

NAHMYAA

COMO POINT YAMU

DINNER

Nahmyaa at COMO Point Yamu brings the bold, vibrant flavours of Southern Thai cuisine to life in a contemporary and stylish setting. Each dish tells a story of land and sea, inspired by the region's rich culinary traditions.

Nahmyaa's menu celebrates the perfect balance of spice, fragrance, and depth, with an emphasis on fresh seafood, aromatic herbs, and the richness of coconut milk.

Daily · dinner 18:30 – 22:00

COMO POINT YAMU · CAPE YAMU · PHUKET

A KISMET MENU · COMO POINT YAMU

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

THE LINE BENEATH A DISH

Kaeng Kati Poo Bai Chaplu *(GF)(LF)*

Blue crab in rich turmeric, young ginger, coconut curry, green peppercorns, betel leaf

Codes in claret are the house's own dietary and sourcing marks, printed beside a dish on the à la carte card. This is not a complete allergen declaration; tell your host before you order, not after.

THE MARKS THIS MENU DECLARES

(CS) COMO Shambhala

(V) Vegan

(GF) Gluten-free

(LF) Lactose-free

(N) Contains nuts

(SS) Sustainably sourced

(P) Contains pork

(LS) Locally sourced

OF THE TWO SET MENUS

The Baba Set and the Yaya Set are both sharing-style tasting menus, priced per person on the house's own card. Their desserts carry no separate price; the set figure covers the whole table.

OF THE RICE

Both tasting menus offer a choice of riceberry or jasmine steamed rice with the main course, as the house states on its own card.

OF THE MARKS

CS, V, GF, LF, N, SS, P and LS are the house's own marks, printed beside a dish on the à la carte card.

OF THE TABLE

Dinner only, half past six to ten, seven nights. Prices are in Thai baht and are subject to a ten per cent service charge and prevailing government taxes, as the house states on every page of this card.

TASTING MENU · BABA SET

Sharing style.

SHARING STYLE · BABA SET · PER PERSON

1850

NAHMYAA SIGNATURE TASTING MENU

STARTER

Bue Thod Goong

Deep-fried spiced prawn, local jungle leaf fritters, taro and chilli tamarind sauce

Yam Pak Kud Gai

Fern tip salad, coconut poached chicken, fresh chilli, shallot, roasted coconut, coriander

MAIN COURSE

Kaeng Kati Poo Bai Chaplu

Blue crab in rich turmeric, young ginger, coconut curry, green peppercorns, betel leaf

Poh Tak Talay

Spicy seafood soup with straw mushroom, dried chilli and hot basil

Phad Nue Prik Thai Dum

Wok-fried beef, black pepper, red chilli, onion, oyster sauce

Pak Kud Tom Kati

Wok-fried fern tip, shallots, coconut milk, shrimp paste

DESSERT

Phon La Mai Ruem

Assorted fresh seasonal fruit

Choice of riceberry or jasmine steamed rice.

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TASTING MENU · YAYA SET

Sharing style.

SHARING STYLE · YAYA SET · PER PERSON

2350

NAHMYAA SIGNATURE TASTING MENU

STARTER

Kha Nom Buang Ped

Spiced coconut wafers, braised green curry of duck, spicy coconut grated, longan, sweet basil, peanuts

Yam Pak Kud Goong

Fern tip, coconut, chilli paste, poached prawn, boiled egg, fried shallots, blackened chilli, roast coconut

MAIN COURSE

Tom Som Pla

Hot and sour fish soup, scud chilli, shallot, sour leaves, lime

Kaeng Khiew Waan Nue Makuea Yao

Green curry, braised Australian beef cheek, eggplant, Thai basil

Goong Rad Sauce Makham

Deep-fried jumbo tiger prawns, tamarind sauce, fried shallots

Moo Hong

Phuket-style braised pork belly with cinnamon, star anise and coriander root

Pak Meang Phad Kai

Wok-fried malindjo leaves with egg and garlic

DESSERT

Khao Neaw Mamuang

Sweet jasmine-scented sticky rice with fresh mango

Choice of riceberry or jasmine steamed rice.

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À LA CARTE

Served 18:30 – 22:00.

SMALL PLATE

- Miang Kam *(V)(N)* 350
Savory betel leaves wrap with pomelo, chilli, cashew nut and roasted caramelised palm sugar sauce
- Bue Thod Goong *(LF)(GF)* 370
Deep-fried spiced prawn with local jungle leaf fritters, taro and chilli tamarind sauce
- Kha Nom Buang Ped *(GF)(LF)(N)* 460
Spiced coconut wafers with braised green curry organic duck from Nakorn Sawan Province, spicy coconut grated, longan, sweet basil and peanut

SALAD AND RELISH

- Yam Pak Gub Phonlamai *(V)(GF)(LF)* 320
Local leaves, shoot, roots, tropical fruit and vegetable salad, tamarind sesame dressing
- Yam Poo Nim Mamuang Sod *(LF)* 560
Spicy and sour green mango salad with crispy fried soft shell crab and jungle herbs
- Yam Pak Kud Goong *(GF)(LF)* 550
Fern tip, coconut, chilli paste, poached prawn, boiled egg, fried shallots, blackened chilli, roast coconut
- Yam Hoi Gub Pak Yang Tai *(GF)(LF)* 460
Local sweet clam salad with dried chilli, wing bean, banana blossom, cabbage and roasted coconut
- Nahm Chub Yam *(GF)(LF)(LS)* 420
Phuket-style spicy tiger prawn dip with boiled and fresh jungle herbs, tropical fruit and vegetables

SOUP

- Tom Kha Gai *(GF)(LF)* 450
Poached chicken in coconut milk soup with lemongrass, galangal, lotus root and lime
- Tom Som Pla *(GF)(LF)* 450
Hot and sour yellow tail fish soup, scud chilli, shallot, sour leaves, lime

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À LA CARTE

SOUP · CONTINUED

Poh Tak Talay *(GF)(LF)* 550
Spicy seafood soup with straw mushroom, dried chilli and hot basil

CURRY

Kaeng Kua Pla Bai Yi Ra *(GF)(LF)* 750
Southern style red curry of cobia fish with shrubby basil, green peppercorn

Kaeng Som Goong Sapparod *(GF)(LF)* 880
Southern Thai sour curry with tiger prawns and Phuket pineapple

Kaeng Kati Poo Bai Chaplu *(GF)(LF)* 980
Blue crab in rich turmeric, young ginger, coconut curry, green peppercorns, betel leaf

Kaeng Khiew Waan Nue Makuea Yao *(GF)(LF)* 770
Green curry, braised Australian beef cheek, eggplant, Thai basil

Kaeng Massaman Ped *(LF)(N)* 650
Creamy massaman curry with duck leg, grapes, slow roasted onion and cashew nut

WOK-FRIED

Pla Muek Phad Nahm Dum *(GF)(LF)* 720
Southern style wok-fried squid with dark ink

Gai Phad Med Ma Muang *(LF)(N)* 550
Wok-fried chicken, onion, cashew, chilli paste, dried chilli

Phad Nue Prik Thai Dum *(GF)(LF)* 750
Wok-fried beef, black pepper, red chilli, onion, oyster sauce

STEAMED, BRAISED AND CRISPY FRIED

Pla Krapong Nueng Manaow *(GF)(LF)* 1250
Steamed whole Andaman seabass with spicy seafood sauce, Chinese celery

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STEAMED, BRAISED AND CRISPY FRIED · CONTINUED

Moo Hong *(LF)(LS)* 750
Phuket-style braised pork belly with cinnamon, star anise and coriander root

Goong Rad Sauce Makham *(GF)(LF)* 970
Deep-fried jumbo tiger prawns, tamarind sauce, fried shallots

GREENS, LEAVES AND SHOOTS

Pak Kud Tom Kati *(GF)(LF)* 400
Wok-fried fern tip, shallots, coconut milk, shrimp paste

Pak Meang Phad Kai *(GF)(LF)* 400
Wok-fried malindjo leaves, egg, crispy garlic

Pak Boong Fai Dang *(GF)(LF)(N)* 300
Wok-fried morning glory, garlic, chilli, soybean sauce

Kana Moo Grob *(GF)(LF)(P)* 500
Wok-fried kailan with crispy pork belly

DESSERT

Phon La Mai Ruem *(V)(GF)(LF)* 350
Seasonal carved fruits

Khao Neaw Mamuang *(V)(GF)(LF)(N)* 380
Sweet jasmine-scented sticky rice with fresh mango

Sang Kaya Fak Thong *(GF)(LF)* 250
Pumpkin custard with orange palm caramelised sauce

Thong Muan Sod *(LF)* 350
Soft young pandan coconut crepes, macapuno coconut soup

House made Gelato and Sorbet 130 per scoop
Daily selection of ice cream and sorbet

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