
100°E BANGKOK

FRESH BABY GREENS (V)

with tamarind dressing, shallot and crispy garlic

220.-

SPICY POPCORN CHICKEN TENDERS

with kaffir lime, shallots and smoky chili crisps

160.-

BEEF FLANK STEAK FROM JAVA

marinated in oyster sauce, chili, galangal, kaffir lime and lemongrass, with toasted rice crust and cucumber herbal slaw

420.-

SPICY SEAFOOD AND KOREAN NOODLE

Daily catch of fresh seafood tossed with Korean glass noodles and spicy seafood dressing, tomato, red onion and cilantro

290.-

PEANUT AND TURMERIC CHICKEN

Boneless chicken slow cooked in peanut sauce, served with pickles

160.-

45°E AT SEA

GREEN PAPAYA FRIES (V)

pickled, battered and deep-fried, served with Danish remoulade

85.-

BRAISED BEEF CHEEK GULF OF TONKIN

in red wine and five spice ship's gravy with boiled egg, served with a steamed soft bun

340.-

9°E COPENHAGEN

SMOKED PEPPER MACKEREL

with hardtack ship's biscuits and Scandinavian horseradish sauce

270.-

SEABASS TARTARE

with green apple and avocado, herb oil and lemon dressing

340.-

CITRUS MARINATED SALMON

lightly seared, with fennel cream cheese, lemon confit and fennel greens

290.-

CRUNCHY FISH SLIDERS

with fresh iceberg lettuce, Danish remoulade and homemade dill gherkin on a soft bun

160.- / pc

All prices are in Thai baht and subject to government tax and 10% service charge.

OYSTERS

SIGNATURE FINE DE CLAIRE (FRANCE)

88 / **390** / **720**
PER PIECE / PER HALF DOZEN / PER DOZEN

TSARSKAYA (FRANCE)

160
PER PIECE

GILLARDEAU (FRANCE)

160
PER PIECE

CUNNIGAR DUNGARVAN
(IRELAND)

140
PER PIECE

SAMPLER BASKET (CHEF'S CHOICE)

720 / **1,250**
PER HALF DOZEN / PER DOZEN

SEAFOOD BASKETS

REGULAR SEAFOOD BASKET 950.-

Banana shrimp, scallop in half shell and whelk clams with signature seafood sauce served on ice

SIRIMAHANNOP FISH & CHIPS 420.-

Deep-fried crispy cod fillet in panade batter served with papaya fried, remoulade and Bengal curry sauce

SIRIMAHANNOP FISH TACOS 480.-

4 soft shell flour tortillas, battered and fried fish sticks, Iceberg, sour cream and avocado, 4 pcs.

CURRY BASKETS

BEEF CHEEK GREEN CURRY 340.-

Succulent braised beef green curry, served with a griddled roti and steamed rice

GULF OF THAILAND SPICY 320.-

EGGPLANT CURRY (V)

Cassava, tomato and smoky long eggplant in devilishly spicy and sour Southern Thai curry, served with griddled roti and steamed rice

SMOKED FISH SPICY HERBAL SOUP 320.-

Nordic smoked mackerel and salmon in herbal and spicy fish soup with lemongrass, galangal and straw mushroom served with steamed rice or rice berry

MAKE YOUR NIGHT MORE SPECIAL
WITH AN EXCLUSIVE CAPTAIN'S MENU.
PLEASE BOOK IN ADVANCE WITH US!