

BOON NAM

บุญนำ

BOON NAM COCKTAILS

	NAME GIMLET Absolut vodka, green spice lime cordial, pandan leaf	16,00
	SURIN SLING ** Roku Gin, Lavender, Thai jasmine rice, soda	16,00
	SII LUANG SOUR ** Altos Plata tequila, Elemental Mezcal, sea buckthorn, ginger, lime	16,00
	LAI NAM SOUR ** Orange spiced gin, green mango whey, lemon	16,00
	FIG OLD FASHIONED Fig infused Maker`s Mark bourbon, Sichuan pepper, coconut sugars, bitters	16,00
	PRAN BURI Glenmorangie X, Raspberry infused Carpano, lime leaf, house vermouth blend	16,00
	SAOWAROT Havana 3 rum, pandan leaf, passionfruit, lemon	16,00
	BOON KOPITINI Coconut infused rum blend, Thailernum, espresso	16,00

*** available non-alcoholic 10€/ each*

BUBBLES BY GLASS

JEAN DUCLERT, CUVÉE HARMONIE BRUT Champagne, France	17,40
CHIN CHIN CAVA Catalonia, Spain	12,00
BARRELS & DRUMS NON-ALCO SPARKLING, Germany	7,80

BEER

SINGHA LAGER Thailand	9,00
CHANG Thailand	9,00
SAIGON BEER Vietnam	9,00
HIISI IPA Finland	9,00
TSINGTAO 0,0% China	7,00

Please scan for
full beverage list



MENU

You may choose either one of our set menu and just sit back, relax and enjoy a journey to Thailand's vibrant flavours.

We are happy to modify the menu for people with special diets or allergies. Vegan menu is also available.

Thai Jasmine rice is served alongside all menus.



MENU BOON NAM

WINE PAIRING

SOMMELIERS WINE PAIRING

89 / person

56 / person

70 / person

+ LOBSTER TARTLET WITH CAVIAR +14 € / person (supplement)

poached lobster, prik nam dressing, caviar

MONKFISH CHA PLU

wok fried monkfish on a cha plu leaf, khua kling dressing, peanut

BEEF TARTAR CRACKER

local beef tartar on a puffed rice cracker, chili jam, pickled mustard leaf

SOUTHERN CURRY CHICKEN

marinated chicken skewer, papaya & chili pickles, peanut satay dressing

BOON NAM SOM TAM

green papaya salad, tomato, rhubarb, roasted peanut

IBERICO SECRETO

grilled Iberico pork, palm sugar caramel, nahm jim jaew

FRIED GREENS

wok fried bok choy, choy sum, napa cabbage, yellow bean, sambal

SEAFOOD WOK

wok fried cod in chili & garlic paste, prawns, mussels, holy basil

PEAR RELISH

nahm pla dressing, peanuts

GREEN CURRY CHICKEN

coconut poached chicken, Thai eggplant, sugar snaps, mini corn

KHANON BUANG

cha plu ice cream, sea buckthorn, lime meringue

BE NUTS

peanut & milk chocolate créme, almond cake, mandarin sorbet



MENULULU THANI

WINE PAIRING

72 / person

46 / person

+ LOBSTER TARTLET WITH CAVIAR +14 € / person (supplement)

poached lobster, prik nam dressing, caviar

MONKFISH CHA PLU

wok fried monkfish on a cha plu leaf, khua kling dressing, peanut

SOUTHERN CURRY CHICKEN

marinated chicken skewer, papaya & chili pickles, peanut satay dressing

BOON NAM SOM TAM

green papaya salad, tomato, rhubarb, roasted peanut

IBERICO SECRETO

grilled Iberico pork, palm sugar caramel, nahm jim jaew

FRIED GREENS

wok fried bok choy, choy sum, napa cabbage, yellow bean, sambal

PEAR RELISH

nahm pla dressing, peanuts

GREEN CURRY CHICKEN

coconut poached chicken, Thai eggplant, sugar snaps, mini corn

BE NUTS

peanut & milk chocolate créme, almond cake, mandarin sorbet

SNACKS

SOUTHERN CURRY CHICKEN marinated chicken skewers, papaya & chili pickles, peanut satay dressing (4pcs)	10
BEEF TARTAR CRACKER local beef tartar on a puffed rice cracker, chili jam, pickled mustard leaf	7
ZUCCHINI & TOMATO CRACKER grilled zucchini on a crispy rice cracker, tomato & coriander relish	7
MONKFISH CHA PLU wok fried monkfish on a cha plu leaf, khua kling dressing	7
EGGPLANT CHA PLU roasted eggplant on a cha plu leaf, mandarin nahm jim	7
BBQ SHIITAKE MUSHROOM & SPRING ONION grilled shiitake mushrooms, spring onion, roasted green chili relish (4pcs)	9

SALADS & FRESH

SASHIMI PLATTER & MANDARIN NAHM JIM sashimi of the day, mandarin nahm jim, pickled cucumber	34
PORK & LYCHEE SALAD charcoal grilled pork, lychee, coriander & lime dressing	28
CRISPY SOFTSHELL SALAD crispy softshell crab (4pcs), papaya, chili-lime dressing	34
BOON NAM SOM TAM green papaya salad, tomato, rhubarb, roasted peanut	28
TOFU LARB SALAD wok fried tofu, toasted rice, roasted chili dressing	28

CHARCOAL & WOK

SPATCHCOCK CHICKEN* charcoal grilled whole chicken, Boon Nams `crispy chili` dressing, seasonal pickles	30
IBERICO SECRETO FIVE SPICE grilled Iberico pork, `5-spice` palm sugar caramel, green mango relish	34
GRILLED MACKEREL* charcoal grilled whole North Atlantic mackerel, coriander dressing, chili oil	30
SEAFOOD WOK wok fried cod in chili & garlic paste, prawns, mussels, holy basil	32
PRAWN TOM YAM grilled tiger prawns (2pcs), tom yam butter	28
GRILLED BEEF SIRLOIN* charcoal grilled beef sirloin (250g), shrimp sambal, wok fried greens	42
SWEETHEART CABBAGE charcoal grilled cabbage, sambal, peanut dressing, thai basil	28

CURRIES & ROASTED POTS

SOUR ORANGE CURRY SALMON	32
roasted salmon (2pcs), cherry tomatoes, kaffir lime	
GREEN CURRY ROASTED CHICKEN*	32
roasted chicken breast, snow peas, mini corn	
JUNGLE CURRY BEEF SHORT RIB*	38
charcoal grilled beef short rib, lychee, tomato, holy basil	
GREEN CURRY SPRING VEGETABLES	29
green asparagus, sugar peas, mini corn, carrot	

SIDES

JASMINE THAI RICE	4
CHILIPLATTER	10
FRESHLY MADE HOUSE ROTI	6
FRESHLY MADE HOUSE ROTI & CHILI BUTTER	8
FRIED GREENS	12
wok fried bok choy, choy sum, napa cabbage, yellow bean, sambal	
FRIED GREENS & TOFU	16
wok fried bok choy, choy sum, napa cabbage, yellow bean, sambal, Finnish organic tofu	
SEASONAL VEGETABLE SALAD	13
seasonal vegetables, roasted chili dressing	
CUCUMBER SALAD	13
cucumber, roasted tomato relish, coriander, lime	

after dinner...

DESSERT

YINDEE	12
passionfruit tartlet, white chocolate ice cream, lime meringue	
KHANON BUANG	9
cha plu ice cream, sea buckthorn, lime meringue (2pcs)	
BOONLOVA	12
coconut mousse, guava sorbet, dried meringue, fresh berries & fruits	
BE NUTS	12
peanut & milk chocolate cremé, almond cake, mandarin sorbet	

COCKTAILS

BOON KOPITINI	16
Coconut infused rum blend, Thailernum, espresso	