



PISCES

JOIN TRIP



SHARED ONBOARD DINING JOIN TRIP

FINGER FOOD

THAI GREEN PAPAYA SALAD CUPS

Crisp green papaya tossed with tomatoes, peanuts, and a bright chili-lime dressing.

MEDITERRANEAN COUSCOUS CUPS

Fluffy couscous with fresh herbs and vegetables, served in convenient bite-size cups.

NACHOS WITH FRESH SALSA

Crisp tortilla chips served with a bright tomato salsa.

THAI CHICKEN SATAY

Marinated chicken skewers, grilled until tender and served with a fragrant peanut sauce.

CHICKEN LIVER PARFAIT

A silky, delicately seasoned chicken liver parfait with a rich, smooth finish.

SMOKED SALMON CANAPES

Smoked salmon served on crisp crackers with a light, savory garnish.

DESSERT

BANANA MINI CUPCAKES

Moist banana cupcakes with a soft crumb and naturally sweet finish.

VANILLA PANNA COTTA

A smooth Italian cream dessert delicately scented with vanilla.



THAI CHICKEN SATAY



MEDITERRANEAN
COUSCOUS CUPS

SHARED ONBOARD DINING

JOIN TRIP

MAIN



HUMMUS WITH VEGETABLE CRUDITES

Creamy chickpea hummus accompanied by a colorful selection of crisp vegetables.



CHICKEN KOFTA SKEWERS WITH HERBED COUSCOUS

Middle Eastern-spiced chicken skewers served with a fresh herb couscous salad.

MASSAMAN CHICKEN CURRY

Slow-cooked chicken in a mild, aromatic coconut curry with warm spices.



MEDITERRANEAN GRILLED EGGPLANT SALAD

Smoky grilled eggplant with fresh herbs and a bright Mediterranean dressing.



TOM YUM GOONG - SPICY PRAWN SOUP

A fragrant Thai soup with prawns, lemongrass, galangal, kaffir lime, and chili.



SPICY THAI CHICKEN LARB

Minced chicken tossed with lime, chili, toasted rice, shallots, and fresh herbs.



VIETNAMESE-STYLE CHICKEN SALAD

Tender chicken, crisp vegetables, and fresh herbs in a tangy Vietnamese dressing.

JOIN TRIP BEVERAGE

Welcome Drink
Free-flow onboard soft drinks, coffee, and tea

PRE-ORDER MENU

HAND ROLLS

HOTATE YUZU KOSHO HAND ROLL

Hokkaido scallop accented with aromatic yuzu kosho.

280

NEGITORO HAND ROLL

Seasoned tuna with spring onion, sesame oil, wasabi, and soy sauce.

280

SALMON BOMB HAND ROLL

Salmon and avocado finished with ebiko for a rich, fresh bite.

280

AVOCADO TRUFFLE HAND ROLL (VEGAN)

Creamy avocado, black truffle, and vegan mayonnaise.

280

{ Special } 3 rolls THB 790 / 5 rolls THB 1,390



HAND ROLLS



SOM TUM & GRILLED CHICKEN PLATTER



SALMON & IKURA POKE BOWL

PRE-ORDER MENU

Chef's Pre-Order Selection

OSCIETRA CAVIAR EXPERIENCE

Oscietra Imperial caviar with ikura, blini, sour cream, egg, red onion, chives, lemon, capers, Prosecco, and peach puree.

5,200

ANGUS BEEF CHEESEBURGER

Angus beef, sauteed mushrooms, Cheddar, and Pisces signature Truffle sauce.

690

ARTISANAL CHEESE & CHARCUTERIE BOARD

Camembert, Parmesan, Cheddar, artisan cold cuts, olives, berries, grapes, walnuts, and dried prunes.

1,250

SOM TUM & GRILLED CHICKEN PLATTER

juicy grilled chicken and smoky Isan-style Jaew dipping sauce
Serve with Green papaya, carrot, dried shrimp, and a bright chili-lime dressing.

450

PHUKET LOBSTER TOM YUM

Phuket lobster and straw mushrooms in a fragrant hot-and-sour Tom Yum broth.

1,250

NORTHERN THAI CHICKEN KHAO SOI

Chicken and flat egg noodles in an aromatic coconut curry with traditional condiments.

350

SALMON & IKURA POKE BOWL

Salmon, ikura, avocado, edamame, wakame, pickled radish, and daikon sprouts.

590

