



STARTERS

	AED
Crispy Calamari S <i>served with chili mango and coriander salsa</i>	38
Buffalo Chicken Wings <i>served with BBQ sauce</i>	38
Assorted Dim Sum Basket S <i>with garlic soya and prawn crackers</i>	38

SALADS

Greek Style Salad ✓GF <i>local beef tomato, marinated feta cheese, roasted peppers, kalamata olives, cucumber and grilled white onion in oregano infused olive oil, with baby romaine lettuce</i>	48
Arabic Cold & Hot Mezzeh Platter N <i>hummus, moutabel, vine leaves, marinated olives, lamb kibbeh, spinach fatayer, cheese fatayer served with tahini sauce</i>	55
Fresh Tuna Niçoise Salad GF <i>cajun spiced tuna with baby potato, French beans, boiled egg and kalamata olives, mixed with Dijon mustard vinaigrette</i>	58
The Deck Insalata Caprese ✓GF <i>locally produced buffalo mozzarella cheese, tomato, avocado, baby rocket leaves and basil pesto</i>	60
Plain Jerk Chicken Caesar Salad <i>romaine lettuce, crispy beef bacon, green asparagus, poached egg and parmesan cheese</i>	68
<i>change plain jerk chicken breast to cajun Gulf prawns S</i>	+ 18

PIZZA SELECTION

Margherita ✓ <i>tomato sauce, mozzarella cheese, basil leaves</i>	60
Prosciutto e Funghi <i>tomato sauce, mozzarella cheese, smoked turkey ham, mushrooms</i>	70
Quattro Formaggi ✓ <i>buffalo mozzarella, parmegiana, gorgonzola, gruyère, roasted garlic and olives</i>	75
Frutti di Mare Pizza S <i>Gulf prawns, mussels, baby calamari, cherry tomato, mozzarella, tomato Napolitano, fresh basil</i>	85

SOUP

Roasted Tomato Soup ✓VGN <i>locally grown plum tomatoes roasted with basil and virgin olive oil, served with caramelized garlic chips</i>	40
Clear Seafood Soup S <i>cooked seafood in saffron infused fish stock with aromatic vegetables</i>	48

✓ - Vegetarian **N** - Contains nuts **P** - Contains pork **GF** - Gluten Free

A - Contains alcohol **S** - Contains seafood **VGN** - Vegan

All prices are inclusive of 10% municipality and 10% service charges.

If you are allergic to any kind of food product, please inform the restaurant manager.



SANDWICHES AND MANAKISH SELECTION AED

Mankoushet Zaatar ✓ N	25
<i>Arabic thyme mixed with extra virgin olive oil with mint and cucumber salad</i>	
Traditional Falafel Wrap ✓	25
<i>served with mixed green salad and pickles</i>	
Mankoushet Jebneeh ✓ N	30
<i>akkawi cheese and zaatar with marinated olives and rocca salad</i>	
Mankoushet Lahme	30
<i>minced lamb with seven spices and green salad with molasses dressing</i>	
The Deck Club Sandwich	58
<i>grilled chicken, fried egg, turkey bacon, lettuce, tomato and mayonnaise on white toast, served with French fries</i>	
Napa Slaw Chicken Wrap N	58
<i>napa slaw chicken salad wrapped in flour tortilla with sweet potato fries</i>	
Bookmaker Sandwich	68
<i>grilled minute steak sandwich with smothered onion and French fries</i>	
Classic Burger N	68
<i>homemade brioche bun, aged Irish cheddar, caramelized onions, gherkins, coleslaw and curly fries</i>	

MAIN COURSES

Pasta	55
<i>Choice of spaghetti or penne pasta with selection of sauces</i>	
<i>Bolognaise</i> <i>Tomato Basil</i> ✓ <i>Creamy Mushroom Sauce</i> ✓	
Chicken or Shrimp Quesadilla S	68
<i>fresh guacamole, tomato salsa and sour cream</i>	
Grilled Salmon Fillet GF	85
<i>sautéed zucchini and basil mashed purée, cherry tomato confit and saffron sauce</i>	
Fish & Chips	85
<i>herb battered cream dory fillet with chunky hand cut chips, tartar sauce and malt vinegar</i>	
Corn-fed Chicken Breast	85
<i>baby spinach, pumpkin purée, asparagus, tomato confit, natural jus</i>	

SIDE DISHES 25

Onion rings ✓ *French fries* ✓
Potato wedges ✓ *Steamed rice* ✓ **VGN** *Steamed vegetables* ✓ **VGN**

DESSERTS

Chocolate Tart N	30
<i>double baked bitter chocolate tart, fresh berries and Oreo crumble</i>	
Seasonal Fruit Salad	35
<i>served with vanilla ice cream</i>	
Summer Pudding with Lime Cream	40
<i>classic berry summer pudding coated with berry juice, lime cream and fresh berries</i>	
Banana Split N GF	45
<i>with vanilla, chocolate, strawberry and caramel ice cream</i>	

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