

WINTER MENU



PIMAN

TRADITIONAL & MODERN
THAI FOOD



EXPERIENCE
AUTHENTIC
THAI DINING

ສັນພັສຣສໄກຍແກ້ ທີ່ເລ່າເຮື່ອງ
ຜ່ານປະສົບການົ້າ



A THAI EXPERIENCE

ประสบการณ์อาหารไทย

Welcome to PIMAN, a Thai casual dining experience where every dish carries the soul of Thai flavors. Piman means a beautiful and peaceful place filled with happiness. Here, food is more than a meal, it is a shared moment, a connection, and a feeling of home. And we hope this is what you feel when you dine with us.

WELCOME

STARTERS

ເມນຸເຮືອກນ້າຍ່ອຍ

KRATONG THONG កຣາຕົງທອງ

Golden Thai Tartlet with Spiced Tofu Filling

A delicate crispy pastry cup filled with sautéed diced tofu, sweet corn, carrots, and aromatic Thai herbs – a royal canapé celebrating balance and refinement.

Wheat, egg, soybean Vegetarian

SAKU SAI MOO ສາດູໄສ້ໜູ

Steamed Tapioca Dumplings with Caramelized Pork Filling

Traditional Thai bite-sized dumplings made from tapioca pearls, filled with sweet-savoury minced pork, preserved sweet radish & peanuts, gently steamed to a translucent sheen.

Peanut

TOD MAN PLA 🔥 ທອດມັນປລາ

Deep-fried Curried Fish Cakes

Hand-pounded featherback fish blended with red curry paste & kaffir lime leaves, string beans, Thai sweet basil, deep-fried until golden, served with sweet cucumber relish.

Fish, egg

MIANG KAM ເມື່ອງດຳ

Traditional Thai Bite Wrapped in Betel Leaf

A medley of roasted coconut, peanuts, dried shrimp, shallots, chili and ginger – wrapped in a betel leaf and drizzled with sweet palm sugar sauce.

Peanut, shrimps, fish

LARB DIB 🔥 ລາບດິບເນື້ອ

Thai Raw Beef "Larb" Tartare on Grilled Bone Marrow

Hand-chopped beef tartare with roasted rice & herbs, served on top flame-grilled bone marrow brushed with makhwaen pepper glaze.

Fish

CHICKEN SATAY 🔥 ສະເຕັະໄກ໌

Southern-style Grilled Chicken Skewers

Marinated chicken grilled to smoky perfection, infused with coconut milk, turmeric, and Thai herbs.

Peanut

PAK THOD RUAM ພັກກອດຮວມ

Mixed selection vegetables tempura

A selection of seasonal vegetables in airy tempura batter, paired with a sweet chili dip for balance and warmth

Wheat Vegetarian

SOUPS

ເມນຸຕົ້ມ

TOM YUM GOONG 🔥 ຕັ້ມຢຳກຸງ

Thai Spiced Prawn Soup

Thailand's iconic spicy and sour soup, infused with lemongrass, galangal, kaffir lime leaves and chili paste.

Shrimps, fish, milk

TOM KHA GAI OR PLA SALID 🔥 ຕັ້ມບ່າໄກ໌

Chicken or Salt-cured Gourami fish in Coconut Galangal Soup

Delicate Thai coconut soup with galangal, kaffir lime leaves, and chili oil. Selection of Salt-cured Gourami fish (import from Thailand) or chicken

Fish Vegetarian option

TOM JIEW NEUA 🔥 ຕັ້ມຈົວເໜືອ

Royal Siam Beef Soup

Beef simmered in clear peppery broth with sweet potato, holy basil and Thai herbs.

Fish

SALADS

ເມນຸຍົ່ງ

YAM NEUA YANG TAENG KWA ຍໍາເນື້ອຍ່າງແຕງກວາ

Grilled Beef & Cucumber Salad

Lightly seared beef Tataki with cucumber and pickled vegetables, finished with chili-lime dressing.

Fish

YAM SOM-O ຍໍາສົມໂອ

Pomelo Salad

Pomelo dressed in roasted coconut-lime emulsion, with chili prawns and crispy shallots.

Shrimps, peanut, wheat, egg Vegetarian option

PLAH SALMON 🔥 ພລ້າແຜລມອນ

Salmon Tartare (Piman style)

Norwegian salmon with Thai herbs and wasabi aroma, served on crispy betel leaf with trout roe.

Fish, wheat

SOM TUM & GAI YANG 🔥 ສົມຕຳກັນໄກ໌ຢ່າງແລະບ້າວເຫັນ

Green Papaya Salad with Grilled Chicken and Sticky Rice.

Green papaya salad with chili, lime, and palm sugar, paired with grilled chicken and sticky rice. **Optional:** with or without fermented fish sauce.

Fish, wheat



MAIN COURSES

ເມນູຈານຫລັກ

PAD THAI GOONG MAE NAM 🔥 ພັດໄກຍກັງແມ່ນ້າ

River Prawn Pad Thai

A timeless Thai favorite – rice noodles wok-fried with shrimp in a fragrant tamarind sauce, balanced with tofu, egg, and fresh herbs.

Optional addition:

Charcoal-grilled river prawn, served with vibrant Thai seafood dipping sauce for added depth and indulgence.

Fish, shrimps, peanut, soybean

RAD NA SEN YAI ຮາດໜ້າເສັ້ນໃໝ່

Stir-fried wide rice noodles in gravy

House-made wide rice noodles with silky Thai gravy, wok-fried and served with your selection of; seafood (squid, shrimps), pork, chicken or mixed vegetables.

Wheat, fish, soybean

KHAO SOI 🔥 ຂ້າວຊອຍ

Northern Thai Curry Noodle Soup

Egg noodles in creamy coconut curry, topped with crispy noodles. Selection of strip loins beef, slow cooked tender pork belly or grilled chicken.

Wheat, fish, egg

MASSAMAN GAE 🔥 ແກນມັສມ້ານແກກ

Lamb Massaman Curry

Slow-cooked lamb in coconut milk and spices, served with Thai crispy pancake.

Wheat, Nut (Cashew)

HOR MOK HALIBUT 🔥 ອ່ອນມກປລາຫາລິບຕ

Steamed Thai Curry Soufflé

A refined interpretation of the classic Thai Hor Mok – fresh halibut gently blended with red curry paste, coconut cream, and kaffir lime, steamed to a delicate, soufflé-like texture and wrapped in banana leaf for aromatic warmth.

Fish

GUAY TIEW NAM TOK MOO ກ່ວຍເຕີ່ຍວ້າຕົກໝູ

Thai Pork Noodle Soup with House-Made Pork Meatballs

A beloved Thai street classic – rice noodles served in a rich, aromatic pork broth, gently spiced and layered with herbs, tender sliced pork, and house-made pork meatballs. Finished with fresh herbs and roasted chili for depth, warmth, and comforting balance.

Wheat

GAO-LAO NUEA YANG ແກາເຫລາເນື້ອຍ່າງ

Chargrilled ribeye steak with braised thai broth reduction

A beautifully chargrilled ribeye steak, juicy and richly marbled, finished with a silky reduction of slow-braised Thai beef broth infused with aromatic spices. Served alongside fragrant jasmine rice wok-fried in rendered beef fat, delivering deep umami and warmth.

Wheat

KHAO PAD MUN GOONG ຂ້າວຜັດມັນກັງ

Rice fried in shrimp head butter

Jasmine rice infused with river-prawn tomalley, wok aroma, and crispy garlic.

Wheat, egg, shrimps-

KHAO NIEW MOO PING WITH NAM JIM

JAEW PLA RA ຂ້າວເໜີ່ຍວ່າມູນປຶກກັບໜ້າຈົມແລ້ວປລາຮາ

Grilled pork skewers with sticky rice

Charcoal-grilled pork skewers paired with soft sticky rice, served with a Northeastern Thai jaew sauce enriched with fermented fish essence for deep umami and rustic warmth.

Wheat, fish, sesame.



EXTRAS

ເຄຣີ່ອງເຄື້ອຍງ

Jasmine Rice

Sticky Rice

Crispy Pancake

Peanut Sauce

Sweet Chili Sauce

Plum sauce

Pla-ra sauce

Side salad

SEASONAL TASTING MENUS

ເມນຸພືເສຫຫາມຄຸດກາລ

In our kitchen, food is designed for sharing.
A warm and generous Thai dining experience that brings
family and friends together at the table.

FAMILY SHARING MENU

MINIMUM 4 PERSONS

SELECTED STARTERS

KARTONG THONG

CHICKEN SATAY

TOD MAN PLA

MIANG KAM

MAIN DISHES

SERVED WITH RICE

TOMKHA GAI

PAD THAI GOONG

MASSAMAN GAE

SOM TUM

Wheat, egg, fish, shrimps, soybeans

KIDS MENU

ເມນຸເຕັກ

KHAO NIEW MOO PING ข้าวเหนียว

Charcoal-grilled pork skewers with warm
sticky rice

Tender marinated pork, grilled over charcoal for smoky
sweetness, served with soft sticky rice.

Wheat

GOONG CHUB PAENG TOD กຸງຫຸບແປ່ງ

Crispy battered fried tempura shrimp

Lightly battered shrimp fried to a golden crisp, served
with plum dipping sauce.

Wheat, shrimp

KHAO PAD DEK ข้าวผัดເດັກ

Mild Thai fried rice with chicken, egg, sweet corn, onion
and carrot – crafted for young diners.

Egg, wheat

PIMAN EXPERIENCE

MINIMUM 2 PERSONS

CHOOSE BETWEEN:

BLUE SAPPHIRE SET

MIANG KAM

CHICKEN SATAY

TOM JIEW NEUA

PAD THAI GOONG MAE NAM

BANANA COCONUT & PANDAN HARMONY

Wheat, fish, soybeans, egg, shrimp, peanut

GOLDEN TOPAZ SET

KRATONG THONG

SOM TUM

TOM KHA PLA SALID

LAMB MASSAMAN

TAMARIND CHEESECAKE

Wheat, fish, egg, soybeans

RUBY SIAM SET

SAKU SAI MOO

PLAH SALMON

TOM YUM GOONG

NEUA YANG SAUCE GAOLAO

COCONUT FLAN

Fish, shrimps, egg, wheat, milk

DESSERTS

ຂອງຫວານ

MA-KHAM CHEESECAKE ຈີສເດັກມະນາມ

Tamarind baked cheesecake with coconut
caramel gel.

Egg, milk

BANANA & COCONUT HARMONY - GLUAY BUAD CHEE ກລ້ວຍບວຊີ

Gelato Banana gelato with Traditional Steamed
Thai Banana Pudding Cake, pandan-coconut
foam and almond crumble.

Almond

COCONUT FLAN ພລານມະພຣ້ວນ້າຕາລໂຕນດ

Coconut and palm sugar flan with coconut-lime
foam

Wheat, egg, milk

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At Piman, tradition and modernity exist side by side. Our cooking is a dialogue between past and present, and we seek to elevate Thai food without distancing it from its origins.

Every dish begins with a connection to place: local Thai ingredients, time-honored techniques, and the craftsmanship of farmers, fishermen, and artisans who shape our food culture. By honoring what is local, we aim to bring it confidently onto a global stage.

Nuk Chanyuth

Nuk Chanyuth | Head Chef

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