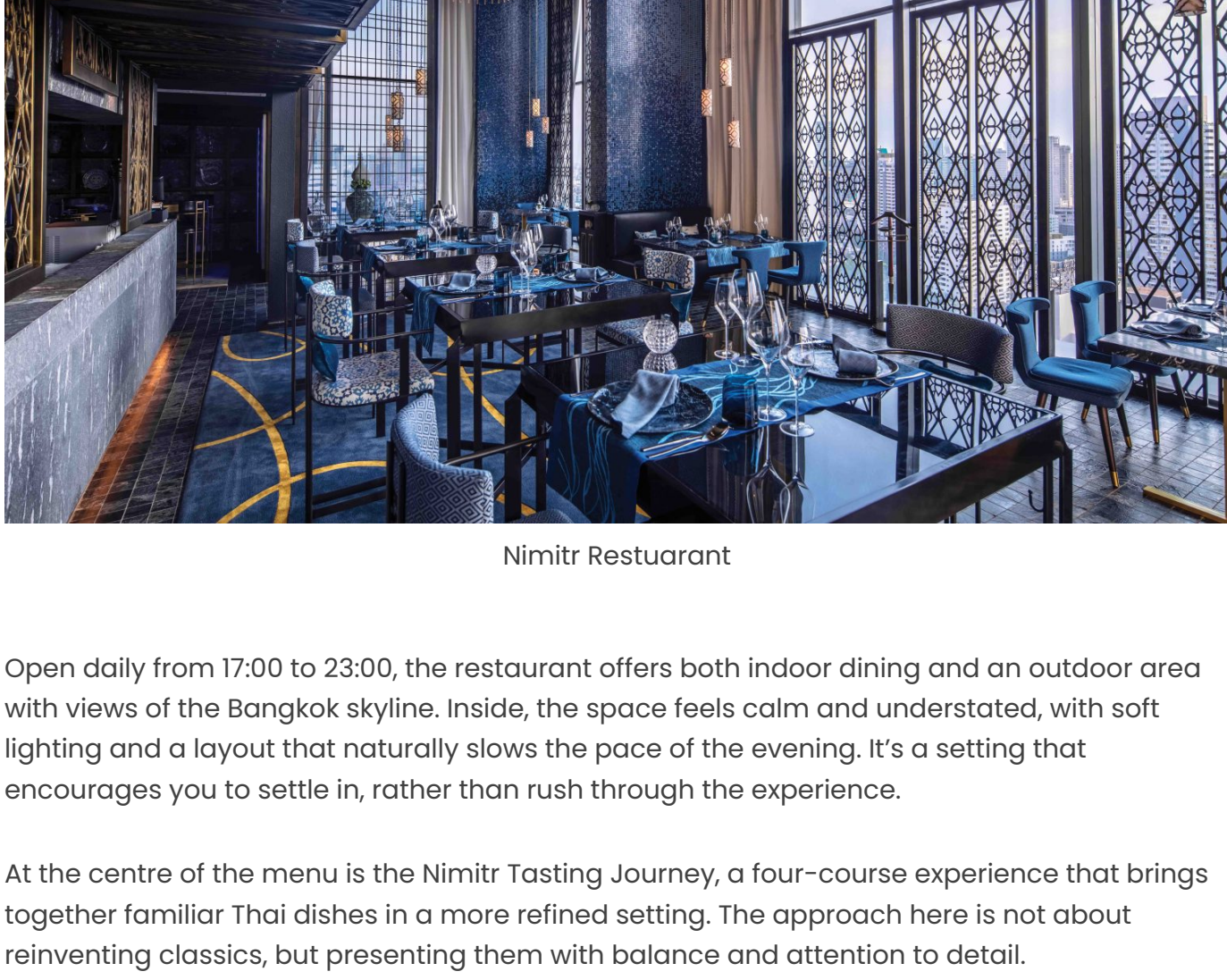




A Refined Thai Fine Dining Experience at Nimitr Restaurant, Bangkok

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Bangkok's fine-dining scene is always evolving, but some places take a quieter approach. Nimitr Restaurant and Rooftop Bar, located at 137 Pillars Suites & Residences Bangkok, focuses on doing Thai cuisine well without overcomplicating it.

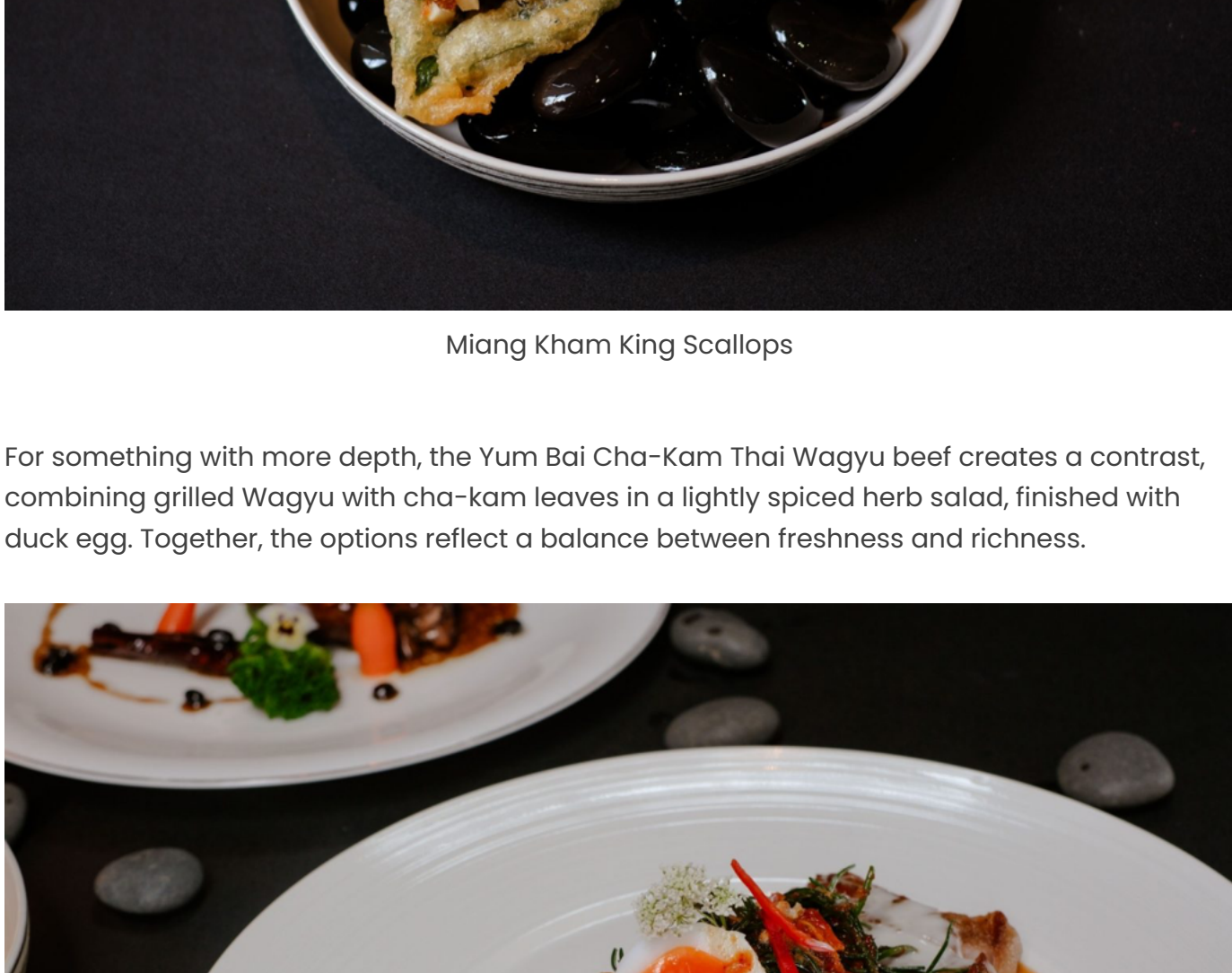


Nimitr Restuarant

Open daily from 17:00 to 23:00, the restaurant offers both indoor dining and an outdoor area with views of the Bangkok skyline. Inside, the space feels calm and understated, with soft lighting and a layout that naturally slows the pace of the evening. It's a setting that encourages you to settle in, rather than rush through the experience.

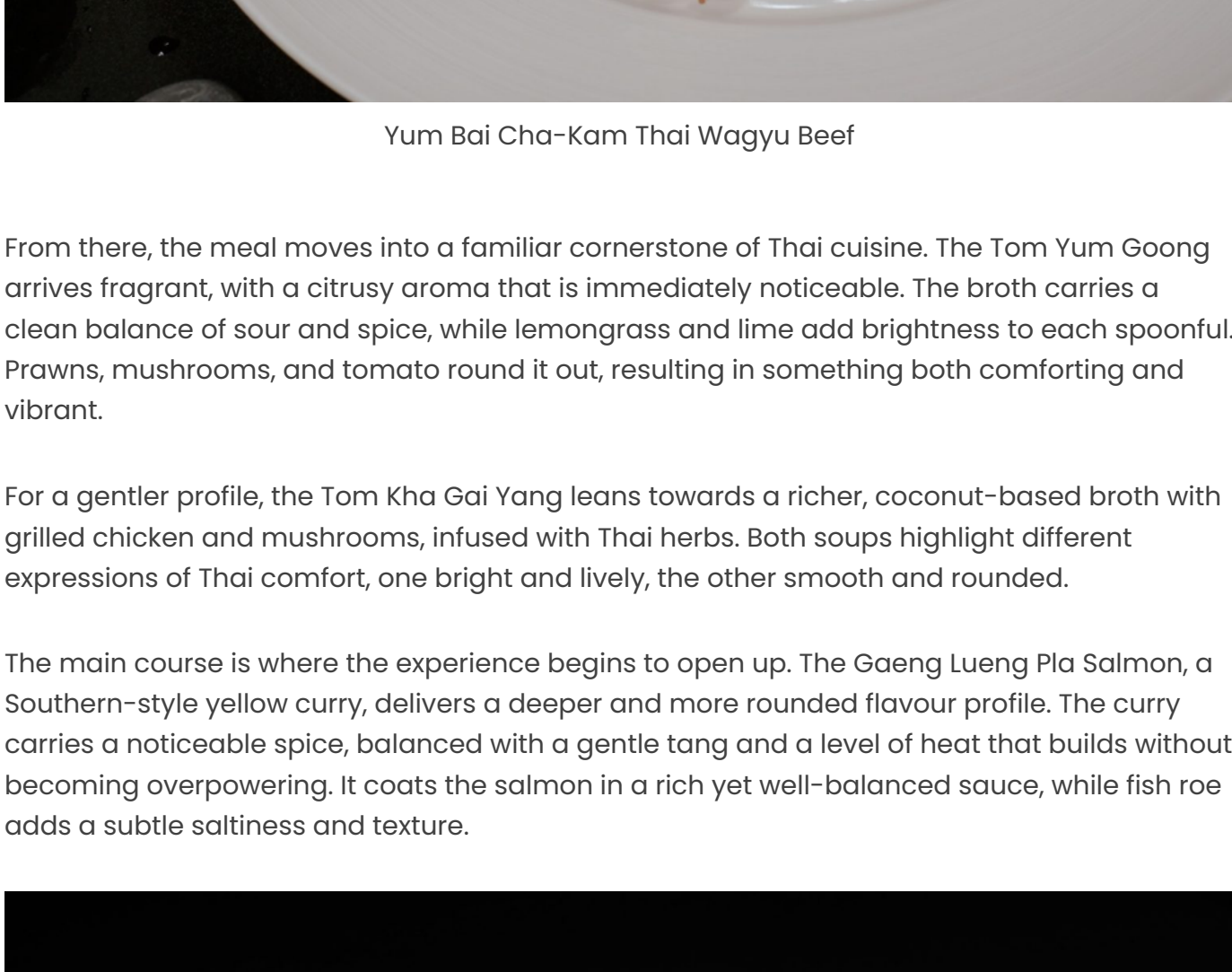
At the centre of the menu is the Nimitr Tasting Journey, a four-course experience that brings together familiar Thai dishes in a more refined setting. The approach here is not about reinventing classics, but presenting them with balance and attention to detail.

The tasting journey begins with a choice of appetizers, each rooted in Thai tradition but presented with a lighter, more refined approach. The Miang Kham King scallops, served on crisp betel leaves, are delicately seared and naturally sweet, balanced by Thai herbs, dried coconut, and a subtle sugar cane sauce.



Miang Kham King Scallops

For something with more depth, the Yum Bai Cha-Kam Thai Wagyu beef creates a contrast, combining grilled Wagyu with cha-kam leaves in a lightly spiced herb salad, finished with duck egg. Together, the options reflect a balance between freshness and richness.



Yum Bai Cha-Kam Thai Wagyu Beef

From there, the meal moves into a familiar cornerstone of Thai cuisine. The Tom Yum Goong arrives fragrant, with a citrusy aroma that is immediately noticeable. The broth carries a clean balance of sour and spice, while lemongrass and lime add brightness to each spoonful. Prawns, mushrooms, and tomato round it out, resulting in something both comforting and vibrant.

For a gentler profile, the Tom Kha Gai Yang leans towards a richer, coconut-based broth with grilled chicken and mushrooms, infused with Thai herbs. Both soups highlight different expressions of Thai comfort, one bright and lively, the other smooth and rounded.

The main course is where the experience begins to open up. The Gaeng Lueng Pla Salmon, a Southern-style yellow curry, delivers a deeper and more rounded flavour profile. The curry carries a noticeable spice, balanced with a gentle tang and a level of heat that builds without becoming overpowering. It coats the salmon in a rich yet well-balanced sauce, while fish roe adds a subtle saltiness and texture.



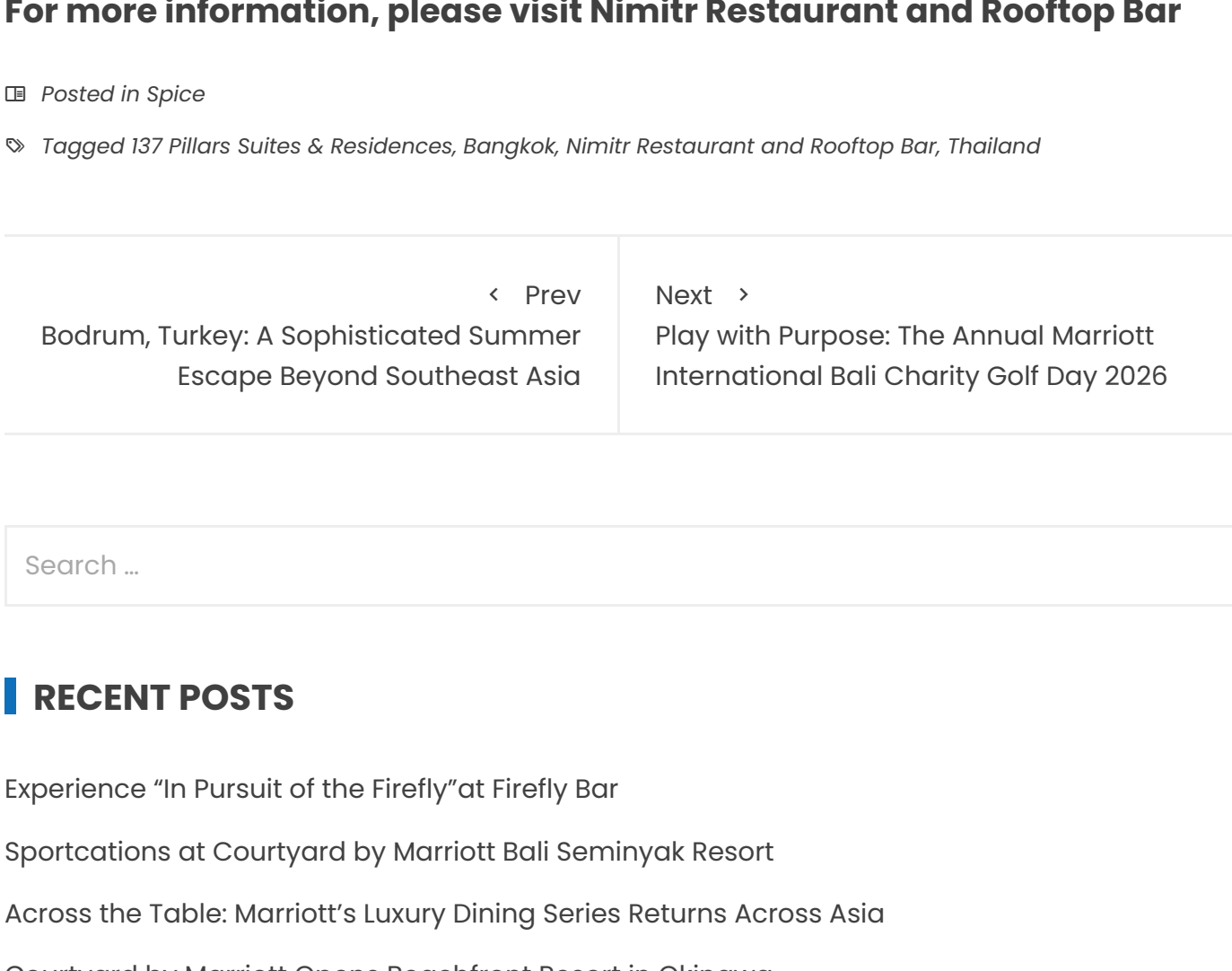
Gang Lueng Pla Salmon

Other options, such as the Kor Moo Yang, feature grilled pork neck served with vegetables, sticky rice, tamarind sauce, and roasted rice with chili dressing, with a more robust and smoky profile. The Massaman Gae, with tender lamb and assorted pickles, leans toward a slower, richer style with warm spices and a comforting depth.



Massaman Gae

Dessert brings the experience back to something familiar, with a choice that reflects both tradition and creativity. The Khao Neaw Mamuang presents mango sticky rice in a lighter format, paired with mango mousse and finished with coconut flakes, keeping the essence of the classic intact. Alongside it, the Kanom Peak Poon introduces something more distinctive. The rice charcoal pudding is layered with coconut cream, ginkgo, grated coconut, and coconut mousse, creating a balance between gentle earthiness and natural sweetness.



Kao Neaw Mamuang

What stands out about the Nimitr Tasting Journey is its consistency. Each course feels connected, not just in presentation but in how the flavours are handled. The dishes are not trying to surprise or reinterpret too much. Instead, they focus on clarity, balance, and a respect for Thai culinary traditions.

At THB 1,500++ per person, the tasting menu provides a well-paced introduction to Thai cuisine in a setting that feels calm and considered. It's particularly suited for those who want to experience familiar dishes in a more refined environment without losing their original character.

If visiting before 30 June, there is also *Fruitful Flavors of Thai Cuisine*, a seasonal concept that highlights Thai produce at its peak. It adds another layer to the experience and gives a closer look at the ingredients behind the dishes.

For more information, please visit Nimitr Restaurant and Rooftop Bar

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