



# 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.

995,- per person

Wine pairing per person 700,-  
Alcohol-free drink pairing: 450,-



### GOLDEN TOPAZ SET

795,-  
per person



#### KUI CHAI TOD

Crisped Chive Rice Cake

#### SOM TUM

Green Papaya Salad

#### TOM JIEW NEUA

Royal Siam Beef Soup

#### MASSAMAN GAE

Lamb Massaman Curry

#### MA-KHAM CHEESECAKE

Tamarind baked cheesecake

Allergens: 1, 2, 3, 4, 6, 8

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

### RUBY SIAM SET

895,-  
per person

#### SAKU SAI MOO

4 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

Allergens: 1, 2, 3, 5, 7, 8

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



# DESSERTS

ของหวาน

Gluten-free!

ชีสเค้กมะขาม

MA-KHAM CHEESECAKE 175,-

Tamarind baked cheesecake with tamarind caramel glaze.

Allergens: 3, 8

Gluten-free!

Lactose-free!

กล้วยบัวชี

GLUAY BUAD CHEE 175,-

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

Allergens: 6 (Almond)

Gluten-free!

Lactose-free!

ฟลานมะพร้าวน้ำตาลโตนด  
COCONUT FLAN 165,-

Coconut and palm sugar flan with coconut-lime foam.

Allergens: 3

## DESSERT WINE

Lions de suduiraut sauterne  
155,- / 1300,-

## KIDS MENU

เมนูเด็ก

Up to 12 years

สะเต๊ะไก่

CHICKEN SATAY 99,-

**Southern-style Grilled Chicken Skewers**

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

Allergens: 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.

Allergens: 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.

Allergens: 2, 3



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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

## ALLERGENS

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

# MAIN COURSES

## เมนูจานหลัก

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.

Allergens: 1, 4, 5, 7

#### Wine recommendation

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

ส้มตำกับไก่ย่างและข้าวเหนียว

**SOM TUM & GAI YANG 🍗 295,-**

### 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.

Allergens: 1, 2, 7, 8

#### Wine recommendation

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

ซี่โครงย่างจิ้มแจ่ว

**SI KHRONG YANG JIM JAEW 295,-**

### 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.

Allergens: 1, 2

เกาเหลาเนื้อย่าง

**GAO-LAO NUEA YANG 495,-**

### Chargrilled ribeye steak (250 g) with braised beef broth reduction and Thai herbs

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 wok-fried jasmine rice rendered in beef fat.

Allergens: 2

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.

Allergens: 2

ข้าวผัดมันกุ้ง

**KHAO PAD MUN GOONG 285,-**

### Rice fried in shrimp head butter

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

Allergens: 2, 3, 4, 7

แกงมัสมั่นแกะ

**MASSAMAN GAE 295,-**

### Lamb Massaman Curry

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

Allergens: 2, 6 (Cashew)

## NOODLES

### เมนูเส้น

ข้าวซอย  
**KHAO SOI 🍤**

### Northern Thai Curry Noodle Soup

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

#### Choose between:

- Strip loins beef **295,-**  
Allergens: 1, 2, 3
- Slow cooked tender pork belly **285,-**  
Allergens: 1, 2, 3
- Grilled chicken **275,-**  
Allergens: 1, 2, 3, 8

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.

Allergens: 2, 4



## EXTRAS

### เครื่องเคียง

- Jasmine Rice ..... 30,-
- Sticky Rice ..... 40,-
- Sweet Chili Sauce ..... 30,-
- Plum sauce ..... 35,-
- Pla-ra sauce ..... 39,-
- Side salad ..... 75,-
- Peanut Sauce ..... 30,-

Allergens: 5

# STARTERS

## เมนูเรียกน้ำย่อย

### ก๊วยช่ายทอด KUI CHAI TOD

169,-

#### Crisped Chive Rice Cake

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

Allergens: 2, 4

Vegetarian!

### สาकुไส้หมู SAKU SAI MOO

195,-

#### 4 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.

Allergens: 5

#### Wine recommendation

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

### ลาบดิบเนื้อ LARB DIB

289,-

#### 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.

Allergens: 2, 4

### ปล่าแซลมอน PLAH SALMON

185,-

#### Salmon Tartare (Piman style)

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

Allergens: 1, 2

#### Wine recommendation

Cune Cava, Spain  
155,-/640,-

### ยำเนื้อย่างแตงกวา

**YAM NEUA YANG TAENG KWA** 195,-

#### Beef Tataki (60g) & Cucumber Salad

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

Allergens: 1

### ผักทอดรวม PAK THOD RUAM

175,-

#### Mixed selection vegetables tempura

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

Allergens: 2

Vegetarian!

### สะเต๊ะไก่

**CHICKEN SATAY**

175,-

#### Southern-style Grilled Chicken Skewers

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

Allergens: 2, 4, 5

#### Wine recommendation

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



## SOUPS

### เมนูต้ม

Best enjoyed with jasmine rice!

### 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

Allergens: 1, 7, 8

### 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.

Choose between:

- Salt-cured Gourami fish 245,-
- Chicken 225,-

Allergens: 1

### ต้มจืดเนื้อ

**TOM JIEW NEUA**

225,-

#### Royal Siam Beef Soup

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

Allergens: 1

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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