



The Deck

ISLAND GARDENS

THE DECK
BOTTLE MENU

THE PERFECT PAIRING FOR THE DECK

CHAMPAGNE

Dom Perignon Rose	\$950
Louis Roederer Cristal	\$535
Dom Perignon	\$475
Moet & Chandon Ice	\$260
Veuve Clicquot Rose	\$260
Veuve Clicquot Brut	\$235

CHAMPAGNE MAGNUM

Dom Perignon	\$1050
Veuve Clicquot Rosé	\$495
Veuve Cliquot Brut	\$450

CHAMPAGNE JEROBOAMS

Dom Perignon	\$8300
Veuve Clicquot Brut	\$950

WINES

Chateau D'esclans Garrus Magnum	\$460
Whispering Angel Rose Jeroboam	\$445
Chateau D'esclans Garrus Rose	\$235
Cakebread Napa Valley Cabernet	\$205
Whispering Angel Rose Magnum	\$190
Petale de Rose Magnum	\$190
Far Niente Napa Valley Chardonnay	\$170
Chateau Miraval	\$150
Pouilly Fuisse Petit Chapel Chardonnay	\$120
Whispering Angel Rose	\$105
La Crema Pinot Noir	\$105
Petale de Rose	\$100
Sancerre Reserva Sauvignon Blanc	\$85

THE "SPIRIT" OF THE DECK

VODKA

Greygoose Magnum	\$600
Stoli Elit	\$475
Greygoose	\$320
Belvedere	\$320
Tito's	\$310

GIN

Hendricks	\$310
Tanqueray	\$275

RUM

Zacapa 23	\$425
Bacardi	\$250

TEQUILA

Don Julio	\$750
Patron Reposado	\$395
Patron Silver	\$325

WHISKEY

Makers Mark	\$300
Jack Daniels	\$275

SCOTCH

Johnnie Walker Blue Label	\$800
Johnnie Walker Black Label	\$315

SWEET PLATES

CRÈME BRULÉE | \$10

SWEET SURPRISE BELOW THE DECK

Vanilla custard with caramel crust, classically prepared

CHOCOLATE TORTE | \$12

CHOCOLATE NEEDS NO EXPLANATION

Flourless bittersweet chocolate torte with vanilla-scented crème fraiche

TART TATIN | \$12

SIMPLE IS SOMETIMES THE MOST LUXURIOUS

Individual warm apple tart, caramel sauce, vanilla ice cream

ICE CREAMS + SORBETS | \$10

MEMORIES OF CHILDHOOD STROLLS ON THE MARINA

Various flavors, house made

& COCKTAILS...

SIZE MATTERS | \$16

ECLIPSED BY AZZAM...EVERY METER COUNTS

Muddled Blackberries, burnt rosemary, averno, lemon and bitters and Bulliet Bourbon

LOVE ME TENDER | \$16

A FASTER WAY TO GET YOU FROM A TO B AND BACK

Champagne served with muddled blackberries, strawberries, raspberries topped with Aperol and orange juice

THE ISLAND GARDENER | \$16

HANDPICKED BY MEHMET AT ISLAND GARDENS

Fresh mint, Matusalem Clasico Rum, fresh lime juice, ginger, angostura bitters and soda water