

MENU



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 KHA

Coconut Soup with galangal and chicken

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

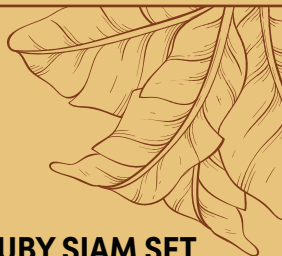
Tamarind baked cheesecake

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

995,-
per person

Wine pairing per person: 650,-

Alcohol-free drink pairing: 450,-



STARTERS

เมนูเรียกน้ำย่อย

Ask for our extensive
wine selection!

กุ้ยช่ายทอด KUI CHAI TOD

Vegan!

165,-

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

175,-

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,-

ลาบดิบเนื้อ LARB DIB

275,-

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,-

พล่าแซลมอน PLAH SALMON

185,-

Salmon Tartare (Piman style)

Norwegian salmon with Thai herbs and wasabi aroma, served on crispy betel leaf with trout roe. (1, 2)

Wine recommendation:

Cune Cava, Spain 155,-/640,-

เนื้อย่างหน้าตก NAM TOK BEEF TATAKI

215,-

Beef Tataki

Charcoal Seared tender beef slices dressed in spicy toasted rice dressing, fresh herbs, and zesty lime. (1)

Wine recommendation:

Weingut Dreissigacker, Germany 195,-/900,-

หมึกยักษ์ย่างเสิร์ฟกับน้ำจิ้มซีฟู้ดครีมชีส PLA MUK YANG

195,-

Smoky Charred Octopus

Succulent, open-flame-charred octopus draped in a rich, aromatic Thai seafood cream sauce. Packed with bright notes of fresh lime and a subtle chili kick. (3, 7, 8)

Wine recommendation:

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

สะเต๊ะไก่ CHICKEN SATAY

185,-

Southern-style Grilled Chicken Skewers

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

Wine recommendation:

Cune Cava, Spain 155,-/640,-

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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

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

Vegetarian option!

Coconut Soup with galangal

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

Choose between:

- Shrimps & octopus (7, 9) 255,-
- Chicken 225,-
- Mushrooms and tofu (4) 295,-

Wine recommendation:

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

ALLERGENS

- | | | |
|----------|-----------|--------------|
| 1. Fish | 4. Soya | 7. Shellfish |
| 2. Wheat | 5. Peanut | 8. Milk |
| 3. Egg | 6. Nuts | 9. Molluscs |
| | | 10. Celery |
- 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, 4, 7)

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

กะเพราเนื้อซอสไวน์แดง 🍷

KRA-PRAO NUEA SAUCE
WINE DAENG 695,-

The Steak Kaprao

Tenderloin steak over beef-tallow fried rice, drenched in a spicy holy basil demi-glace, crowned with cured egg yolk. (2, 4, 7)

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

หมึกผัดไข่เค็ม

MUEK PHAT KHAI KHEM 425,-

Tender Octopus with Salted Egg Emulsion

Slow-braised octopus tentacle, inspired by the classic Thai salted egg squid, served with a rich salted egg emulsion, silky egg yolk gel, and crisp shallots. (2, 3, 4, 7, 10)

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

ผัดไทยกุ้งแม่น้ำ 🍷

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 be made vegetarian 295,-

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

ข้าวเหนียวไก่ย่าง

GAJ 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

เต้าหู้ซอสมะขาม

TAO-HU SAUCE MA-KHAM 329,-

Vegan Tamarind Tofu & Mushrooms

Golden tofu and meaty king oyster mushrooms atop crisp black kale and crunchy sweet potato strips. Finished with a flavorful vegan tamarind-soy sauce, crispy shallots, and fragrant herbs. (4)

Wine recommendation:
La Val Albariño, Spain 180,-/750,-

NOODLES

เมนูเส้น



ข้าวซอย
KHAO SOI 🍷

Northern Thai Curry Noodle Soup

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

Choose between:

- Striploin beef (2, 3, 7) 315,-
- Slow-cooked tender pork belly (2, 3, 7) 275,-
- Grilled chicken (2, 3, 7) 285,-

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, 7)

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!

ชีสเค้กมะขาม

MA-KHAM CHEESECAKE

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

175,-



Gluten-free!

Milk-free!

กล้วยบวชชี

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!

Milk-free!

ฟลานมะพร้าวน้ำตาลโตนด

COCONUT FLAN

165,-

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

CURRY

แกงไทย

แกงคั่วป่นิมใบชะพลู 🍋

GAENG KUÀ PU NIM BAI CHA PHLU 325,-

Crispy Crab & Cha Phlu Curry

Crispy soft-shell crab in spicy coconut curry with wild betel leaves and kaffir lime leaf chiffonade. (2, 7)

Wine recommendation:

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

แกงเขียวหวาน 🍋

EMERALD GREEN CURRY

Thai green curry

Velvet 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) 475,-
- Chicken (7) 375,-
- Shrimps (7) 375,-

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,-

แกงกะหรี่

GAENG KAREE

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.

Choose between:

- Chicken (7) 355,-
- Shrimps (7) 335,-

Wine recommendation:

Taittinger Brut Réserve, France 225,-/1095,-

DESSERT WINE

Lions de sudiraut sauterne

155,- / 1300,-

KIDS MENU

เมนูเด็ก

For children up to 12 years old

หมีผัด

MI PHAD

99,-

Chicken & mushroom noodles

Wok-fried ramen noodles with tender chicken, mushrooms and carrots in a mild, savory Thai-style sauce. (2, 3, 4)

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