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## 100°E BANGKOK

### HOUSE CURED DILL SALMON

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

**350.-**

### GREEN PAPAYA FRIES (V)

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

**150.-**

### 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*

**430.-**

### 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.-**

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## 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.*

**480.-**

### BRAISED BEEF CHEEK GULF OF TONKIN

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

**490.-**

### BITTERBALLEN

*pulled pork creamy croquettes, sambal-mustard dip*

**190.-**

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## 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*

**390.-**

### 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.-**

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## OYSTERS

### SIGNATURE FINE DE CLAIRE (FRANCE)

**130** / **699** / **1,200**  
PER PIECE / PER HALF DOZEN / PER DOZEN

ZEEUWSE (NETHERLAND) **140**  
PER PIECE

OSTRA REGAL (FRANCE) **190**  
PER PIECE

### SAMPLER BASKET (CHEF'S CHOICE)

**820** / **1,490**  
PER HALF DOZEN / PER DOZEN

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## 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 **490.-**

*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)*

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## CURRY BASKETS

BEEF CHEEK GREEN CURRY **450.-**

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

GULF OF THAILAND SPICY **360.-**

EGGPLANT CURRY(V)

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

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## 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!