



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*

