

# DECO BAR & BISTRO

## SMALL PLATES

### OCEAN TROUT CRUDO (GF/DF) ◆ 450

green mango. shallots. horseradish  
ponzu. shiso. yuzu oil

### TIGER PRAWN COCKTAIL (GF/DF) ◆ 450

poached chilled tiger prawns pomelo. avocado.  
baby cos wasabi cocktail

### PORK-DUCK TERRINE (DF) ◆ 390

cornichons. pear relish charred sourdough

### SMOKED EGGPLANT (V/GF/VGO) ◆ 390

roast buckwheat. pickled red onion tahini  
yoghurt. harissa spiced honey

### TWICE COOKED GOAT CHEESE ◆ 420

SOUFFLE (V)  
dressed leaves. fresh pear. walnuts

### CHIANG MAI FIGS (V/GF) ◆ 420

gorgonzola. fresh pear. radicchio  
sunflower seeds. pomegranate

add jamon serrano 180.-

## MAINS

### ANDAMAN SEA BASS FILLET (GF) ◆ 720

white bean salad. red onion. tomato tahini  
yoghurt. caper-raisin dressing

### RATCHABURI PORK CHOP ◆ 950

cauliflower puree. red pepper  
jam hoi sin jus

### KHAO YAI DUCK LEG CONFIT (GF/DF) ◆ 790

braised lentils. radicchio pickled grapes.  
quince jus

### POTATO GNOCCHI (V) ◆ 690

mushroom ragu. spinach. walnuts gorgonzola.  
red onion jam

## BURGERS

### CRISPY FISH BURGER ◆ 550

beer battered sea bass fillet brioche bun.  
baby cos. sriracha tartare. lime. fries

### DECO BURGER ◆ 810

vintage beef patty. brioche bun bacon jam.  
gruyere. dill pickles truffle aioli. fries

## FROM THE GRILL

### BLACK ANGUS TENDERLOIN (180GM) ◆ 1.750

### CAPE GRIM GRASS FED RIB EYE ◆ 1.950 (250GM)

### KHAO YAI WAGYU STRIPLON ◆ 2.990 (350GM) MB 4-5

served with anchovy dressed cos heart  
choice of side dish & selected sauce

#### saucés

◆ red wine jus ◆ black truffle jus

◆ Chimichurri ◆ café de paris butter

◆ green peppercorn cream

## SIDES

### POMME FRITES (V/GF) ◆ 270

truffle aioli

### CAULIFLOWER GRATIN (V) ◆ 290

gruyere bechamel

### COS HEART WEDGES (V/GF) ◆ 350

togarashi. ranch dressing crisp shallots

### CHARRED BROCCOLINI (V/GF) ◆ 350

soft egg. parmesan. anchovy dressing

## SWEET PLATES

### SOFT CHOCOLATE ◆ 410

torched meringue. sea salt caramel  
honeycomb. orange. basil

### PAVLOVA ◆ 390

rosewater custard. berries pomegranate.  
cream

### PROFITEROLES ◆ 390

vanilla bean ice cream. pistachio warm  
chocolate sauce

### LEMON MERINGUE TARTLET (PC) ◆ 80

lemon curd. torched meringue

### CHOCOLATE TRUFFLE (PC) ◆ 120

dark chocolate & espresso ganache

(V) VEGETARIAN

(VGO) VEGAN OPTION AVAILABLE

(GF) GLUTEN FREE

(DF) DAIRY FREE

Prices are subject to 10% service charge & 7% applicable tax.