



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-Kram Thai Wagyu Beef

*Grilled Thai Wagyu Beef and Chakram 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*

### Gang Lueng Pla Salmon

*Southern Yellow Curry with Salmon and Fish Roe*

### Moo Hong with Kapi Chili Paste

*Braised Pork Belly with Quail Eggs in Slowed Cooked Herbal Stew Served with Shrimp Sambal*

### 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.