



PISCES

PRIVATE EXPERIENCE



PISCES PRIVATE EXPERIENCE

YOUR PRIVATE DINING, CURATED

Your private dining already includes the *Pisces Private Experience* shown on the previous page. To complete your experience, please choose one of the following curated sets.

CHOOSE ONE SET

Set one

PISCES SIGNATURE SET MENU

Set two

THAI HERITAGE SET MENU

Set three

GARDEN VEGETARIAN SET MENU

PRE-ORDER MENU

Wish to add even more to your table? Additional dishes may be pre-ordered ahead of your visit from our pre-order menu.

Enjoy choosing your special meal

PISCES PRIVATE EXPERIENCE

Curated onboard dining for private occasions

{ Finger Food | Included with Every Set Menu }

THAI GREEN PAPAYA SALAD

Crispy green papaya tossed with tomatoes, a bright chili-lime dressing.

MEDITERRANEAN COUSCOUS CUPS

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

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.

THAI CHICKEN SATAY

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



SET 1

PISCES SIGNATURE SET MENU

APPETIZER

(Choose 1)

VIETNAMESE-STYLE CHICKEN SALAD

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

CAESAR SALAD WITH GRILLED CHICKEN

Crisp romaine, grilled chicken, Parmesan, and croutons in a classic Caesar dressing.

HUMMUS WITH VEGETABLE CRUDITES

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

MAIN COURSE

(Choose 1)

CHICKEN KOFTA SKEWERS WITH HERBED COUSCOUS

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

HERB-POACHED SALMON

Salmon gently poached with aromatic herbs for a delicate, moist texture, with Dill Lemon Sauce.

PISCES SIGNATURE SUSHI ROLL SELECTION

A curated assortment of Red Dragon, Philadelphia, Salmon-Tuna Daikon, Kani-Tama Daikon, Salmon Bomb, and Negitoro rolls.

DESSERT

(Choose 1)

VANILLA PANNA COTTA

A smooth Italian cream dessert delicately scented with vanilla.

BANANA MINI CUPCAKES

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



VIETNAMESE-STYLE CHICKEN SALAD



CHICKEN KOFTA SKEWERS WITH HERBED COUSCOUS



HERB-POACHED SALMON

VIETNAMESE SHRIMP SPRING ROLLS



TOM YUM GOONG - SPICY PRAWN SOUP



MASSAMAN CHICKEN CURRY

SET 2 THAI HERITAGE SET MENU

APPETIZER

(Choose 1)

VIETNAMESE SHRIMP SPRING ROLLS

Fresh rice-paper rolls filled with shrimp, crispy vegetables, and herbs

THAI SPICY BEEF SALAD

Sliced beef, fresh herbs, and vegetables tossed in a vibrant chili-lime dressing.

THAI-STYLE GRILLED CHICKEN

Marinated chicken Thai Style lightly charred.
juicy and smoky Isan-style Jaew dipping sauce.

MAIN COURSE

(Choose 1)

WOK-FRIED CHICKEN WITH CASHEWS

Tender chicken, roasted cashews, and vegetables in a savory wok sauce.

THAI HOLY BASIL STIR-FRY WITH FRIED EGG

Your choice of chicken, shrimp, or seafood wok-fried with holy basil and chili,
served with a fried egg.

MASSAMAN CHICKEN CURRY

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

STEAMED SEA BASS WITH CHILI-LIME DRESSING

Delicately steamed sea bass finished with garlic, chili, and fresh lime.

SEAFOOD DRUNKEN NOODLES

Wok-tossed spaghetti with seafood, chili, garlic, vegetables,
and aromatic Thai basil.

TOM YUM GOONG - SPICY PRAWN SOUP

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

DESSERT

VANILLA PANNA COTTA

A smooth Italian cream dessert delicately scented with vanilla.

BANANA MINI CUPCAKES

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



HUMMUS WITH VEGETABLE CRUDITES



MEDITERRANEAN GRILLED EGGPLANT SALAD

SET 3 GARDEN VEGETARIAN SET MENU

APPETIZER

HUMMUS WITH VEGETABLE CRUDITES

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

PISCES SIGNATURE VEGETABLE ROLL

Tropical sushi roll with Nam Dok Mai mango, kiwi, and cream cheese, topped with red dragon fruit.

PHUKET-STYLE FRESH VEGETABLE ROLLS

Rice-paper rolls filled with crisp vegetables and fresh herbs, served chilled.

MAIN COURSE

MEDITERRANEAN GRILLED EGGPLANT SALAD

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

THAI-STYLE WOK-FRIED VEGETABLES

Seasonal vegetables quickly wok-fried in a light and savory Thai sauce.

THAI HOLY BASIL TOFU

Wok-fried tofu with holy basil, chili, garlic, and a savory Thai sauce.

SPICY THAI MUSHROOM LARB

Chopped mushrooms tossed with lime, chili, toasted rice, shallots, and fresh herbs.

TOM YUM MUSHROOM SOUP

A fragrant hot-and-sour mushroom soup with lemongrass, galangal, lime, and chili.

DESSERT

VANILLA PANNA COTTA

A smooth Italian cream dessert delicately scented with vanilla.

BANANA MINI CUPCAKES

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

BEVERAGE PACKAGE

ONBOARD PRIVATE DRINK

SET A PRIVATE DRINK PACKAGE

INCLUDED

Welcome Drink
Free-flow onboard soft drinks, coffee, and tea
Beer 24 Cans
8 bottles of wine selected from the list below

WINE LIST

Hidden Cellar Chardonnay Australia.
Hidden Cellar Sauvignon Blanc Australia.
Hidden Cellar Shiraz Australia.
Domain Cold River sparkling brut Australia.

SET B PRIVATE DRINK PACKAGE

INCLUDED

Welcome Drink
Free-flow onboard soft drinks, coffee, and tea
Beer 24 Cans
5 bottles of wine selected from the list below

WINE LIST

Hidden Cellar Chardonnay Australia.
Hidden Cellar Sauvignon Blanc Australia.
Hidden Cellar Shiraz Australia.
Domain Cold River sparkling brut Australia.

CLASSIC COCKTAILS

{ 30 Servings }

Margarita
Tom Collins
Gin Fizz
Daiquiri
Caipirinha
Mojito
Negroni

SET C PRIVATE DRINK PACKAGE

Additional charge: THB 1,500++ per person

INCLUDED

Welcome Drink
Free-flow onboard soft drinks, coffee, and tea
Free-flow alcoholic beverages throughout the day

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

PRE-ORDER MENU

Chef's Pre-Order Selection



PHUKET LOBSTER TOM YUM

PHUKET LOBSTER TOM YUM

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

1,250

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



NORTHERN THAI CHICKEN KHAO SOI

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

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



SOM TUM & GRILLED CHICKEN PLATTER



SALMON & IKURA POKE BOWL

