



nimitr

# Nimitr Tasting Journey

## 4-COURSE MENU

### APPETIZER

Choose 1 item

#### **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*

#### **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*

### 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*

#### **Tom Yum Goong**

*Spicy Prawn Soup with Tomato, Mushroom, and Thai Aromatic Herb*

### MAIN COURSE

Choose 1 item (served with rice)

#### **Kor Moo Yang**

*Grilled Pork Neck served with Vegetables, Sticky Rice and Tamarind Sauce with 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*

#### **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*

#### **Kanom Peak Poon**

*Rice Charcoal Pudding served with Coconut Cream, Ginkgo, Grated Coconut and Coconut Mousse*

