



PIMAN

TRADITIONAL & MODERN
THAI FOOD



EXPERIENCE
AUTHENTIC
THAI DINING

สัมผัสรสไทยแท้ ที่เล่าเรื่อง
ผ่านประสบการณ์



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

เมนูเรียกน้ำย่อย

KRATONG THONG กระทงทอง

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 สาเหตุไส้หมู

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 ทอดมันปลา

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 เมี่ยงคำ

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 ลาบดิบเห็ด

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 สะเต๊ะไก่

Southern-style Grilled Chicken Skewers

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

Peanut

PAK THOD RUAM ผักทอดรวม

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

เมนูต้ม

TOM YUM GOONG ต้มยำกุ้ง

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 ต้มข่าไก่

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 ต้มจืดเห็ด

Royal Siam Beef Soup

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

Fish

SALADS

เมนูยำ

YAM NEUA YANG TAENG KWA ยำเห็ดอย่างแตงกวา

Grilled Beef & Cucumber Salad

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

Fish

YAM SOM-O ยำส้มโอ

Pomelo Salad

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

Shrimps, peanut, wheat, egg Vegetarian option

PLAH SALMON ปลาแซลมอน

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 ส้มตำกับไก่ย่างและข้าวเหนียว

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

เมนูจานหลัก

PAD THAI GOONG MAE NAM 🍢 ผัดไทยกุ้งแม่น้ำ

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 ราดหน้าเส้นใหญ่

Stir-fried wide rice noodles in gravy

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

Wheat, fish, soybea

KHAO SOI 🍲 ข้าวซอย

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 🍲 แกงมัสมั่นแกะ

Lamb Massaman Curry

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

Wheat, Nut (Cashew)

HOR MOK HALIBUT 🍲 ห่อหมกปลาฮาลิบัต

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 ก๋วยเตี๋ยวน้ำตกหมู

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.

Whea

GAO-LAO NUEA YANG เกาเหลาเนื้อย่าง

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 ข้าวผัดมันกุ้ง

Rice fried in shrimp head butter

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

Wheat, egg, shrimps-

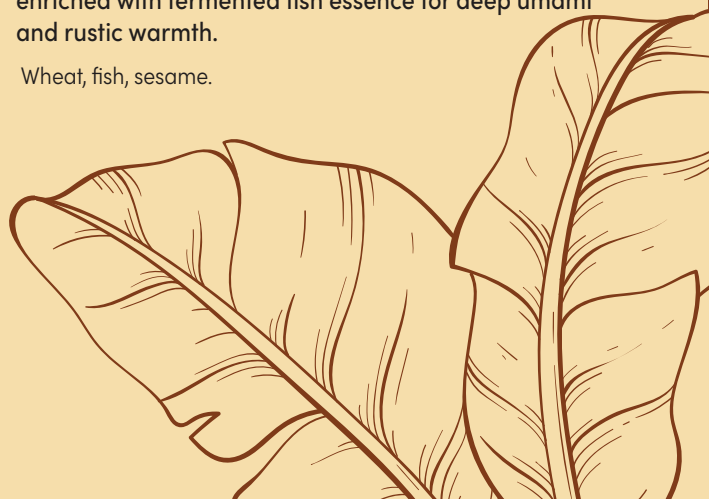
KHAO NIEW MOO PING WITH NAM JIM

JAEW PLA RA ข้าวเหนียวหมูปิ้งกับน้ำจิ้มแจ่วปลาร้า

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 เครื่องเคียง

Jasmine Rice

Sticky Rice

Crispy Pancake

Peanut Sauce

Sweet Chili Sauce

Plum sauce

Pla-ra sauce

Side salad

SEASONAL TASTING MENUS

เมนูพิเศษตามฤดูกาล

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

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

KIDS MENU

เมนูเด็ก

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 กุ้งชุบแป้ง

Crispy battered fried tempura shrimp

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

Wheat, shrimp

KHAO PAD DEK ข้าวผัดเด็ก

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

Egg, wheat

DESSERTS

ของหวาน

MA-KHAM CHEESECAKE ชีสเค้กมะขาม

Tamarind baked cheesecake with coconut caramel gel.

Egg, milk

BANANA & COCONUT HARMONY - GLUAY BUAD CHEE กล้วยบัวชชี

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

Almond

COCONUT FLAN ฟลานมะพร้าวน้ำตาลโตนด

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

PIMAN