



NIRAMIT

Cuisine of Siam

à la carte

STARTERS

GOONG HOM SABAI (15)

Deep fried prawns wrapped in egg noodles

TOM KHA GAI (15)

Thai coconut chicken soup

LAAB GAI (15)

Famous Thai salad, minced chicken, shallots, mint leaves, rice powder with chili lime dressing.

MAINS

KAPROW TOFU/GAI/NUE (25/25/32)

Tofu or Tender chicken breast or Beef Tenderloin sauté in brown sauce with garlic, chili and Thai basil.

GAENG GARI GAI/NUE (25/32)

Chicken/ Beef yellow curry in coconut milk with potato, tomato and carrot.

PAD PAK RUAM (V,G) (25)

Stir-fried mix veggie & tofu with ,scallion, mushroom ,in light brown sauce

MASSAMUN GAI/NUE (25/32)

Mildly spicy Thai curry with beef or chicken onion and potato

CHOO CHI PLA (35)

Grilled Salmon with red curry sauce.

PLA SAM ROD (35)

Fried fillet of fish topped with sweet and sour chili sauce.

GOONG PAD PREW WAN (32)

Sauté prawns in homemade sweet and sour sauce with bell pepper, onions, pineapple & cashew nuts

DESSERT

TUB TIM GROB (15)

Water chestnuts are coated in a tapioca gel, served in a coconut syrup

FRIED BANANA WITH HONEY (15)

Deep fried banana roll with honey on top and sesame

