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## 100°E

### SMOKY EGGPLANT (V)

*in spicy and sweet herb dressing, with fresh shallots and pomelo*

**120.-**

### 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*

**160.-**

### BEEF FLANK STEAK FROM JAVA

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

**360.-**

### SLOW-COOKED CHICKEN THIGH

*in turmeric, chili and peanut dressing, served with pickles*

**120.-**

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## 45°E

### GREEN PAPAYA FRIES (V)

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

**85.-**

### SALTED CRACKLING PORK BELLY

*with sweet and spicy pickle relish and potato salad*

**260.-**

### BRAISED BEEF CHEEK GULF OF TONKIN

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

**320.-**

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## 9°E

### SMOKED PEPPER MACKEREL

*with hardtack ship's biscuits and Scandinavian horseradish sauce*

**240.-**

### CITRUS MARINATED SALMON

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

**290.-**

### CRUNCHY FISH SLIDERS

*with fresh iceberg lettuce and homemade dill gherkin on a soft bun*

**160.- / pc**

### SIRIMAHANNOP FISH & CHIPS

*beer-battered deep-fried crispy Scandinavian cod fillet served with green papaya fries*

**420.-**

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## OYSTERS

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SIGNATURE FINE DE CLAIRE (FRANCE)

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

GILLARDEAU (FRANCE)

160  
PER PIECE

TSARSKAYA (FRANCE)

160  
PER PIECE

CUNNIGAR DUNGARVAN  
(IRELAND)

140  
PER PIECE

SAMPLER BASKET (CHEF'S CHOICE)

720 / 1,250  
PER HALF DOZEN / PER DOZEN

## CURRY BASKETS

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BEEF CHEEK GREEN CURRY 260.-

*Succulent braised beef cheek 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*

FOR AN EXQUISITE DINING EXPERIENCE  
WE OFFER SET DINNER MENUS IN THE  
ELEGANT CAPTAIN'S CABIN ON THE  
TOP DECK OR THE PRIVATE DINING ROOMS  
ON THE LOWER DECK.

EMBARK ON A CULINARY VOYAGE THROUGH  
SIRIMAHANNOP'S RICH HISTORY.  
ADVANCE BOOKING IS REQUIRED,  
ASK US FOR MORE INFORMATION.