



PIMAN

TRADITIONAL & MODERN
THAI FOOD



EXPERIENCE
AUTHENTIC
THAI DINING

สัมผัสรสไทยแท้ ที่เล่าเรื่อง
ผ่านประสบการณ์



SEASONAL TASTING MENUS

เมนูพิเศษตามฤดูกาล

Minimum 2 persons

CHEFS CHOICE TODAY

Our chef's daily inspiration, highlighting authentic Thai flavors and seasonal produce. Kindly ask your waiter for details.

1095,- per person

Wine pairing per person 700,-

Alcohol-free drink pairing: 450,-



GOLDEN TOPAZ SET

KUI CHAI TOD

Crisped Chive Rice Cake

SOM TUM

Green Papaya Salad

TOM JIEW NEUA

Royal Siam Beef Soup

MASSAMAN BEEF CHEEK CURRY

Slow-braised beef cheek in rich and aromatic Massaman curry

MA-KHAM CHEESECAKE

Tamarind baked cheesecake

(1, 3, 4, 5, 6 - Cashew, 7, 8)

895,-
per person

Wine pairing per person: 650,-
Alcohol-free drink pairing: 450,-



RUBY SIAM SET

SAKU SAI MOO

Steamed Tapioca Dumplings with Caramelized Pork Filling

PLAH SALMON

Salmon Tartare (Piman style)

TOM YUM GOONG

Thai Spiced Prawn Soup

PAD THAI

Rice noodles with shrimp and charcoal-grilled river prawn

MA-KHAM CHEESECAKE

Tamarind baked cheesecake

(1, 3, 4, 5, 7, 8)

995,-
per person

Wine pairing per person: 650,-
Alcohol-free drink pairing: 450,-



STARTERS

เมนูเรียกน้ำย่อย

กุ๊ยซ่าทอด KUI CHAI TOD

Vegetarian!

179,-

Crispy Chive Rice Cake

Steamed chive rice cake, cut into precise bars and pan-seared to a golden crisp. Finished with caramelized soy sauce. (4)

Wine recommendation:

La Val Albariño, Spain 180,-/750,-

สาอูไส้หมู SAKU SAI MOO

195,-

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. (5)

Wine recommendation:

Bruno Kabinett Magnum, Germany 150,-/1250,-

ลาบดิบเห็ด LARB DIB

299,-

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.

Wine recommendation:

Cascina Castlèt Barbera, Italy 160,-/650,-

ปลาคุ้งรมควัน PLAH SALMON

215,-

Salmon Tartare (Piman style)

Norwegian salmon with Thai herbs and wasabi aroma, served on crispy betel leaf with trout roe. (1)

Wine recommendation:

Cune Cava, Spain 155,-/640,-

ยำเนื้อย่างแตงกวา

YAM NEUA YANG TAENG KWA 225,-

Beef Tataki (60g) & Cucumber Salad

Lightly seared beef Tataki with cucumber and pickled vegetables, finished with chili-lime dressing. (1)

Wine recommendation:

Weingut Dreissigacker, Germany 195,-/900,-

สะเต๊ะไก่

CHICKEN SATAY

185,-

Southern-style Grilled Chicken Skewers

Marinated chicken grilled to smoky perfection, infused with coconut milk, turmeric, and Thai herbs. (2, 4, 5)

Wine recommendation:

Cune Cava, Spain 155,-/640,-

SOUPS

เมนูต้ม

ต้มยำกุ้ง

TOM YUM GOONG 🍲

225,-

Thai Spiced Prawn Soup

Thailand's iconic spicy and sour soup, infused with lemongrass, galangal, kaffir lime leaves and chili paste. Served with jasmine rice. (1, 7)

Wine recommendation:

Zind Clos Hauserer, France 215,-/900,-

ต้มข่า

TOM KHA

Chicken or Salt-cured Gourami fish in Coconut Galangal Soup

Delicate Thai coconut soup with galangal, kaffir lime leaves, and chili oil. Served with jasmine rice.

Choose between:

- Salt-cured Gourami fish (1) 245,-
- Chicken (1) 225,-

Wine recommendation:

Bruno Kabinett Magnum, Germany 150,-/1250,-

ต้มจืดเนื้อ

TOM JIEW NEUA

225,-

Royal Siam Beef Soup

Beef simmered in clear peppery broth with sweet potato, holy basil and Thai herbs. Served with jasmine rice. (1)

Wine recommendation:

Weingut Dreissigacker, Germany 195,-/900,-

ALLERGENS

- | | |
|----------|--------------|
| 1. Fish | 5. Peanut |
| 2. Wheat | 6. Nuts |
| 3. Egg | 7. Shellfish |
| 4. Soya | 8. Milk |

All wines may contain sulfites.

MAIN COURSES

เมนูจานหลัก

ซี่โครงย่างจิ้มแจ่ว

SI KHRONG YANG JIM JAEW 325,-
Charcoal-Grilled Pork Ribs with Sticky Rice & Fermented Jaew

Tender pork ribs marinated in Thai spices, slow-cooked until meltingly soft and finished over charcoal for smoky depth — served with sticky rice and robust jaew pla ra. (1, 2)

Wine recommendation:
Cascina Castlèt Barbera, Italy 160,-/650,-

เนื้อย่างแจ่วมะเขือส้ม

ISAAN EMBER BEEF 579,-
Charcoal-grilled ribeye (250g) served with roasted tomato jaew

A smoky Northeastern Thai chili relish made from fire-roasted red spur chilies, shallots, garlic, galangal, and lemongrass — accompanied by warm sticky rice. (1)

Wine recommendation:
Weingut Dreissigacker, Germany 195,-/900,-

ผัดไทยกุ้งแม่น้ำ 🍲

Vegetarian option!

PAD THAI GOONG MAE NAM 395,-

Pad Thai

A timeless Thai favorite — rice noodles wok-fried with shrimp and charcoal-grilled river prawn in a fragrant tamarind sauce, balanced with tofu, egg, and fresh herbs. (1, 4, 5, 7)

Can also be made vegetarian 295,-

Wine recommendation:
Zind Clos Hauserer, France 215,-/900,-

ข้าวเหนียวไก่ย่าง

GAI YANG 325,-

Grilled Chicken and Sticky Rice

Succulent grilled chicken marinated in aromatic Thai herbs, served with premium sticky rice and chili dip. (4)

Wine recommendation:
Cascina Castlèt Barbera, Italy 160,-/650,-

Best enjoyed with
SOM TUM SELECTION

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In our kitchen, food is designed for sharing. Enjoy a warm and generous Thai dining experience that brings family and friends together.

Nuk Chanyuth

Nuk Chanyuth | Head Chef

NOODLES

เมนูเส้น

ข้าวซอย 🍲
KHAO SOI

Northern Thai Curry Noodle Soup

Egg noodles in creamy coconut curry, topped with crispy noodles.

Choose between:

- Striploin beef (1, 2, 3) 295,-
- Slow-cooked tender pork belly (1, 2, 3) 285,-
- Grilled chicken (1, 2, 3) 275,-

Wine recommendation:
Bruno Kabinett Magnum, Germany 150,-/1250,-

ก๋วยเตี๋ยวน้ำตกหมู
GUAY TIEW NAM TOK MOO 295,-

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. (2, 4)

Wine recommendation:
Weingut Dreissigacker, Germany 195,-/900,-



EXTRAS

เครื่องเคียง

Jasmine Rice	30,-
Sticky Rice	40,-
Sweet Chili Sauce	30,-
Plum sauce	35,-
Pla-ra sauce.....	39,-
Peanut Sauce (5).....	30,-
Side salad	75,-
🍲 Som Tum Selection (1,5).....	167,-
Classic Thai papaya salad.	

DESSERTS

ของหวาน

Gluten-free!

Milk-free!

กล้วยบัวชี

GLUAY BUAD CHEE

175,-

Banana gelato with traditional steamed Thai Banana Pudding Cake and pandan-coconut cream. Served with banana and almond crumble. (6 - Almond)

Gluten-free!

ชีสเค้กมะขาม

MA-KHAM CHEESECAKE

175,-

Tamarind baked cheesecake with tamarind caramel glaze. (3, 8)

Gluten-free!

Milk-free!

ฟลานมะพร้าวน้ำตาลโตนด

COCONUT FLAN

165,-

Coconut and palm sugar flan served with coconut milk ice cream. (3)

CURRY

แกงไทย

แกงคั่วปลาใบชะคราม 🍋

ARCTIC UER IN SCARLET CURRY

395,-

Arctic Uer in Curry

Steamed Arctic uer from Northern Norway, finished with hot oil over the crispy scales and served with spicy kua curry and jasmine rice. (1, 7)

Wine recommendation:

La Val Albariño, Spain 180,-/750,-

แกงเขียวหวาน 🍋

EMERALD GREEN CURRY

Thai green curry

Velvety Thai green curry delicately balanced with fresh green chili paste, coconut cream, Thai eggplant and Thai sweet basil. Served with jasmine rice. *This dish is traditionally Thai spicy and cannot be made less spicy.*

Choose between:

- Slow-cooked beef (7) 425,-
- Chicken (7) 375,-
- Handcrafted fish balls (1, 7) 395,-

Wine recommendation:

Bruno Kabinett Magnum, Germany 150,-/1250,-

มัสมั่นเนื้อ

MASSAMAN BEEF CHEEK CURRY

325,-

Beef in massaman curry

Slow-braised beef cheek in rich and aromatic Massaman curry, simmered with coconut milk, potatoes, and warm Thai spices. Served with freshly made roti and jasmine rice. (6 - Cashew, 7)

Wine recommendation:

Cascina Castlèt Barbera, Italy 160,-/650,-

แกงกะหรี่ไก่ย่าง

GAENG KAREE GAI YANG

325,-

Chargrilled Chicken in Thai Curry Sauce

A rich coconut curry layered with warm spices, crowned with aromatic grilled chicken and simmered with onion and cherry tomatoes. Served with fragrant jasmine rice. (7)

Wine recommendation:

Taittinger Brut Réserve, France 225,-/1095,



DESSERT WINE

Lions de suduiraut sauterne

155,- / 1300,-

KIDS MENU

เมนูเด็ก

For children up to 12 years old

สะเต๊ะไก่

CHICKEN SATAY

99,-

Southern-Thai Grilled Chicken Skewers

Marinated chicken grilled to smoky perfection, infused with coconut milk, turmeric, and Thai herbs. Served with rice. (2, 4, 5)

กุ้งชุบแป้งทอด

GOONG CHUB PAENG TOD

99,-

Crispy battered fried tempura shrimp

Lightly battered shrimp fried to a golden crisp, served with plum dipping sauce. (2, 7)

ข้าวผัดเด็ก

KHAO PAD DEK

99,-

Fried rice

Mild Thai fried rice with chicken, egg, sweet corn, onion and carrot – crafted for young diners. (2, 3, 4)



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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