



nimitr

Nimitr Tasting Journey

4-COURSE MENU

APPETIZER

Choose 1 item

Miang Kham King Scallops

Searched Scallops with Thai Herbs, Dried Coconut and Sugar Cane Sauce on Crispy Betel Leaf

Yum Bai Cha-Kam Thai Wagyu Beef

Grilled Thai Wagyu Beef and Cha-kam Leaves Spicy Salad topped with Duck Egg

Yum Pla Hima Bai Chaplu and Pink Spinach

Snow Fish with Chaplu Leaves, Pink Spinach, White Turmeric and Sugar Lime Dressing

SOUP

Choose 1 item

Tom Kha Gai Yang

Coconut Cream Soup with Grilled Chicken and Mushrooms

Tom Sab Kai Mod Dang Pla Yang

Thai Aromatic Herbal Soup with Dried Fish and Crispy Red Ant Eggs

MAIN COURSE

Choose 1 item (served with rice)

Gai Yang with Ma Kham Sauce

Free Range Baby Chicken with Tamarind Sauce and Thai Condiments

Gaeng Lueng Pla Salmon

Southern Yellow Curry with Salmon and Fish Roe

Moo Hong with Shrimp Chili Paste

Braised Pork Belly with Quail Eggs in Slowed Cooked Herbal Stew Served with Shrimp Chili Paste

Massaman Gae

Massaman Curry with Lamb and Assorted Pickles

DESSERT

Choose 1 item

Kao Neaw Mamuang

Mango Sticky Rice with Mango Mousse and Coconut Flakes

Tub Tim Krob

Red Ruby Water Chestnut with Jack Fruit and Coconut Ice Cream

THB 1,500++ per person

Add THB 1,000++ per person for 3 glasses of Thai wine

Prices are subject to 10% service charge and 7% government tax.

Journey through Thailand

THB 3,700++ for 4 persons

Choose 7 dishes



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APPETIZER

Choose 2 items

Miang Kham King Scallops

Seared Scallops with Thai Herbs,
Dried Coconut and Sugar Cane Sauce on Crispy Betel Leaf

Poo Lon served with Thai Herbs and Vegetables

Crispy Soft-Shell Crab, Crab Meat in Coconut and
Chili Relish served with Thai Herbs and Vegetables

Nam Prink Kee Ka

Chili Sambal Relish served with Assortment of Boiled and
Fresh Vegetables, Boiled Duck Egg and Fried Pork Belly

Yum Poo Dok Sanor

Spicy Crab Salad with Hemp Fesbania

Yum Bai Cha-Kam Thai Wagyu Beef

Grilled Thai Wagyu Beef and
Cha-kam Leaves Spicy Salad topped with Duck Egg

Yum Pla Hima Bai Chaplu and Pink Spinach

Snow Fish with Chaplu Leaves, Pink Spinach,
White Turmeric and Sugar Lime Dressing

SOUP

Individual serve choose your preference.

Tom Kha Gai Yang

Coconut Cream Soup with Grilled Chicken and Mushrooms

Tom Sab Kai Mod Dang Pla Yang

Thai Aromatic Herbal Soup with Dried Fish and
Crispy Red Ant Eggs

MAIN COURSE

Choose 3 items (served with rice)

Nua Yang Nam Jim Jaew (Add THB 300++)

Grilled Thai Waygu Rib Eye served with Betel Leaf,
Sticky Rice and Tamarind, Roasted Rice and Chili dressing

Gai Yang with Ma Kham Sauce

Free Range Baby Chicken with Tamarind Sauce and
Thai Condiments

Gaeng Lueng Pla Salmon

Southern Yellow Curry with Salmon and Fish Roe

Gaeng Phed Ped Yang

Red Curry with Duck, Pineapples, Tomatoes and Sweet Basil

Massaman Gae

Massaman Curry with Lamb and Assorted Pickle

Moo Hong with Shrimp Chili Paste

Braised Pork Belly with Quail Eggs in
Slowed Cooked Herbal Stew served with Shrimp Chili Paste

Phad Hoi Shell Normai Farang

Stir Fried Hokkaido Scallops with Asparagus in Oyster Sauce

Goong Phad Kached Chalood Nam

Stir Fried Tiger Prawns with Local Water Mimosa

Nua Toon Bai Som Poi

Beef Cheek Stew with Som Poi Leaves and Fried Shallot

DESSERT

Individual serve choose your preference.

Kao Neaw Mamuang

Mango Sticky Rice with Mango Mousse and Coconut Flakes

Tub Tim Krob

Red Ruby Water Chestnut with Jack Fruit and
Coconut Ice Cream



Prices are subject to 10% service charge and 7% government tax.