



FOOD + DRINKS

OPEN DAILY • 7.30AM-MIDNIGHT



CELEBRATE
FUNCTIONS + PRIVATE EVENTS
WITH US

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



f i t @THEDECKBKK

COFFEE - NON-ALCOHOLIC

COFFEE, TEA & MORE	
HOT	
Espresso	80
Single shot of freshly ground coffee	
Double Espresso	100
Double shot of freshly ground coffee	
Espresso Macciato	110
Double espresso, short milk, foam	
Americano	100
Double espresso with hot water	
Cappuccino	110
Double espresso, milk, foam, chocolate dusted	
Flat White	110
Double espresso, milk, less foam	
Latte	110
Espresso, milk, foam	
Mocha	110
Espresso, cocoa, milk, foam	
Hot Chocolate	110
Chocolate, milk, foam	
Ronnefeldt Tea	100
English Breakfast, Earl Grey, Green	
Tea Mug for One	100
Thai Tea, Matcha Green Tea	
Matcha Latte	110
Matcha, milk, foam	
ICED	
Iced Americano	110
Double espresso, water, ice	
Iced Latte	120
Double espresso, milk, ice	
Iced Cappuccino	120
Double espresso, milk, ice, chocolate dusted	
Iced Mocha	120
Double espresso, cocoa, milk, ice	
Iced Chocolate	120
Cocoa chocolate mix, milk, ice	
Iced Tea	110
English Breakfast Earl Grey Japanese Green Tea Matcha Green Tea	
Thai Iced Milk Tea	110
Thai tea, condensed milk, milk, ice	
Coffee Frappé	150
Double espresso, frappe mix, milk, ice	
Chocolate Frappé	150
Chocolate frappe mix, milk, ice, topped with whipped cream	
MILK & TOPPING OPTIONS	
Full Cream Milk	-
Almond Milk	+20
Oat Milk	+20
Whipped Cream	+15
Chocolate Sauce	+15
Caramel Sauce	+15
Coco / Cinnamon Powder	-

MILKSHAKES	
Vanilla Milkshake	160
Vanilla ice cream, milk, whipped cream	
Chocolate KitKat Milkshake	230
Vanilla ice cream, coco, chocolate sauce, milk, whipped cream, KitKat	
Snickers Milkshake	230
Vanilla ice cream, peanut butter, chocolate sauce, caramel sauce, milk, whipped cream, Snickers	
Iced Banana Date Latte	230
Fresh dates, fresh banana, milk, shot of espresso, blended with ice.	

FRUITY CHOICE	
Fresh Young Coconut	130
Whole coconut with natural coconut water and flesh	
Fruit Ice Blend	120
Watermelon, Pineapple	
	160
Orange, Coconut or Mango	
Local Chilled Juice	70
Orange, Pineapple, Apple Mango, Lychee, Tomato	
Ruby Red Grapefruit Juice	220
Cranberry Juice	200

PREMIUM JUICE	
Festilia Orange Juice	140
250ml 100% Valencia orange juice from Italy with no added sugar, and no preservatives! The perfect way to refresh, revive and replenish	
BEEP COLD PRESS JUICES	
Green Dream Nutri-blend	140
250ml blend of apple, pineapple, cucumber, lotus root, spinach, centella, lime, kiwi	
Beta Glow Nutri-blend	140
250ml blend of pineapple, apple, mango, orange, carrot, papaya, passion fruit, gac fruit	

BEEP COLD SHOTS	
Ginger Nutri-shot	80
70ml of pure, cold-pressed ginger with nothing else added	
Tumeric Nutri-shot	80
70ml blend of tumeric, ginger, gac fruit, Jerusalem artichoke, apple, carrot, orange & passion fruit	

SOFT DRINKS	
Bundaberg Ginger Beer	110
Red Bull (imported can)	110
Coca Cola	70
Coke Zero	70
Sprite	70
Fanta Orange	70
Fanta Strawberry	70
Schweppes Ginger Ale	70
Schweppes Manao Soda	70
Schweppes No Sugar Flavors	70
Singha Soda Water	70
A&W Root Beer	70
Heineken Zero 0.0 Beer	160

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

WATER	
Minere 500ml	55
Local still mineral water	
Perrier Flavors 250ml	140
Perrier Sparkling Natural Mineral Water with natural flavors. Choice of	
• Pink Grapefruit • Peach	
Vittel Water 750ml	130
Still mineral water from France	
Perrier 750ml	170
French sparkling natural mineral water	

BEERS - COCKTAILS - HOUSE POURS

HAPPY HOUR EVERY DAY 8AM - 7PM

CLASSIC COCKTAIL		
	Happy Hour	Regular
Mai Tai	199	280
Pineapple, rum, island vibe		
Classic Mojito	199	280
Mint, lime, rum, refreshing		
Porn Star Martini	199	280
Passionfruit, vanilla, fruity		
Negroni	199	280
Bitter-sweet, bold, balanced		
Classic Margarita	199	280
Tequila, lime, salt rim		
Frozen Margarita	199	280
Frozen, fun, tequila hit		
Tommy's Margarita		280
Agave, lime, clean finish		
Paloma		320
Tequila, grapefruit, refreshing		
Espresso Martini		280
Coffee kick, smooth finish		
Daiquiri		280
Rum, lime, lightly sweet		
Amaretto Sour		260
Almond liqueur, sweet-tart		
Whiskey Sour		260
Bourbon, lemon, frothy top		
Old Fashioned		260
Smooth, strong, orange twist		
Manhattan		260
Whiskey, vermouth, bold		
Martini (Gin/Vodka)	from 260	
Clean, dry, classic pour		
Aperol Spritz		250
Orange, bubbly, easy-going Deck it up! - Go Jumbo 360		
Ask our bartender for your favorite classics		

PERFECT FOR SHARING		
Red Sangria Jug	790	
Red wine, fruit and a special blend of booze for a delightful kick		
Illusion Shaker	590	
Shaken at the table, serves 6-9 shots. Vodka, melon liqueur, citrus, pineapple juice, orange liqueur		

HOUSE SPIRITS BY THE GLASS		
	Happy Hour	Regular
Tito's Vodka	99	130
Bulldog London Dry Gin	99	130
Real McCoy Bourbon	99	130
Kingston 62 Rum	99	130
Famous Grouse Whisky	99	130
Check in the back of menu for our full spirits list		

ALL DAY BEER BUCKETS	
	
700	
Local Beer Bucket 500	

KAIBUTSU MONKI WHISKY HIGHBALLS		
Classic Deck Highball		220
Whiskey, soda water, large ice, lemon peel. A timeless pour — clean, crisp, and cool.		
Yuzu Whiskey Highball		220
Whiskey, soda, splash of yuzu, orange twist. Bright citrus aromatics with a Japanese nod.		
Lemongrass Highball		220
Whiskey, soda, lemongrass syrup, ginger slice. Light spice and citrus — smooth but punchy.		
Spiced Coconut Highball		220
Whiskey, soda, toasted coconut syrup, dash of cinnamon. Smoky, slightly sweet, and tropical.		

DRAUGHT BEER 500ML		
	Happy Hour	Regular
Tiger	109	160
Singha	119	170
Asahi	139	180
Budweiser	159	200
Guinness	319	420

DRAUGHT BEER TOWER 3LT		
	Happy Hour	Regular
Tiger	650	880
Singha	710	940
Asahi	710	990
Budweiser	710	990

BOTTLE BEER / CIDER / RTD		
	Happy Hour	Regular
Corona Imported 330ml	149	180
Singha Thai Beer 330ml	100	150
Local Beers Domestic 320-330ml	100	150
Peroni Imported 330ml	220	240
Beer Lao Lager Imported 330ml	150	170
Beer Lao Dark Imported 330ml	150	180
Toffee Apple Cider Brothers Cider 500ml		380
White Claw Hard Seltzer Lime, Mango, Raspberry		150
Heineken Zero 0% Zero Alcohol Beer		160

HOUSE WINE BY GLASS		
	Happy Hour	Regular
Shiraz	149	195
Chardonnay	149	195
Rosé	149	195
Sparkling	149	195
Check wine list in the back for the full wine menu		



MANGO STICKY RICE

SIGNATURE COCKTAILS



Lychee Lemongrass

320

Tito's Handmade Vodka, lemongrass, lychee juice, citrus, simple syrup, lychee



Mango Sticky Rice

360

Tito's Handmade Vodka, Malibu, citrus, coconut cream, simple syrup, fresh mango, sesame, mint & pandan leaves



Yuzu Whiskey Sour

320

Kaibutsu Monki Japanese whiskey, Angostura bitter, Aer, Yuzu puree, simple syrup, citrus



Tamarind Margarita

360

Jose Cuervo Especial Reposado Tequila, Cointreau, tamarind syrup, lime juice, simple syrup, tajin salt rim



Tom Yum Martini

320

Tito's Handmade Vodka, lime leaf, lemongrass, ginger, Thai chili



Passion Fruit Mojito

340

Kingston 62 Jamaica Gold Rum, fresh lime & mint, brown sugar, passion fruit, soda
- Tiki Mugs for photos - try a second one

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



TRY A CORONA COCKTAIL

SIGNATURE COCKTAILS



Holiday Boyfriend

320

Jose Cuervo Especial Silver Tequila, citrus, pineapple, lemongrass, lime leaf, vetiver



Pandan Me

320

Bulldog Premium London Dry Gin, pandan, olive juice, citrus, Edible flower



Mango Mexican

360

1800 Reposado Tequila Reserva, Mango puree, sprite and a Corona beer!
- Tropical flavors and great to show off!



Sundays Are For The Girls

340

Bulldog Premium London Dry Gin, Lillet Rose, ginger, cucumber, citrus, bitters



Diablo Larger-rita

699

Jose Cuervo Especial Silver Tequila, Cointreau, lime in a gold fish bowl, Corona!

- Upgrade to:
1800 Reposado Tequila Reserva +180



Punch Me in The Deck

320

Kingston 62 Jamaica White Rum, Matusalem Solera 7 Rum float, citrus, Pastis, pomegranate juice

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

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.

But 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 free-range fried eggs, grilled ham, pork sausages, back bacon & streaky bacon, hash brown, baked beans, mushrooms, grilled tomato, breakfast potato and toast. Includes black coffee or tea, and orange juice.

BREAKFAST EXTRAS

Free-Range 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 Imported Avocado	90
Baked Beans	40
Breakfast Potato	50
Hash Brown	45
Sautéed Mushrooms	40
Sautéed Spinach	50
Grilled Tomato	30
Sourdough Toast 1pc	50
White Toast 1pc	20
Pancake 1pc	90



DOUBLE BACON AND EGGS 290

Fried free-range eggs, breakfast potato, streaky bacon and back bacon, white toast
• Upgrade to Sourdough +30



AVOCADO EGG ON TOAST 320

Hand smashed avocado, pico de gallo, one free-range poached egg, toasted sourdough. **Extra Poached Egg +40**



EGGS ON TOAST 140

Two eggs your way with sourdough toast
• Add ½ Avocado +90
• Add Smoked Salmon 50g +140

EGGS



THE DECK BENEDICT 380

Poached free-range eggs, back bacon & ham, toasted Artisan English muffin



SMOKED SALMON BENEDICT 420

Poached free-range eggs, smoked salmon, toasted Artisan English muffin

EGGS FLORENTINE 320

Poached free-range eggs, sautéed fresh spinach, toasted Artisan English muffin



PUMPKIN SCRAMBLE 370

Scrambled organic eggs folded with roasted pumpkin purée, crispy bacon bits, roast pumpkin chunks, crumbled feta, toasted pine nuts and pumpkin seeds, smoked salmon, toasted sourdough

3 EGG OMELETTES



MEAT & CHEESE OMELETTE 320

Bacon, ham, cheese, toast
• add 2x Pork Breakfast Sausage +80

SPINACH OMELETTE 260

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

PERFECT FOR BRUNCH



BREAKFAST BURRITO 220

Scrambled eggs, breakfast sausage, bacon, cheddar cheese, homemade salsa verde



THE NEW YORKER 260

Double bacon, fried egg on a sesame bun.
• Add cheese +60



BANGKOK BRUNCH PLATE 420

Scrambled organic eggs on sourdough, toasted seeds, ham, smoked salmon, avocado, salad greens, salsa, fresh berries



CROISSANT 130

Ham and cheese 130
Ham, cheese and salad 180
• Toasted or untoasted



YOGURT & GRANOLA BOWL 280

Greek yogurt, home-made granola, nuts, fresh fruit served with honey

PANCAKES



BLUEBERRY CRUMBLE 320

Homemade blueberry compote, toasted oat crumble, Greek yogurt

SALTED CARAMEL 290

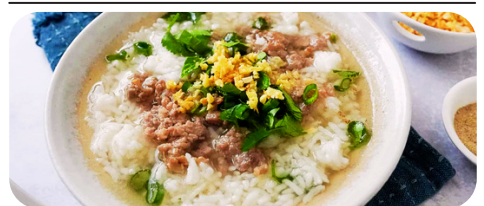
Mixed nuts, salted caramel sauce, whipped cream



TRIPLE STACK 280

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

THAI BREAKFAST



KHAO TOM - SOUP 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 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**

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

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

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

LUNCH & DINNER

SALADS



CLASSIC CAESAR ★ 340
Romaine lettuce, cherry tomatoes, crispy bacon, anchovy fillets, parmesan crisps, croutons, house 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



BURRATA SALAD NEW ✓ 490
Creamy burrata, ripe skinless tomatoes, herb pesto with a balsamic glaze.



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

8" PIZZA



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



TRUFFLE MUSHROOM PIZZA ✓ 380
Black truffle paste, mixed mushrooms, mozzarella & grana Padano cheese



MARGARITA PIZZA ✓ 240
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

SMALL PLATES



CHICKEN WINGLETS - THAI STYLE 180
Fried chicken winglets
Choice of:
• Crispy Original with chili sauce dip
• Sticky Thai Tamarind Sauce
• Home-made Chili Sauce
• Franks Buffalo Sauce



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



HUMMUS DIP ✓ 230
Homemade hummus, fresh garlic flatbread
• Extra Flat Bread +60
• Add Vegetable Sticks +60



BEEF CARPACCIO NEW 390
Thinly sliced raw Australian beef tenderloin, shaved parmesan cheese, truffle oil, baby capers and fresh arugula drizzled with lemon juice and olive oil



LOADED NACHOS ✓ 290
Corn chips, cheese, black beans, pico de gallo, chipotle mayonnaise, salsa roja, sour cream. **Choice of:** Vegetarian, Chicken Tinga or Pulled Pork



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



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



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



MIXED GRILLED SAUSAGE NEW 340
Mixed pork grilled sausages, house pickles, trio of sauce

SMALL PLATES



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



SHRIMP TOAST NEW 220
Minced shrimp seasoned with herbs and spices, spread on crispy golden bread, topped with sesame seeds and fried to perfection.



PULLED PORK SLIDERS 190
Slow-cooked pulled pork, toasted buns, Alabama white sauce, mango slaw



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



FRIED MAC N' CHEESE ✓ 195
Our twist on a classic with chipotle aioli



FRESH IMPORTED OYSTERS 3pc 320
French Fine de Claire No.3 6pc 520
Served with lemon, mignonette, Thai seafood sauce 12pc 920



SALMON TARTARE NEW 420
Sashimi-grade raw salmon, fresh avocado, spicy mayo, pesto oil, yellow lemon, dill, spring onion, furikake



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



COCONUT PRAWNS 260
Coconut crumbed prawns, sweet chili sauce



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

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

LUNCH & DINNER

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 220
Sliced garlic, dried chili, parsley, extra virgin olive oil.
• Add Sloane's Bacon +120
• Add Prawns (3pc) +150

MAINS



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



ROAST BUFFET CARVERY
Saturday from 12pm
ROAST PLATES
Saturday from 5pm
Sunday from 12pm

SIDES



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

MAINS



CRISPY SKIN SALMON 540
Skin on pan-grilled salmon, butter zucchini, mash, cherry tomatoes, asparagus, and a creamy lemon & dill sauce



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



HONEY GARLIC TENDERLOIN 520
Seasoned and seared pork tenderloin, honey garlic jus, butter melt mashed potatoes, sautéed cherry tomatoes and French beans.



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



CHICKEN SALAD 320
Grilled chicken breast, avocado, boiled egg, mixed green salad, honey soy sesame dressing
• Add Extra Chicken +90
• Add Prawns (3pc) +150



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



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



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

STEAKS



BLACK ANGUS BEEF RIBEYE 1,190
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



HANGER STEAK 990
270g imported Australian beef, creamed spinach, cowboy butter, served medium rare (or to your liking) with choice of:
• Mashed potatoes or home fries



1.5KG BLACK ANGUS TOMAHAWK 3,290
Amazing 240 day grass fed Australian Black Angus Beef. Served with roasted garlic and a trio of sauces:
Mushroom, Red Wine & Peppercorn
Check menu for available sides.

Portoro Beef's stations are sustainable and farm raised, antibiotic and hormone free beef

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

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 / Pork 220 / Seafood 315



PAD KRATIEM from 190
Stir-fry with garlic and black pepper.
Choice of:
Chicken 190 / Pork 190 / 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 nahm 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



GAJ 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. **Choice of:**
Chicken 190 / Pork 190 / 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, chili



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

SPIRITS & LIQUEURS

TEQUILA	
Jose Cuervo Especial	
• Silver	130
• Reposado	140
1800 Reserva	
• Silver	220
• Reposado	250
• Cristalino Anejo	440
Patron	
• Silver	290
• Reposado	360
• Añejo	390
Cordigo	
• Blanco	320
• Reposado	460
Centone	
• Blanco	240
• Reposado	270
Don Julio	
• Blanco	260
• Reposado	340

MEZCAL	
Se Busca Reposado	260
Don Mateo Silvestre	320
Montelobos Espadin	315
400 Conejos Mezcal Joven	240

SINGLE MALT / BLENDS	
Glenfiddich 12yr	290
Glenfiddich 15yr	390
Glenfiddich 18yr	490
Macallan Dble Cask 12yr	420
Glenmorangie 12yr	320
Singleton 12yr	300
Singleton 18yr	490
Talisker 10yr	360
Balvenie 12yr	380
Highland Park 12yr	460
Ka Va Lan Triple Cask	360
Bruichladdich	
• The Classic Laddie	440
• Port Charlotte 10 Yr	480

BRANDY	
St. Rémy VSOP	130
Rémy Martin VSOP	350
Hennessy VS	230
Hennessy VSOP	390
Pierre Ferrand 1840	200
Camus XO Borderies	680

WHISKY	
Famous Grouse Finest	130
Monkey Shoulder	220
Jameson	140
Kyoto Aka Obi	220
Crown Royal	180
Johnnie Walker	
• Red Label	160
• 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
Chivas	
• Regal 12yrs	200
• Regal 18yrs	320
• Mizunara	280
Kaibutsu (Japan)	
• Monki	130
• Doragon	180

BOURBON / WHISK(E)Y	
Real McCoy	130
Jim Beam White	160
Bulleit	220
Bulleit Rye	260
Wild Turkey	200
Maker's Mark	200
Jack Daniel's	180



APERITIF / LIQUEURS...	
Campari	180
Aperol	180
Fernet Branca	140
Little Rose	140
Bailey's Irish Cream	180
Cointreau	180
Xopa Coffee	160
Galliano Espresso	240
Galliano Vanilla	260
Kahlua	180
Midori	180
Amaretto	160
Sambucca	160
Limoncello	160
Jägermeister	180
Mex Tequila Strawberry	x
Mex Tequila Mango	x
Amaro Montenegro	x

RUM	
Kingston 62	
• Jamaica White	130
• Jamaica Gold	140
Bacardi	160
Plantation Pineapple	200
Isarn Thai Rum	340
Sailor Jerry	140
Malibu	150
Cachaca	150
Phraya 8yr	260
Matusalem	
• Platino	150
• Solera 7	160
• Grand Reserva 23	420
Dictador	
• Aurum	560
• Platinum	560

PREMIUM MIXERS	
<i>All spirits are served with standard soda mixer. Upgraded your mixer for an additional charge.</i>	
Franklin & Sons Bottle	110
• Premium Indian Tonic	
• Premium Light Tonic	
• Elderflower & Cucumber Tonic	
• Rosemary & Black Olive Tonic	
Perrier Flavor Can	80
• Peach	
• Pink Grapefruit	
Fruit Juice	
• Orange, apple, pineapple	+25
• Cranberry, grapefruit	+90
Red Bull Import Can	110
Imported Ginger Beer Btl	110

VODKA	
Tito's	130
White Rabbit	150
Absolut	180
Grey Goose	280
Belvedere	280
Nikka	220
Beluga	320
Stoli	
• Original	160
• Salted Karamel	160

GIN	
Bulldog London Dry	130
Gordons Dry	150
Tanqueray London Dry	160
Tanqueray No. 10	240
Bombay Sapphire	160
Roku	250
Lady Trieu Contemporary	200
The Botanist	260
Iron Balls	220
Monkey 47	360
Nordes	280
Four Pillars	
• Rare Dry	280
• Fresh Yuzu	280
• Bloody Shiraz	280
Whitley Neil	
• Black Cherry	150
• Blackberry	150
• Blood Orange	150
Malfy	
• Pink Grapefruit	200
• Con Limone	200
Hendrick's	
• Classic	280
• Grand Cabaret	280
• Flora Adora	280

WEEKEND ROASTS

SATURDAY

CARVERY

BUFFET

FROM 12PM • ฿790

VEG ONLY ฿490 • KIDS ฿390

Check out the next page
for some great deals on
BOTTLE SERVICE

SPIRITS BY BOTTLE

HOUSE POUR SPIRITS

Tito's Vodka	1,800
Bulldog London Dry Gin	1,800
Famous Grouse Finest Whiskey	1,800
Kingston 62 Jamaica White Rum	1,800
Real McCoy Bourbon	1,800

Includes four standard mixers and free ice

Keep your bottle at The Deck for 3-months
T&C Applies*

PREMIUM GIN

Lady Trieu Contemporary	3,200
The Botanist	4,900
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
Macallan 12yr (Double Cask)	9,500

PREMIUM TEQUILA

1800 Reposado Reserva	4,400
1800 Cristalino Añejo	6,600

ULTRA PREMIUM TEQUILA

1800 Milenio	13,700
1800 Anejo Guachimonton	15,000
Don Julio 1942	16,000

DOUBLE BOTTLE DEALS**

CHOOSE TWO BOTTLES 7,200

- Belvedere
- Glenfiddich 12yrs
- Hendricks
- Johnnie Walker Gold Reserve
- 1800 Reposado Reserva



*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

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



SPARKLING WINE

	Glass	Bottle
Brushtail Estate Grey Label <i>House Sparkling (Australia)</i>	195	990
Cinzano Prosecco DOC <i>Piedmont (Italy)</i>	220	1,200
Fratelli Ponte Spumante Brut 68 <i>Pinot Nero Chardonnay (Piemonte, Italy)</i>	-	1,200

SPARKLING COCKTAIL

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

CHAMPAGNE



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



4PM-10PM



~ STREET TACOS ~

SOFT CORN TORTILLA

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

PULLED PORK 69

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



CHICKEN TINGA 69

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 corn 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



DRINK SPECIALS



~ AUTHENTICALLY MEXICAN ~

Must Try



Corona

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

TEQUILA CORNER

• JOSE CUERVO SILVER	130	100
• JOSE CUERVO REPOSADO	140	100
• 1800 SILVER	220	200
• 1800 REPOSADO	250	200
• 1800 CRISTALINO ANEJO	440	350
• PATRON SILVER	290	250

~ MARGARITAS AND MORE ~

HOUSE MARGARITA 160

Jose Cuervo Especial Silver Tequila, triple sec, lime, syrup, salt rim.
A popular classic served on the rocks



MARGARITA SLUSHIE 199

Jose Cuervo Especial Silver Tequila, Cointreau and more...

Churned till perfectly frozen

LYCHEE MARGARITA 199

Jose Cuervo Especial Silver Tequila, lychee, lime, salt rim.

Sweet and tropical

TITORITA 199

Tito's Vodka, Cointreau, citrus, syrup, salt rim.
A vodka version of a classic favorite



COINTREAU MARGARITA 199

Jose Cuervo Especial Silver Tequila, Cointreau, lime, syrup, salt rim.



WATERMELON MARGARITA 199

Jose Cuervo Especial Silver Tequila, watermelon, citrus, salt rim.

Fruity and refreshing

MANGO MARGARITA 199

Jose Cuervo Especial Silver Tequila, mango, citrus, salt rim.

Indulgent and exotic

MANGOMEXICAN 199

Corona beer, mango puree, Sprite.
Refreshing & great to show off!



~ BIGGER IS BETTER ~

COINTREAU TOWER ~~3,400~~

TUESDAY SPECIAL 2,700

Made with a whole bottle of Jose Cuervo Especial Silver tequila and ½ bottle of Cointreau, this Margarita tower won't leave you "dry".



DIABLO LAGERITA ~~699~~

TUESDAY SPECIAL 666

An oversized Jose Cuervo Especial Silver Tequila, Cointreau, lime, Corona! Served in a gold fishbowl with as many straws as you need - Perfect to share



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
B A N G K O K

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
B A N G K O K

WEEKEND SUNSET SANGRIA

JUG ฿600++
฿790++

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

Conditions Apply

THE DECK What's On Weekly
B A N G K O K

HAPPY HOURS

8am to 7pm

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

Everyday

ALL DAY
2 For 1
฿280



MOJITO & MARGARITA

Monday



TACO Tuesday



TACOS STARTING FROM ฿59

All You Can Eat Tacos ฿380

MARGARITA STARTING FROM ฿160



SNACKTASTIC Wednesday

50% OFF
SMALL PLATES & OYSTERS
3pm to 7pm

HAPPY HOUR WINE ALL NIGHT



THURSDAY QUIZ NIGHT

PUB QUIZ Thursday

FREE TO JOIN
7:45PM

PRIZES FOR TOP 2 TEAMS
CLIMBING WEEKLY JACKPOT

WEEKEND
3HR FREE FLOW
ON SALE BETWEEN 11am-4pm

Weekends

WEEKEND
SUNSET SANGRIA
ALL DAY!

KIDS CLUB SUNDAYS

11:00 - 14:00

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

THE DECK
B A N G K O K

SATURDAY WEEKEND ROAST CARVERY

FROM 12PM
ADULTS ฿790 KIDS ฿390

BOOK NOW!

PRICES SUBJECT TO SVC+VAT / SOME CONDITIONS APPLY / ASK STAFF FOR DETAILS

THE DECK
B A N G K O K

KIDS CLUB SUNDAYS

BALLOON ART FACE PAINTING ARTS+CRAFTS

11am-2pm