

L'ORIENTALE

La Table

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A blend of comforting and authentic Thai flavors
with shimmering gourmet tastes from the Mediterranean.
This is where our chef draws his inspiration.

The result is a generous home-style cuisine,
from both land and sea,
where Thai and Mediterranean traditions meet.
There is something for everyone.

Bon voyage!



A taste of Mediterranean flavors

Appetizers

M01. Cucumber Gazpacho: *Our chef's suggestion*

Cucumber, fresh cream, Serrano ham chips, mint and virgin olive oil

M02. Cold Beetroot soup

Red Beet, fresh cream, ginger, orange, fresh coriander and a hint of virgin olive oil

M03. Creamy Asparagus veloute soup

Green asparagus, sweet shallot, fresh cream and basil

M04. Tzatziki: *A traditional mezze from Greece and Turkey*

Strained Yogurt, cucumber, garlic, onion, virgin olive oil and fresh mint, served chilled

M05. L'Orientale Salad

Avocado, green mango, crabmeat, onion, grated fresh ginger, fresh coriander, lime juice and virgin olive oil

M06. Classic Nicoise Salad: *The Most Famous of all French Salads*

Fresh tomatoes, hard boiled eggs, red onion, tuna or anchovies, black AOC olives and virgin olive oil

M07. Caesar Salad: *The original, created in 1924 by Caesar Cardini*

Green salad, soft-boiled eggs, garlic bread croutons, parmesan, anchovies and Caesar sauce

M08. Horiatiki Salad: *The famous Greek salad*

A combination of fresh tomatoes, cucumber, red onion, green bell pepper, black olives, feta cheese, herbs and virgin olive oil

M09. Fresh beans salad

Green beans served warm, fresh coriander, balsamic vinegar and virgin olive oil

M10. Fresh asparagus French-style

Green asparagus served with lemon cream and French vinaigrette dressing

M11. Salad Caprese: *Italian culinary specialty from the island of Capri*

Slices of fresh mozzarella served along fresh peeled tomatoes and leaves of basil with a few drops of virgin olive oil

M12. Mediterranean vegetable salad: *All the flavors of the Riviera*

Peeled tomatoes, grilled zucchini, grill eggplant, provencal herbs and virgin olive oil

M13. Peperoni Arrostiti Sotto Olio: *Specialty of the Mediterranean basin*

Roasted Peeled yellow and red peppers marinated in olive oil, capers, anchovies, herbs of Provence and fresh basil

M14. Tahitien Fish Ceviche: *Flavors of French Polynesia*

Delicious white fish from our coast marinated with lime, coconut milk, tomatoes, diced cucumber, slide red onion, chillies and fresh coriander

M15. L'Orientale "Croques Madame"

Two toasted slide bread with cheese and Parisian ham, served with an egg "sunny-side up" on top and a fresh green salad with french dressing

M16. Salmon "Croque Monsieur"

Two toasted slide bread, smoked salmon, cream cheese, sliced onion, dill and a hint of lemon

Main courses

M17. Fish fillet unilaterally: *Our chef's suggestion*

Pan-Fry fish fillet of the day, butter lemon sauce and capers, served with steam potatoes

M18. Fish fillet papillote

Fish fillet of the day served in papillote wrapped with fresh herbals, onion, lemon, served with home made French Ratatouille

M19. Smoked salmon à L'Orientale

Slices of smoked salmon with warm potatoes and red onions salad flavored with cumin

M20. Fresh Seafood *(depending of the market)*

Crab and / or shrimps of the day with French home made mayonnaise and / or Thai spicy flavored sauce

M21. Filet mignon: *Our chef's suggestion*

Filet of pork with onions and garlic candied, served with roasted potatoes

M22. Filet maître d'hôtel

Beef tenderloin, garlic butter sauce, served with fine roasted potatoes and / or green beans

M23. Chicken Provençale

Fried chicken in a home made tomato sauce, white wine, garlic, black olives, herbs of Provence, served with tagliatelle pasta

M24. Seafood Paella: *Spain's most famous rice dish*

Arborio rice, packed with chicken, shrimps, squids, vegetables and loaded with flavors

M25. Mushroom risotto: *Northern Italy specialty*

Rice with local mushrooms and scallop, cooked in veal broth, parmesan, herbs and white wine

M26. Spaghetti Aglio Olio e Peperoncino: *Traditional Napolitan dish*

Spaghetti al dente with premium olive oil, garlic and chillies

M27. Pennes alla puttanesca: *Another Napolitan specialty*

Penne pasta with home made tomato sauce, anchovies, capers, black olives, garlic, oregano, chillies and virgin olive oil

M28. Tagliatelle Gorgonzola and Asparagus

Tagliatelle pasta with a creamy Gorgonzola sauce and asparagus tips

* all pastas are served with parmesan

Thai fragrances, a culinary Heritage

Appetizers

T01. **Poh Pia Gai:** *Thai Spring Rolls*

Vegetables and chicken wrapped in rice paper, served hot and crunchy with sweet chilli sauce

T02. **Poh Pia Sod:** *Fresh Vegetables Spring Rolls*

Fresh vegetables wrapped in rice paper, served with sweet chillie sauce

T03. **Yum Som-O:** *A wonderful light refreshing salad*

Pomelo salad with prawns, dry shrimps, shallots, chillies, lime, peanuts and rapped coconut

T04. **Larb Salad:** *Also spelt Laab Gai or Laab Moo*

Light but flavorful combination of savory ground chicken or porc paired with onion, chillies, lemongrass and fresh herbs

T05. **Som Tum:** *On of the most popular Thai salad*

Spicy shredded green papaya salad with dried shrimps, cherry tomatoes, roasted peanuts, chillies and lime

T06. **Phad Pak Ruam:** *A Classic Thai street food*

Stir fried mixed vegetables with garlic, chillies, in light soy sauce

T07. **Phad-Phak Boong**

Wok-fried morning glory with garlic, chillies and oyster sauce

T08. **Tom Kha Gai:** *Authentic Thai version of this popular soup*

Citrus-flavoured coconut cream soup with herbed chicken, mushrooms and galangal

T09. **Tom Yum Goong Mae-Nam:** *The true taste of Thailand*

Spicy prawn soup with lemongrass, kaffir lime and straw mushrooms

Main courses

T10. **Pla Nueng Ma Nao:** *A deliciously fresh and spicy fish dish*

Steam fish filet with spring onions, garlic, chillies, lime and coriander, served with steamed rice

T11. **Pla Neung See-ew**

Steam fish filet with grated ginger, scallions and soy, served with steamed rice

T12. **Kaeng Kari L'Orientale:** *Our chef's suggestion*

Fragrant yellow fish curry with coconut cream, onion, snow peas, coriander, spices and lime juice, served with black rice

T13. **Hor Mok:** *Thai curry fish custard*

Steamed marinated fish in curry paste and coconut milk on vegetables, served in banana leaf

T14. **Goong Tom Yum Haeng**

Stir-fried hot and sour prawns with Thai herbs, shallots, chillies and lime, served with steamed rice

T15. **Khao Pad:** *Typical of central Thai cuisine also spelled Khao Phat*

Fried rice of your choice: shrimps (Kao Pad Kung), chicken (Kao Pad Kai) pork (Kao Pad Moo) or vegetarian (Khao Pad Che), with cucumber and tomato slices, sprigs of green onion, green pea and coriander

T16. **Phad Thai Goong Sod:** *One of the most popular Thai recipe with sweet, sour and salty flavours blend*

Stir-fried rice noodles with shrimps, egg, garlic, roasted peanuts, chives, bean sprouts, chillies, sugar and lime

T17. **Massaman Kai:** *A mild Indian style curry*

Chicken medaillon with fragrant massaman curry and coconut cream, potatoes, shallot and roasted peanut, served with steamed fragrant jasmine rice

T18. **Panang Neua**

Minced beef with a mild Panang red curry sauce and coconut cream, a hint of kaffir lime leaf, served with steamed fragrant jasmine rice

T19. **Panang Chichen**

Chicken breast fillet with a mild Panang red curry sauce, a hint of kaffir lime leaf, served with steamed fragrant jasmine rice

T20. **Keang Kiew Waan Nua**

Beef green curry with coconut milk, eggplant and Thai basil, served with steamed rice

Desserts

D01. **Homemade apple pie:** *Warm, sweet and gooey, it's the perfect taste of fall*
Flaky pastry crust and juicy apple filling served with vanilla ice cream

D02. **Bananas flambe:** *Popular in the French Caribbean*
Bananas slightly caramelized with brown sugar, Chalong Bay Rum and lemon juice

D03. **The Colonel:** *To enjoy as a cocktail*
Lemon sorbet with fresh mint and Lemon Chalong Bay Rum

D04. **Roasted Pineapple:** *The most delicious ways to eat pineapple*
Served warm with fresh vanilla ice cream and a hint of fresh vanilla

D05. **Chocolat & Vanilla ice cream Sundae**
Garnish with chocolate shavings and cookie

D06. **Fresh fruits salad**
Can be served with a hint of Chalong Bay Sweet Basil

D07. **Kow Neuw Mamuang:** *A traditional summer dessert, in April and May, during the mangoes season*
Warm coconut milk with mango and sticky rice

D08. **Kuey Boad Chee**
Poached banana in coconut milk

- *The special combination of herbs and spices used in preparing Thai dishes is what gives Thai food its very distinctive character. There are about 20 main herbs and spices which form the basis for Thai cooking. If you don't particularly like spicy food, thank you for notifying us when you will be on board, our chef will adapt his seasonings according to your tastes.*
- *We serve fresh vegetables and fruit in our salads and in our entrees. There is a wide array of fresh vegetables and fresh fruit that changes with the seasons, consequently some dishes may not be available at certain times of the year. We thank you for your kind understanding.*
- *Please let us know in advance if you have any food allergies or special dietary needs.*