



Our executive chef Pim Techamuanvith, who took the helm of *nahm* in 2018, calls herself a cook first and foremost. She sees herself as a link in a long chain of Thai women, who have long been the cooks, teachers, and keepers of our culinary heritage. Her food is a *mélange* of family recipes, the taste from her childhood, and her research in antiquarian cookery books written by aristocratic Siamese women, some of these books can be dated back to the late 19th to early 20th century.

Having been awarded a Michelin star for our excellence for seven consecutive years, *nahm* has made it our mission to support local farmers, producers, and artisans. It is our belief that our cuisine can only exist as a part of this sustainable culinary ecology. We showcase products from local farmers and makers we are proud of, from the rice to the plate we serve it on.

Our tasting menu invites you on a journey into Thai cuisine. We begin with a selection of canapés, your choice of two shared entrees, a personal choice of soup, and your choice of a dish from each section of the main course to share. We invite you to finish your meal with the final course, a personal choice of dessert.

The portion sizes are determined by the number of guests at the table. The dishes are served family style, intended for a convivial sharing at the table.

## ~ heritage ~

(vegan menu available upon request)

### อาหารว่าง

canapés

choice of left or right canapés to share

#### ปูซอห์นกลีน pu sorn klin

blue swimmer crab, coriander, pickled garlic, and peanuts on rice cracker

#### เมี่ยงนพเก้า miang nopakao

miang of river prawn, chicken, green mango, snake fruit, and herbs served on betel leaf

#### ดอกขจรน้ำกุ้ง dok khajorn nha gung

minced prawn tonkin jasmine, prawn gravy sauce on rice cracker

#### เมี่ยงปลาสะเออะ miang pla sa-er

miang of kam pachi ceviche, white turmeric, and green mango served on betel leaf

### อาหารเรียกน้ำย่อย

entrées

two choices of entrée to share

#### ยำมะม่วงน้ำปลาหวาน yam ma muang nam pla warn

mango and dried fish salad with sweet fish sauce dressing  
or

#### เสิร์ฟว่าปลาตุ๋น saeng-wa pla duk fuu

wild prawn, crispy floss fish with tamarind, ginger, and somsa  
or

#### ซาวน้ำผลไม้ sao nahm pollamai

fermented rice noodle with coconut cream dressing, citrus, fruits, and dried prawns

### อาหารสำหรับ

main course

individual choice of soup

#### ต้มยำกุ้งกับเห็ดป่า tom yum gung

tom yum soup of river prawn, wild mushrooms, and chili jam  
or

#### แกงจืดใบกะเพราหมูสับ gang jued bai gapraw moo sap

herb basil soup of minced pork

choice of relish to share

กั่วกะปิ kua gapi

savoury coconut relish of charcoal-grilled catfish,  
krachai wild ginger, and fresh vegetable

or

น้ำพริกหมากมอด nam prik moak maad

spicy fragrant northern style relish with pork jowl and vegetable

or

น้ำพริกกุ้งเสียบ nam prik gung siap

relish of baby mango and smoked dried shrimp with fresh vegetable and fried egg

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choice of curry to share

แกงปูใบชะพลู gang pu bai cha plu

southern turmeric curry of blue swimmer crab with betel leaf and calamansi lime

or

แกงอ่อมเนื้อน้องลายใบชะมวง gang om nua nong lai bai cha muang

jungle curry of beef shank with fresh herbs and chamuang sour leaf

or

พะเนียงลิ้นวัว panaeng lin wua kub tua li song

panaeng curry of New Zealand beef tongue with peanuts and sweet basil

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choice of stir-fried to share

หมูผัดพิโรธ moo pad piroth

"angry pork" stir-fried with young coconut shoots,  
sweet basil, and green peppercorns

or

กุ้งแม่น้ำผัดชะคราม gung pad chakram

live river prawns wok-tossed in samphire sauce  
with garlic, shallots, and peanuts

or

ปลาหมึกผัดไข่เค็มกับหน่อกระวาน pla muek pad kai khem

charred squid with salted egg and wild cardamom shoots

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ผัดผักกูดไฟแดง pad pak goot

stir-fried young fiddlehead ferns

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ขนมหวาน

individual choice of dessert

มะพร้าว life cycle of coconut

or

ข้าว temptations of rice

or

ใบเตย textures and taste of pandan

3,400

# à la carte

(vegan menu available upon request)

อาหารว่าง  
canapés

ปูซอกริ้น

pu sorn klin

blue swimmer crab, coriander, pickled garlic,  
and peanuts on rice cracker

560

เมี่ยงนพเก้า

miang nopakao

miang of river prawn, chicken, green mango,  
snake fruit, and herbs served on betel leaf

520

ดอกขจรน้ำกุ้ง

dok khajorn nha gung

minced prawn tonkin jasmine  
prawn gravy sauce on rice cracker

660

เมี่ยงปลาสะเอะ

miang pla sa-er

miang of kam pachi ceviche, white turmeric,  
and green mango served on betel leaf

820

อาหารเรียกน้ำย่อย  
entrées

ยำมะม่วงน้ำปลาหวาน

yam ma muang nam pla warn  
mango and dried fish salad with sweet fish sauce dressing  
860

เสิร์ฟปลาตุ๋น

saeng-wa pla duk fuu  
wild prawn, crispy floss fish with tamarind, ginger, and somsa  
780

ซาวน้ำผลไม้

sao nahm pollamai  
fermented rice noodle with coconut cream dressing, citrus, fruits,  
and dried prawns  
620

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ซุ๊ป

soup

ต้มยำกุ้งกับเห็ดป่า

tom yum gung  
tom yum soup of river prawn, wild mushrooms, and chili jam  
450

แกงจืดใบกะเพราหมูสับ

gang jued bai gapraw moo sap  
holy basil soup of minced pork  
400

ต้มส้มปลา

tom som pla  
red grouper fish in tamarind and ginger broth  
450

เครื่องจิ้ม

relish

น้ำพริกหมกมาด

nam prik maak maad

spicy fragrant northern style relish with pork jowl and vegetable

900

คั่วกะปิ

kua gapi

savoury coconut relish of charcoal-grilled catfish,  
krachai wild ginger, and fresh vegetable

860

น้ำพริกกุ้งเสียบ

nam prik gung siap

relish of baby mango and smoked dried shrimp  
with fresh vegetable and fried egg

860

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แกง

curry

แกงอ่อมเนื้อน้องลายใบชะมวง

gang om nua nong lai bai cha muang

jungle curry of beef shank with fresh herbs and chamuang sour leaf

1020

พะแนงลิ้นวัว

panaeng lin wua kub tua li song

savoury panaeng curry of New Zealand  
beef tongue with peanuts and sweet basil

920

แกงปูใบชะพลู

gang pu bai cha plu

southern turmeric curry of blue swimmer crab  
with betel leaf and calamansi lime

960

ผัด  
stir-fried

ปลาหมึกผัดไข่เค็มกับหน่อกระวาน  
pla muek pad kai khem  
charred squid with salted egg and wild cardamom shoots  
720

หมูผัดพิโรธ  
moo pad piroth  
"angry pork" stir-fried with young coconut shoots,  
sweet basil, and green peppercorns  
780

กุ้งแม่น้ำผัดชะคราม  
gung pad chakram  
live river prawns wok-tossed in samphire sauce  
with garlic, shallots, and peanuts  
880

ผัดผักกูดไฟแดง  
pad pak goot  
stir-fried young fiddlehead ferns  
640

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นึ่งย่าง  
steamed and grilled

ปลาเก๋าแดงนึ่งบัว  
pla gao dang nueng buay  
steamed leopard coral grouper with pork and pickle plum sauce  
820

ไข่ป้ามทรงเครื่อง  
kai pam  
grilled omelet of blue swimmer crab and prawn  
740

ของหวาน  
dessert

มะพร้าว  
life cycle of coconut  
450

ข้าว  
temptations of rice  
475

ใบเตย  
textures and taste of pandan  
475