
100°E BANGKOK

HOUSE CURED DILL SALMON

Avocado-pomelo salad, spicy tomato-basil dressing, tobiko, tom yam crackers

290.-

GREEN PAPAYA FRIES (V)

Battered and deep-fried, served with bay of Bengal curry sauce

130.-

ASIAN SUPERGREENS (V)

Mixed salad greens, edamame, pumpkin & sunflower seeds, pomegranate, toasted quinoa, honey-mustard dressing

240.-

SPICY SEAFOOD AND KOREAN NOODLE

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

290.-

PEANUT AND TURMERIC CHICKEN

slow-cooked boneless chicken in peanut sauce, served with rice cracker

160.-

STEAMED DUTCH MUSSEL POT 1 kg. (2-4 persons)

Khao soi curry broth, pickled cabbage, fresh cilantro, grilled sourdough

990.-

45°E AT SEA

BEEF FLANK STEAK FROM JAVA (WAGYU)

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

590.-

BAKED PORK CHOP ON THE BONE

in Nam Prik Pao marinated and Danish potato salad.

440.-

BRAISED BEEF CHEEK GULF OF TONKIN

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

390.-

BITTERBALLEN

pulled pork creamy croquettes, sambal-mustard dip

190.-

9°E COPENHAGEN

NORWEGIAN TEA SMOKED DUCK BREAST

salt-baked beets, baby spinach, roasted hazelnuts, lingonberry compote

290.-

SMOKED PEPPER MACKEREL

Hardtack ship's biscuits and Scandinavian horseradish sauce

270.-

SCANDINAVIAN CALAMARI

stir-fried calamari with chili, garlic and tarragon

350.-

PAN FRIED ATLANTIC HALIBUT STEAK

lightly curried sour cream sauce with mussels, pink shrimp and green apple

480.-

STUFFED TOMATO PINK SHRIMP COCKTAIL

Mesclun greens, sour dough rye toast

290.-

OYSTERS

SIGNATURE FINE DE CLAIRE (FRANCE)

120 / **499** / **990**
PER PIECE / PER HALF DOZEN / PER DOZEN

ZEEUWSE (FRANCE)

140
PER PIECE

OSTRA REGAL (FRANCE)

170
PER PIECE

SAMPLER BASKET (CHEF'S CHOICE)

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

SEAFOOD BASKETS

REGULAR SEAFOOD BASKET

990.-

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

SIRIMAHANNOP FISH & CHIPS

440.-

deep-fried crispy Halibut fillet in beer batter served with papaya fries, remoulade and Bengal curry sauce

SIRIMAHANNOP FISH TACOS

480.-

soft shell flour tortillas, battered and fried fish sticks, iceberg, sour cream and avocado (4 pcs)

CURRY BASKETS

BEEF CHEEK GREEN CURRY

390.-

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

GULF OF THAILAND SPICY
EGGPLANT CURRY(V)

320.-

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

DESSERT

BROWNIE

160.-

CHERRY TART

160.-

CHEESE CAKE

160.-

SCOOP OF ICE CREAM

90.-

(vanilla, chocolate, mango)

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