



Our executive chef Pim Techamuanvivit, 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.

~ botany ~

the dishes are served family style intended for a convivial sharing experience; the whole table have to order together. the number of guests at the table determines the portion sizes

อาหารว่าง

canapés

เห็ดซ่อนกลิ่น 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

อาหารเรียกน้ำย่อย

entrées

ซาวน้ำผลไม้ sao nahm pollamai

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

ลาบคั่วเห็ดป่า laap kua hed pa

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

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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พะเนงไก่ऊณักรรณ panaeng gai unagaan

savoury panaeng curry of plant meat with peanut and sweet basil

พิโรธไก่ऊณักรรณ piroth gai unagaan

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

ผัดผักกูดไฟแดง pad pak goot

stir-fried young fiddlehead ferns

ขนมหวาน

individual choice of dessert

มะพร้าว life cycle of coconut

or

ข้าว temptations of rice

or

ใบเตย textures and taste of pandan

2,800 per person

tailor-made wine pairing **2,600**

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

~ herbal ~

quick tasting menu; we serve it family sharing style the whole table have to order together.
this meal is available for lunch only

อาหารว่าง

canapés

เห็ดซอห์นกลิ่น 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

อาหารเรียกน้ำย่อย

entrées

ซาวน้ำผลไม้ sao nahm pollamai

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

อาหารสำหรับ

main course

ต้มยำเห็ดป่า tom yum hed

tom yum soup of mushrooms, and chili jam

พะเนียงไก่อุณณากรรณ panaeng gai unagaan

savoury panaeng curry of plant meat with peanut and sweet basil

ผัดผักกูดไฟแดง pad pak goot

stir-fried young fiddlehead ferns

ขนมหวาน

one choice of dessert

มะพร้าว life cycle of coconut

or

ข้าว temptations of rice

or

ใบเตย textures and taste of pandan

2,400 per person

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

ขนมจีน
~ kanom jin ~

this menu is available for lunch only

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

khanom jin

ขนมจีนน้ำพริกเต้าหู้

kanom jin nahmprik tao hu

savoury sauce of herbs, peanuts, coconuts, and golden beans
served with vegetables and herbs

ขนมหวาน

one choice of dessert

มะพร้าว life cycle of coconut

or

ข้าว temptations of rice

or

ใบเตย textures and taste of pandan

1,200 per person

à la carte

อาหารว่าง
canapés

เห็ดซ็อนกลิน

hed som klin

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

520

เมี่ยงนพเก้า

miang nopakao

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

520

อาหารเรียกน้ำย่อย

entrées

ชาน้ำผลไม้

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

เครื่องจิ้ม
relish

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

แกง
curry

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

ผัด
stir-fried

ผัดผักกูดไฟแดง
pad pak goot
stir-fried young fiddlehead ferns
640

พิโรธไก่ऊณการरण
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