenfiddich 12yr	4,200
JW Gold Reserve	3,900
Monkey Shoulder	3,200
Chivas Regal 12yr	3,200

PREMIUM TEQUILA

Cascahuin Blanco	2,900
Cascahuin Reposado	3,800
Cascahuin Añejo	4,500

GREAT DEAL **DOUBLE BOTTLE DEALS**** **25% OFF**

2 x Lady Trieu Gin	4,800
2 x Malfy Gin	4,900
2 x Hendrick's Original	6,600
2 x JW Gold Reserve	5,800
2 x Monkey Shoulder	4,800
2 x Cascahuin Blanco	4,300

WINES

WHITE WINE

	Glass	Bottle
Golden Paws <i>Chardonnay (South Australia)</i>	195	990
Ki Raro Blocks <i>Sauvignon Blanc (Marlborough, New Zealand)</i>	220	1,100
La Linda <i>Torrontes (Argentina)</i>	-	1,100
La Valentina Pecorino Colline <i>Percaresi IGT (Abruzzo, Italy)</i>	-	1,500
Bottega <i>Pinot Grigio (Veneto, Italy)</i>	-	1,890
Adulation <i>Chardonnay (California, USA)</i>	-	1,300
Bread & Butter <i>Chardonnay (Napa Valley, USA)</i>	-	1,750
Domaine Jaume <i>Blanc (Côtes du Rhône AO, France)</i>	-	1,500
Luigi Bosca <i>Sauvignon Blanc (Mendoza, Argentina)</i>	-	1,650
From The Valley <i>Chardonnay (Yarra Valley, Australia)</i>	-	2,400



ROSÉ WINE

	Glass	Bottle
Criss Cross <i>Rosé (South Australia)</i>	165	990
Alto Los Romeros <i>Rosé (Chile)</i>	-	1,090

Wine time



WINES

RED WINE

	Bottle	Glass	Bottle
Rockford Hill <i>Shiraz (Barossa Valley, Australia)</i>	2,600	195	990
The Mathematician <i>Cabernet Sauvignon (Wrattonbully, Australia)</i>	3,100	220	1,100
Chateau La Croix Montlabert <i>Merlot, Cabernet Franc (Saint-Émilion, France)</i>	2,200	340	1,790
La Valentina <i>Montepulciano d'Abruzzo DOC (Abruzzo, Italy)</i>	1,490	360	1,990
Talenti Brunello Di Montalcino <i>Sangiovese (Tuscany, Italy)</i>	2,600	-	1,590
Barolo Coppo <i>Nebbiolo (Piemonte, Italy)</i>	2,900	-	1,590
Hill Family Estate Origin <i>Cabernet, Merlot, Shiraz (Napa Valley, USA)</i>	2,800	-	1,690
I Veroni Chianti Rùfina <i>Sangiovese (Rufina, Italy)</i>	1,890	-	3,290
Chateau Tour Bellevue <i>Cabernet Sauvignon, Merlot (Haut Medoc, France)</i>	1,890	-	1,300
Adulation <i>Zinfandel (California, USA)</i>	1,300	-	1,400
Adulation <i>Cabernet Sauvignon (California, USA)</i>	1,300	-	1,890
Clementi Pietro Amarone della Valpolicella <i>Corvina, Rondinella, Molinara (Veneto, Italy)</i>	3,400	-	-
Golden Paws <i>Shiraz (South Australia)</i>	195	990	-
La Linda <i>Malbec (Argentina)</i>	220	1,100	-
Bread & Butter <i>Cabernet Sauvignon (Napa Valley, USA)</i>	340	1,790	-
Domaine Jaume Vine Natura <i>Cot Du Rhone</i>	360	1,990	-
Luigi Bosca <i>Malbec (Mendoza, Argentina)</i>	-	1,590	-
Luigi Bosca <i>Pinot Noir (Mendoza, Argentina)</i>	-	1,590	-
Luigi Bosca <i>Cabernet Sauvignon (Mendoza, Argentina)</i>	-	1,690	-
Luigi Bosca Finca Los Nobles <i>Malbec (Mendoza, Argentina)</i>	-	3,290	-
Dusty Duke <i>Cabernet Sauvignon (Coonawarra, Australia)</i>	-	1,300	-
Dusty Duke <i>Shiraz (Barossa Valley, Australia)</i>	-	1,400	-
Apollonio Terragnolo <i>Primitivo (Puglia, Italy)</i>	-	1,890	-



SPARKLING WINE

	Glass	Bottle
Brushtail Estate Grey Label <i>House Sparkling (Australia)</i>	165	990
Masottina Calmaggione Proseco <i>Glera (Italy)</i>	220	1,200
Bottega Spunante Milesimalo <i>Glera (Italy)</i>	-	1,300

SPARKLING COCKTAIL

	Bottle
Karma is a Peach <i>Belini Sparkling (Australia)</i>	990
Moët Champagne <i>Champagne, France</i>	3,300



*MIXER AND ICE OFFER IS APPLICABLE ON PURCHASE ONLY AND IS NOT APPLICABLE FOR KEPT BOTTLES ON RETURN VISIT
**DOUBLE BOTTLE DEAL CANNOT BE USED TOGETHER WITH DISCOUNTS OR CASH VOUCHERS
**DOUBLE BOTTLE PURCHASE CAN BE KEPT FOR 3 MONTH



TACO TUESDAY 4PM-10PM



~ STREET TACOS ~

SOFT CORN TORTILLA

All street tacos are topped with raw onion, radish and coriander

PULLED PORK 59

Pork belly & butt, slow cooked with butter, orange juice & cola



CHICKEN TINGA 59

Braised chicken with tomato & chipotle chili



BEEF SUADERAS 115

Twice cooked Australian wagyu beef brisket



SHRIMP TACO 90

Minced shrimp, corn, achiote & orange



~ ALL YOU CAN EAT TACOS ~

380 PER PERSON

90 minutes of All You Can Eat tacos

Include choices of

- Pulled Pork Taco
- Chicken Tinga Taco
- El Gringo Taco

Term & Conditions apply

All You Can Eat tacos cannot be shared or taken away

Uneaten (and shared) tacos will be charged per a la carte price



Taco's standard tortilla can be changed to soft flour or crunchy corn tortilla for +฿10 per taco

Prices are in Thai Baht and are subject to 10% service charge and government tax

All prices are promotional and cannot be used with discount or voucher

~ L.A. STYLE TACOS ~

SOFT FLOUR TORTILLA

BAJA FISH 130

Cream snapper, citrus slaw, coriander & chipotle mayo



CAULIFLOWER 110

Crispy cauliflower, citrus slaw, coriander & chipotle mayo



~ CRUNCHY TACOS ~

CRUNCHY CORN TORTILLA

EL GRINGO 80

Mexican minced pork chorizo, cheddar, iceberg, pico de gallo



TUNA TARTARE 150

Sashimi tuna (raw fish), ponzu, avocado, pico de gallo, coriander, chipotle mayo



MUSHROOM TOSTADA 80

Truffle cream, mushroom, feta cheese, pickled onions



TACO TUESDAY

DRINK SPECIALS

~ AUTHENTICALLY MEXICAN ~



SINGLE BOTTLE (330ML) 149
BUCKET OF 5 BTLS 600

CASCAHUIN 100% AGAVE TEQUILA

• BLANCO	130	100
• REPOSADO	200	170
• AÑEJO	250	200
• PLATA 48	250	200
• BLANCO TAHONA	280	230
• EXTRA AÑEJO	400	340



~ MARGARITAS AND MORE ~

HOUSE MARGARITA 160

Tequila, triple sec, citrus, syrup, salt
A lighter version of a popular classic
Served on the rocks



MARGARITA 160

SLUSHIE
Tequila, Cointreau and more!
Churned till perfectly frozen



MANGO MEXICAN 180

Corona beer, mango, lemonade, lime
Refreshing and low abv drink



COINTREAU MARGARITA 199

Tequila, Cointreau, citrus, syrup, salt
A short, but spirit forward drink



WATERMELON MARGARITA 180

Tequila, watermelon, citrus, salt
Fruity and refreshing



MANGO MARGARITA 180

Tequila, mango, citrus, salt
Indulgent and exotic



LYCHEE MARGARITA 180

Tequila, lychee, citrus, salt
Sweet and tropical



~ BIGGER IS BETTER ~

COINTREAU TOWER ~~3,600~~

TUESDAY SPECIAL 2,700

Made with more than a whole bottle of tequila and 1/2 bottle of Cointreau, this Margarita tower wont leave you "dry".



DIABLO LAGERITA ~~699~~

TUESDAY SPECIAL 666

An oversized concoction of tequila, orange liqueur, lime and Corona beer
Served in a fishbowl with as many straws as you need (sharing is caring)



Ask our staff if you want to make it blue

Prices are in Thai Baht and are subject to 10% service charge and government tax

All prices are promotional and cannot be used with discount or voucher

THE DECK
BANGKOK

WINE TASTING

Early Bird Tickets ฿790
On The Day ฿990
Limited Seats!

Last Weds
Each Month

CONTACT FOR DETAILS

095-239-0805 • THE DECK BANGKOK • SUKHUMVIT SOI 20

CONDITIONS APPLY

THE DECK
BANGKOK



WEEKEND SUNSET SANGRIA

JUG ฿600++
฿790++

The Deck Bangkok • Sukhumvit Soi 20 • T: 095-239-0805

Conditions Apply

THE DECK
BANGKOK

What's On Weekly

Everyday HAPPY HOURS

8am to 8pm

Special prices on selected beers, selected cocktails, house wines and house spirits

2 For 1
฿280
ALL DAY



**MOJITO
MARGARITA**
Monday



TACO Tuesday



TACOS
STARTING
FROM
฿59

All You
Can Eat
Tacos
฿380++

MARGARITA
STARTING
FROM
฿160

SNACKTASTIC WINE Wednesday

50% OFF
SMALL PLATES
& OYSTERS
15:00 to
19:00

HAPPY HOUR WINE
ALL NIGHT

20% OFF ALL STANDARD
PRICES WINES

THURSDAY QUIZ NIGHT

PUB QUIZ
Thursday

FREE
TO JOIN
19:45

PRIZES FOR TOP 2 TEAMS
CLIMBING WEEKLY JACKPOT

WEEKEND
**3HR
FREE
FLOW**
ON SALE BETWEEN
11:00 - 15:00

Weekends
WEEKEND
**SUNSET
SANGRIA**
ALL DAY!

**KIDS
CLUB
SUNDAYS**
11:00 - 14:00

SOME TERMS & CONDITIONS MAY APPLY ASK OUR TEAM FOR MORE DETAILS

THE DECK
BANGKOK



SATURDAY WEEKEND ROAST CARVERY

FROM 12PM
ADULTS ฿790 KIDS ฿390

BOOK NOW!

PRICES SUBJECT TO SVC-TAX / SOME CONDITIONS APPLY / ASK STAFF FOR DETAILS

THE DECK
BANGKOK



KIDS CLUB SUNDAYS

BALLOON ART FACE PAINTING ARTS-CRAFTS

11am-2pm