



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.

## ~ botany ~

อาหารว่าง

canapés

เห็ดช่อนกลิ่น hed sorn klin

wild mushrooms, coriander, pickled garlic, and peanuts on rice cracker

เมี่ยงนพเก้า miang nopakao

miang of pomegranate, green mango, and herbs served on betel leaf

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อาหารเรียกน้ำย่อย

entrées

ชาน้ำผลไม้ sao nahm pollamai

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

ลาบคั่วเห็ดป่า laap kua hed pa

spicy chiang mai laop of wild mushroom tossed with herb  
and crisp alliums served with fresh vegetable

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อาหารสำหรับ

main course

ต้มยำเห็ดป่า tom yum hed

tom yum soup of mushrooms, and chili jam

น้ำพริกฮ่องเต้าหู nahm prik ong tao hu

relish of wild tomatoes, tofu, and fermented dried bean  
served with fresh herbs and greens

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พะเนงไก่อุณกรรณ panaeng gai unagaan

savoury panaeng curry of plant meat with peanut and sweet basil

พิโรธไก่อุณกรรณ piroth gai unagaan

"angry plant meat" with young coconut shoots,  
sweet basil, and green peppercorns

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

**2,800**

nuts are used in many dishes, please inform us of any dietary restrictions  
all prices are subject to 10% service charge and applicable government taxes

## à la carte

อาหารว่าง  
canapés

เห็ดซอณกลิน

hed som klin

wild mushrooms, coriander, pickled garlic,  
and peanuts on rice crackers

520

เมี่ยงนพเก้า

miang nopakao

miang of pomegranate, green mango, and herbs  
served on a betel leaf

520

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อาหารเรียกน้ำย่อย

entrées

ซาวน้ำผลไม้

sao nahm pollamai

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

620

ลาบคั่วเห็ดป่า

laap kua hed pa

spicy chiang mai laap of wild mushroom tossed with herb  
and crisp alliums served with fresh vegetable

720

ซूप  
soup

ต้มยำเห็ดป่า  
tom yum hed  
tom yum soup of wild mushrooms, and chili jam  
450

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เครื่องจิ้ม  
relish

น้ำพริกอ่อนเต้าหู้  
nahm prik ong tao hu  
relish of wild tomatoes, tofu, and fermented dried bean  
served with fresh herbs and greens  
760

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แกง  
curry

พะเนียงไก่ऊณากรรม  
panaeng gai unagaan  
savory panaeng curry of plant meat  
with peanut and sweet basil  
780

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ผัด  
stir-fried

ผัดผักกูดไฟแดง  
pad pak goot  
stir-fried young fiddlehead ferns  
640

พิโรธไก่ऊณากรรม  
piroth gai unagaan  
"angry plant meat" with young coconut shoots,  
sweet basil, and green peppercorns  
780

ของหวาน  
dessert

มะพร้าว  
life cycle of coconut  
450

ข้าว  
temptations of rice  
475

ใบเตย  
textures and taste of pandan  
475