



NIRAMIT

Cuisine of Siam

\$55 Per Person

STARTERS

(Select 2 of starters)

GOONG HOM SABAI

Deep fried prawns wrapped in egg noodles

TOM KHA GAI

Thai coconut chicken soup

LAAB GAI

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

MAINS

One large plate your choice of

KAPROW GAI

Tender chicken breast sauté in brown sauce with garlic, chili and Thai basil.

GAENG GARI GAI

chicken yellow curry in coconut milk with potato, tomato and carrot.

KAPROW TOFU (V&G)

Tofu sauté in brown sauce with garlic, chili and Thai basil.

PAD PAK RUAM (V,G)

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

DESSERT

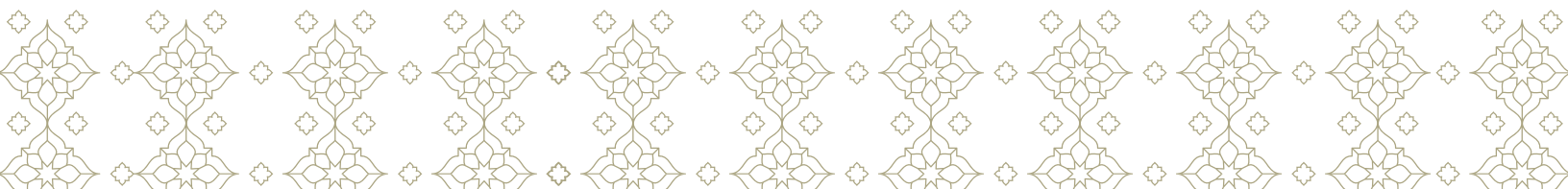
Your choice of

TUB TIM GROB

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

FRIED BANANA WITH HONEY

Deep fried banana roll with honey on top and sesame





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LAAB GAI

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

MAINS

One large plate your choice of

KAPROW NUA

Beef Tenderloin sauté in brown sauce with garlic, chili and Thai basil.

MASSAMUN NUA

Mildly spicy Thai curry with beef onion and potato

CHOO CHI PLA

Grilled Salmon with red curry sauce.

PLA SAM ROD

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

GOONG PAD PREW WAN

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

DESSERT

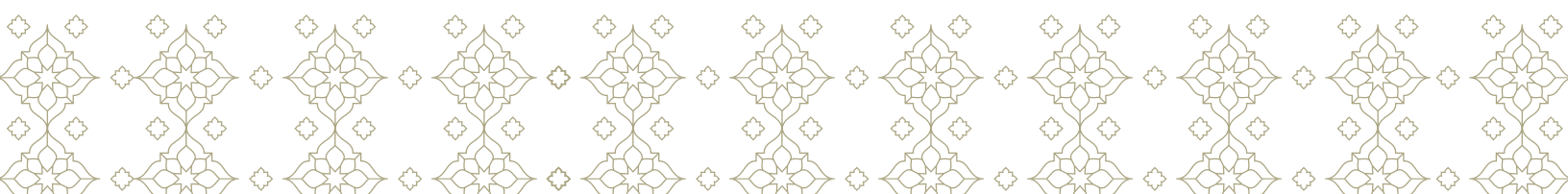
Your choice of

TUB TIM GROB

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

FRIED BANANA WITH HONEY

Deep fried banana roll with honey on top and sesame





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\$75 Per Person

STARTERS

TOM YUM

Coconut, lemongrass, kaffir lime leaves, tomato, mushroom, Fried chili, galangal

MOO SARONG

thin rice noodles are first cooked until they are soft and pliable. The noodles are then wrapped around pieces of marinated pork, creating a tight and secure "sarong" around the meat. The noodles are then deep-fried until they turn golden brown and crispy, adding a delightful crunch to the dish.

YUM SOM OH

Pomelo, prawns salad, refreshing and tangy Thai dish that celebrates the vibrant flavors of pomelo and prawns, look no further than "Yum Som Oh" This delightful salad is a part of Thai heritage

MAINS

One large plate your choice of

LOBSTER SAUCE MARKHAM

*Indulge in a culinary masterpiece that combines the richness of lobster with the tangy sweetness of tamarind sauce. This Thai delicacy, is a true feast for the senses.
Lobster with Tamarind sauce*

GAENG HANG LAY NUA

Northern Thai Curry, Curry Paste, spices and herbs, shallots, garlic, ginger, turmeric, coriander seeds, cumin seeds, dried chili peppers, Coconut Milk, Tamarind Paste, Palm Sugar, Garlic, cinnamon, star anise

GAENG PHED PED YANG

This mouth-watering dish features succulent roast duck cooked in a fragrant red curry sauce, infused with coconut milk, palm sugar, cherry tomatoes, kaffir lime leaves, red bell peppers, sweet basil, and pineapple, with brown rice

DESSERT

Your choice of

KHANOM MOR KAENG

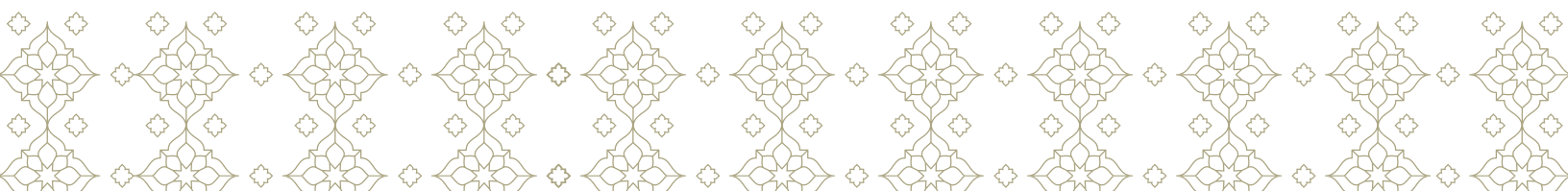
Thai custard steamed coconut pudding that is made from a combination of rice flour, coconut milk, and palm sugar. The name "Mor Kang" translates to "steamed custard," which perfectly describes the smooth and creamy texture of this dessert.

TUB TIM GROB

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FRIED BANANA WITH HONEY

Deep fried banana roll with honey on top and sesame





NIRAMIT

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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

