



THE DECK

BEACH CLUB

PATONG

10 AM - 10 PM DAILY

APPETIZER & SALAD

Vegetable Spring Roll (V) 250

Sweet plum sauce

Crispy Chicken Wing 350

Marinated chicken wing, sweet chili sauce, Phuket pineapple salad

Caesar (P) 320

Romaine, garlic crouton, parmesan cheese, bacon bite, Caesar dressing

Chicken or Shrimp 350

BREAD & BUN

Four Points Burger (Best Brews) (P) 360

Australian 200g beef patty, tomato, iceberg, pickle, bacon, our secret sauce

Club Sandwich (P) 340

Whole wheat bread, grilled chicken breast, bacon, egg, lettuce, mayonnaise, tomato, fries

Golden Fried Andaman Seabass Sandwich (S) 380

Crispy Andaman seabass, spicy mayo, tomato, iceberg, house fries, cheddar cheese

CLASSIC & SNACKS

Andaman Chili Calamari 290

Tartar sauce, lemon

Chicken Satay (N) 280

Peanut sauce, cucumber salad, Ar-Jard dressing

Chang Beer Batter Fish & Chips 420

Tartar sauce, lemon

BBQ Pork Ribs (S) 420

Homemade BBQ sauce

(V) Vegetarian (GF) Gluten free (P) Pork (S) Signature (N) Nuts (Best Brews) Best Brews

All prices are subjected to 10% service charge and applicable government taxes

Four Points by Sheraton Phuket Patong Beach Resort

198/8-9 Thawewong Road. Patong, Kathu, Phuket 83150, Thailand

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PIZZA

Margherita (V) 280
Mozzarella cheese, tomato, basil

Andaman Seafood 550
Prawn, Andaman squid, seabass, mozzarella

Prosciutto (P) 420
Rocket, parmesan, balsamic reduction

LOCAL FAVORITE

Phad Ka Prao 380
Wok fried Thai basil sauce, choice of pork, chicken, seafood or beef with fried egg

Geang Kiew Waan 390
Green curry choice of chicken, beef, seafood

Phad Thai (N) 320
Wok fried rice noodle, tamarind sauce, shrimp, pork, chicken or beef

Phuket Pineapple Fried Rice 350
Egg, shrimp, pork, chicken or beef


Tha Lay Thod (S) 380
Fried mixed Andaman seafood, bean sprout, coriander, chili secret sauce

DESSERT

Mango Black Sticky Rice 250
Coconut ice cream (S)

Scoop of Ice Cream 80
Vanilla, coconut or chocolate

Seasonal Fruit Platter (V) 220


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LOCAL BEER ON TAP

Half Pint / Pint

Chalawan Pale Ale 210 / 260

Full Moon Brewworks,
Phuket's Original Craft Brewer, Thailand. 

Inspired by a Thai folklore based upon 'Chalawan', the King of Alligators, Chalawan Pale Ale is brewed with lychee, floral hops, and citrus zest that comes together to create a bold yet smooth flavor.

Chang Lager 135 / 180

ThaiBev, Cosmos Brewery, Thailand.

A pleasant full flavor with a subtle fruit and hop aroma, delivering a natural easy-to-drink brew. The barley specially selected for Chang has a low level of protein, to give the lager its bright, golden clarity.

LOCAL & CRAFT FAVORITES

Chalawan Pale Ale, Thailand	250
Chatri IPA, Thailand	250
Bussaba Ex-Weisse, Thailand	250
Andaman Dark Ale, Thailand	250
Mahanakhon Wheat Ale, Thailand	300
Stone Head the Dark Side Stout, Thailand	350

BEERS

DOMESTIC & IMPORTED

Chang Lager, Thailand	120
Singha Lager, Thailand	120
My Beer Light Lager, Thailand	120
Tiger Lager, Singapore	120
Heineken 0.0 Lager, Holland	130
Heineken Lager, Holland	150
San Miguel Light Lager, Philippines	160
Beer Lao Lager, Laos	170
Asahi Dry Lager, Japan	170
Weihenstephaner Pilsner, Germany	300

CIDER & RTD

Savanna dry, South Africa	180
Smirnoff ice red, Russia	150
Smirnoff ice black, Russia	150
Smirnoff ice electric blue, Russia	150

SPARKLING WINE Glass/Bottle

Fleur de France, Blanc de Blanc Brut, France	295 / 1,495
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WHITE WINE Glass / Bottle

Wolf Blass Bilyara, Chardonnay South Eastern Australia	295 / 1,495
Matua Valley, Sauvignon Blanc Marlborough, New Zealand	355 / 1,795
Penfolds, Autumn Riesling Koonunga Hill, Australia	395 / 1,975

ROSÉ WINE Glass / Bottle

Talamonti, Cerasuolo Rosé Montepulciano, Abruzzo, Italy	345 / 1,725
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RED WINE Glass / Bottle

Wolf Blass Bilyara, Shiraz South Eastern Australia	295 / 1,495
Beringer, Main & Vine, Cabernet Sauvignon, California, USA	370 / 1,900
Matua Valley, Pinot Noir Marlborough, New Zealand	385 / 1,975

Please ask your server for the full wine list

SPIRITS

All served as 40ml with a complimentary house mixer

• THAI SPIRIT

Chalong Bay Phuket rum, Thailand, 40%	150
Mekhong, Thailand, 35%	150
Sangsom special rum, Thailand, 40%	150
Meridian brandy VSOP, Thailand, 38%	150
Kristall limited batch vodka, Thailand, 40%	150
Kristall limited batch gin, Thailand, 40%	150

• VODKA

Absolut, Sweden, 40%	200
Tito's, USA, 40%	295
Grey Goose, France, 40%	360

• GIN

Beefeater, England, 40%	200
Bombay Sapphire, England, 40%	240
Hendrick's, Scotland, 41.4%	400

• TEQUILA

Olmeca gold, Mexico, 38%	200
Don Julio blanco, Mexico, 38%	355
Patron silver, Mexico, 40%	425

• RUM

Nusa Caña, Bali, 40%	200
Captain Morgan dark, Jamaica, 40%	200
Ron Zacapa 23, Nicaragua, 40%	500

• CACHAÇA

Abelha silver, Brazil, 40%	255
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• AMERICAN WHISKY

Evan Williams, Kentucky, 43%	200
Jim Beam, Kentucky, 40%	200
Jack Daniel's, Tennessee, 40%	230

• SINGLE MALT

Glenlivet founder reserve,
Scotland, 40% 350

Glemorangie the original 10,
Highland, Scotland, 40% 380

Laphroaig select cask, Islay,
Scotland, 43% 520

• BLENDED WHISKY

Jameson Irish, Ireland, 40% 200

Chivas 12 YO, Scotland, 40% 225

Canadian Club, Canada, 40% 230

• COGNAC

Martell VSOP, France, 40% 350

APERITIFS & LIQUEURS

Malibu 180

Sambuca 180

Jägermeister 180

SIGNATURE COCKTAILS

Timeless Cobbler 270
Rosemary infused Absolut vodka,
Crème de Abricot, mixed berries, lime,
red wine

Ya-Nud Remedy 270
Olmecca Gold tequila, Crème de Cassis,
pineapple, lime, homemade basil syrup,
roasted pineapple spiced

Gin Pass 270
Beefeater gin, cold brew Oolong tea,
passion fruit, homemade cucumber syrup,
lime, soda

Cognac Cha Cha 270
Martell VSOP, ginger liqueur, apple,
Chalawan Pale Ale

Blossom Cooler 270
Absolut Citron vodka, Elderflower,
homemade lemongrass syrup, pineapple,
lemon, jasmine tea soda

CLASSIC COCKTAILS

Moscow Mule 220
Absolut vodka, ginger beer, fresh lime

Whisky Sour 220
Chivas whisky, fresh lemon, sugar, egg,
bitters

Mojito 220
Nusa Caña white rum, fresh mint, sugar,
fresh lime

Caipirinha 220
Abelha organic Cachaça, sugar, fresh lime

Tom Collins 220
Beefeater gin, citrus, soda

COFFEE

Espresso 90

Double espresso 110

Hot cappuccino / Latte / Americano 110

Iced cappuccino / Latte / Americano 120

HOT & ICED TEA

Selection of hot teas 110
English Breakfast, Earl Grey,
superior jasmine, chamomile blossom,
green peppermint, ginger & honey

Classic lemon iced tea 100

THAI STYLE FRUIT SHAKES AND SMOOTHIES

Sweet mango 130

Phuket pineapple 130

Watermelon 130

Berry and Berry 150
Mixed berries, yogurt, honey

Hula Hula 150
Pineapple, coconut milk, yogurt, honey

Whole fresh coconut 100

Selection of bottle Juice 100
Orange, pineapple, apple, guava, tomato

MILKSHAKES

Chocolate, Oreo & milk,
or strawberry & cream 120

SOFT DRINKS

Pepsi, Pepsi Max, 7Up,
Mirinda Orange,
ginger ale, or soda water 70

MINERAL WATER

Still: Evian 330ml / 750ml 120 / 210

Sparkling: Badoit 330ml / 750ml 120 / 210