



TERRACE RIM NAM

MANDARIN ORIENTAL, BANGKOK

DINNER



MANDARIN ORIENTAL, BANGKOK · 48 ORIENTAL AVENUE · BANGKOK

A KISMET MENU · MANDARIN ORIENTAL, BANGKOK

HOW TO READ THIS MENU

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

DIETARY MARKS

 Vegan

THE LINE BENEATH A DISH

Moo Dad Diao *(P)*

Thai-style sun-dried pork, marinated with fish sauce and coriander seeds, served with sticky rice and sriracha sauce

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Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.

THE ALLERGENS THIS MENU DECLARES

(GF) Gluten Free

(N) Nuts

(P) Pork

(E) Contains Egg

(SP) Spicy

(S) Shellfish

(D) Dairy

DINNER

APPETISER

CHEF'S SIGNATURE DISHES

Mahor	450
Fresh pineapple morsel topped with minced chicken and peanuts	
Gaeng Ron	490
Grilled Thai Curry Fish Cake	
Peek Gai Yud Sai Yang Sauce Samunpai	560
Grilled chicken wing stuffed with herbs and Thai barbecue sauce	
Moo Dad Diao (P)	580
Thai-style sun-dried pork, marinated with fish sauce and coriander seeds, served with sticky rice and sriracha sauce	

SALAD

CHEF'S SIGNATURE DISHES

Saang Waa Goong Yang (S)	850
Grilled river prawn salad with lemongrass, ginger, kaffir lime and spring onion	

STIR-FRIED & CURRY

CHEF'S SIGNATURE DISHES

Old-Fashioned Phad Phrik Khing (P)	650
Stir-fried curry paste with crispy pork, salted egg, crispy morning glory and yard-long beans	
Tom Som Pla	650
Sour Andaman seabass soup with shallots, ginger and salak fruit	
Gaeng Som Pak Tai Goong Yod Ma Khaam Aon Lae Sapparot (S)(SP)	790
Southern Thai sour curry with grilled tiger prawns pineapple and young tamarind leaves	

STARTER

 Poh Pia Tod	490
Deep-fried spring rolls with mixed vegetables	
Satay Gai (N)	580
Grilled chicken satay with peanut sauce, cucumber salad and roti	



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STARTER • CONTINUED

Khao Kreab Pak Mor Sai Poo <i>(S)(GF)</i>	590
Steamed rice dumplings with crab filling	
Mee Grob Bo Ran Goong <i>(S)(E)</i>	480
Crispy vermicelli with prawns mixed bitter orange and tamarind sauce	
Kao Tang Na Tang Goong <i>(S)(N)</i>	400
Crispy rice crackers with shrimps, peanuts and coconut dipping sauce	
Gai Hor Bai Toey	490
Chicken wrapped in pandan leaves	

SALAD

Yum Dok Care Grob Lae Goong <i>(S)</i>	690
Golden crispy agastya flower salad with prawns	
Yum Som O Boran Gai	590
Pomelo salad with chicken and fresh Thai herbs	
Set Som Tum Thai – Gai Yang <i>(S)(N)(SP)(P)</i>	790
Classic green papaya salad with grilled marinated chicken, served with crispy pork skin and shrimp crackers	
 Yum Som O Tub Tim	450
Pomelo salad with pomegranate	

RELISH

Lon Poo <i>(S)</i>	590
Crab meat cooked with coconut cream and fresh lemongrass, served with condiments	
Nahm Prik Hed Yang Lae Nahm Prik Goong Saebb <i>(S)(SP)</i>	690
Grilled mushroom relish and spicy crispy shrimp with young mango relish, served with condiments	



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SOUP

Tom Klong Pla Kung <i>(GF)</i>	690
Spicy broth of red-tailed catfish, tomatoes, hot basil and grilled mushrooms	
Tom Yum Goong Nam Khon <i>(S)(GF)</i>	690
Aromatic broth of blue river prawns, straw mushrooms, coconut cream, bird's eye chilli, lime, lemongrass, galangal and kaffir lime	
Tom Kha Gai <i>(GF)</i>	590
Coconut milk soup with chicken, grilled straw mushrooms, bird's eye chilli, galangal and kaffir lime	
Gaeng Jeud Luk Rok	590
Chicken consommé with egg sausage, marinated minced chicken and taro	

CURRY

Gaeng Massaman Nuea / Gai <i>(GF)(N)</i>	
Massaman curry with choice of beef shank or chicken	
— Beef shank · 790	
— Chicken · 690	
Gaeng Kua Nuea Poo Bai Cha Plu <i>(S)(GF)(SP)</i>	1200
Yellow curry with crab and wild betel leaves	
Gaeng Phed Ped Yang	820
Red curry with roasted duck, grapes and tomatoes	
Gaeng Kiawn Waan Nuea / Gai <i>(GF)</i>	
Green curry with choice of beef tenderloin or chicken and eggplant	
— Beef tenderloin · 1090	
— Chicken · 690	

STIR-FRIED, STEAMED AND GRILLED

Pla Kra Pong Tod Nam Pla <i>(N)</i>	920
Deep-fried seabass with sweet fish sauce and spicy green mango salad	



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STIR-FRIED, STEAMED AND GRILLED • CONTINUED

Khai Jeaw Poo Gai Grob <i>(S)(E)</i>	1200
Thai-style crab omelette with chicken crumble	
Pla Kra Phong Neung Manao	890
Steamed seabass with spicy lime sauce	
Phad Cha Pla Kung <i>(SP)</i>	790
Stir-fried giant red-tailed catfish with spicy herbs	
Gra Prow Nuea / Gai / Moo <i>(P)</i>	
Stir-fried red holy basil with soy sauce, mushroom sauce, garlic and chilli, choice of beef, chicken or pork	
— Beef • 690	
— Chicken • 590	
— Pork • 590	
Phad Sam Men Poo / Gai / Goong <i>(S)</i>	
Wok-fried glass noodles with pickled garlic, acacia bitter beans and choice of crab, chicken or prawns	
— Crab • 890	
— Chicken • 590	
— Prawns • 690	
 Pad Pak Ruam	420
Stir-fried mixed vegetables with soy sauce and mushroom sauce	
Pad Pak Boong Fai Dang	460
Wok-fried morning glory with soy sauce, mushroom sauce, garlic and chilli	
Nuea Yang Jim Jaew <i>(GF)</i>	2500
Grilled Wagyu striploin with tamarind, roasted rice dipping sauce and condiments	
Pad Thai Goong Mae Naam <i>(S)(E)</i>	890
Wok-fried rice noodles with river prawns, Chinese chives, banana blossom and bean sprouts	
 Khao Ob Sapparot	690
Wok-fried Hom Mali rice with vegetables and condiments served in a pineapple shell	
Khao Pad Gai Lae Goong <i>(S)(E)</i>	690
Wok-fried Hom Mali rice with chicken and shrimp, topped with fried egg and served with pandanus chicken and condiments	



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Khao Hom Mali Jasmine rice	120
Khao Glong Organic brown rice	150
Khao Niew Sticky rice	120
Roti	180
Sen Mee Rice vermicelli noodles	120
Khai Dao Fried egg	140

DESSERT

 Som Chun <i>(GF)</i> Mixed seasonal fruit in pandanus syrup	390
 Yok Sod <i>(GF)</i> Pandan mousse with coconut cream	390
 Kao Mao Naam Kati <i>(GF)</i> Toasted young rice in coconut milk, melon and taro	390
 Kao Niew Mamuang <i>(GF)</i> Mango sticky rice	420
 Tub Tim Grob <i>(GF)</i> Water chestnut rubies in coconut milk	360
 Pholamai Ruam <i>(GF)</i> Mixed fruit platter	360

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DESSERT • CONTINUED

Homemade Ice Cream and Sorbet (per scoop)

110

- Thai tea ice cream
- Coconut ice cream
- Chocolate ice cream
- Mango sorbet
- Tamarind sorbet
- Hibiscus sorbet



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