
100°E BANGKOK

FRESH ASIAN BABY GREENS (V)

with tamarind dressing, shallot and crispy garlic

220.-

SPICY POPCORN CHICKEN TENDERS

with kaffir lime, shallots and smoky chili crisps and sambal sauce

180.-

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)

battered and deep-fried, served with Bay of Bengal curry sauce

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 sacndinavian 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

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 frie, 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 260.-

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

GULF OF THAILAND SPICY 240.-

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!