

Ocean Clipper Restaurant

Something to Begin With

Selection of Mediterranean Tapas Grilled marinated aubergines and zucchini, grilled peppers, artichoke salad, Spanish olives, garlic and chili prawns	D350
Spanish Ham from Serrano Thin slices with onion, olive oil and garlic bread	D400
Sashimi and Sushi Sushi rolls and thin slices of sashimi with wasabi and pickled ginger	D500
Yam Nuea Yang Spicy grilled beef salad with tomatoes, onion, cucumber, chili and coriander	D275
Paneang Goong Chub Peang Thod Batter fried prawns with paneang curry sauce, coconut cream and basil leaves	D400
Insalata de Caprese Sliced mozzarella cheese layered with fresh tomatoes	D300
Kai Ping Grilled chicken skewers with a spicy crushed peanut sauce	D250
Smoked Salmon With a fresh mango, cucumber and wasabi cream, on a bed of crispy garden lettuce	D450
Hoy Mang Pu Ob Mussels with lemon grass, galangal kaffir lime leaves	D450

Soup Connoisseur

Bamee Nam Kai Chicken with egg noodle soup with basil, bean sprouts and spring onion	D300
Tom Yam Koong A spicy and sour broth of prawns, kaffir lime leaves, lemon grass, aromatic ginger and chili paste.	D400
Fish Soup Bouillabaisse A traditional and very rich soup from southern France with prawns, saffron, garlic and, of course, pasties	D400
Andalusia Gazpacho A cold vegetable soup with cucumber, tomatoes, garlic, pepper and black pepper	D200
Saffron Mussel Soup A delicious soup with white wine, saffron, carrots and leek	D300
Tom Kha Kai Chicken soup with galangal, lemon grass and coconut milk	D300

Something In Between

Lime Sherbet	D85
Papaya Sherbet	D85
Sliced fresh fruit of the day	D150

From The Atlantic Ocean

Koong Mangkon Phad Praw Wan Stir fried lobster with sweet and sour sauce with capsicum, onions, tomatoes and spring onions	D650
---	------

Koongh Nam Pla D700
Stir fried tiger prawn with galangal and kaffir lime leaves

Baked Salmon Roulade D550
Baked salmon served on a potato galette, fresh vegetables, prawns and a tomato butter sauce

Grilled Red Tuna Steak D450
Served on a bed of crunchy fresh vegetables with a basil citrus salsa

Crispy Fried Prawns D600
Wrapped in thin slices of pancetta on a bed of lentil comfit with a tomato coulis

Plaa Pah Yang Ying Seeds D450
Steamed ladyfish with chili and ginger black beans

Grilled Fresh Fish Filet of the Day D700
Grilled fresh fish filet served on a bed of sweet potato and broccoli with a grilled tiger prawn and a papaya, lime and pine nut salsa

Hoo Mog Pla D450
Fish of the day cooked in banana leaves with red curry, coconut milk, garlic and red peppers

Plaa Thod Khee Mao D400
Deep-fried fish filet with spicy chili sauce with garlic, chili, ginger, light soy sauce and mushrooms

Something to Continue With

Surf and Turf D800
Grilled fresh juicy filet steak with Gambian prawn tails, served with green beans, friend potato wedges béarnaise and red wine sauces

Pork Tenderloin Medalions D450
In a sweet curry sauce with mango chutney, bananas and mushrooms

Freshly Grilled Strip Loin Steak D485
With grilled fresh vegetables and herb butter served with fried potato wedges

Grilled Lean Lamb Loin D650
Served with a vegetable gateau, fruit chutney and pesto salsa

Pink and Crispy Roasted Duck D600
With grilled pineapple slices and a Madagascar pepper sauce accompanied by vegetable fritters

Patani Yang Jiang D450
Stir-fried lamb slices served with Thai rice, black beans with ginger, spring onions, capsicum and mushrooms

Kai Phad King D380
Stir-fried boneless chicken with ginger, spring onions and pineapple pieces

Nuea Pananggang D400
Stir-fried tender pieces of beef in a Thai red curry sauce made with coconut milk

Keang Leung Kai D380
Chicken stir-fried in a yellow curry paste with coconut cream, potatoes and lime leaves

The Vegetarians Corner

Mung Bean Noodle Salad D220
Glass noodles with Thai spices and vegetables

Yam Ponlamai Ruam D200

Spicy salad with fresh fruits of the season – apple, pineapple, green mango, melon, mixed with shallots and limejuice

Kaeng Kieo Wan Phak D220
Green curry, seasonal vegetables, bamboo sprouts and eggplant simmered with fresh basil leaves

Tom Yam Het D200
Thai vegetable soup with mushroom, kaffir lime leaves, galangal and lemon grass

Vegetarian Rice and Noodles

Khao Phad Sap-Pa-Rod D190
Pineapple rice served with cashew nuts and raisins

Ba Mee Phad Phak D250
Stir-fried noodles with assorted vegetables, Asian celery, carrots and spring onions

Khao Phad Krapaw D190
Spicy vegetable friend rice flavoured with hot basil

Phad Thai Chao Wang D280
Traditionally famous Thai style thin rice noodles with tamarind

Something to End With

See today's selection from our dessert trolley D190