

ONLINE RESERVATIONS

MENUKAART

nimmanhaemin

THAI FOOD

TAKE AWAY – HOME COOKING – CATERING – PRIVATE DINING
INFO@NIMMANHAEMIN.BE  NIMMANHAEMIN_ANTWERP

ELKE DAG OPEN

MA T/M ZON: 12.00 - 15.00
& 18.00 - 22.00

DOORLOPEND TAKE AWAY !!

1 BILL PER TABLE

STADSWAAG 9 - 2000 ANTWERPEN - TEL: 03 345 35 38

www.nimmanhaemin.be - info@nimmanhaemin.be - facebook/restaurant.nimmanhaemin

**TAKE AWAY – HOME COOKING
CATERING – PRIVATE DINING**

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APPETIZER

EVERYTHING HOMEMADE

SEAFOOD

SCAMPI ROLL 14€

Deep fried marinated shrimps stuffed
in rice wrappers

TOD MAN PLA 14€

Deep fried Thai fish cakes with red curry
(victoria fish, squid and lemon leaf)

SHRIMP CAKE 14€

Tod Man Kung/deep fried Thai shrimp
cakes surimi, squid, oyster sauce and soy
sauce

JUICY CLAMS 🦪🦪 19€

Stir fried clams with chili paste, soy sauce
and oyster sauce

CHICKEN

CHICKEN SPRINGROLL 14€

Deep fried chicken and vegetable rolled
with rice wrappers

CHICKEN SATE 14€

Grilled chicken marinated in curry sauce
(4x) comes with homemade peanut sauce

KANOM JEEB CHICKEN 15€

Steamed dim sum chicken
(coriander, shrimps, soy sauce, egg, pepper)

MIX OF 4 APPETIZERS 18€

Chicken springroll, golden bag, shrimp cake
and Tod Man Pla
(can be changed by availability by the restaurant)

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PORK

MARINATED PORK STRIPS 14€

Pork strips marinated in oyster sauce and sesam

SPARERIBS 14€

Fried spareribs marinated in oyster sauce and coriander roots

CHIANG MAI SAUSAGE 🍴 15€

Spicy pork sausage with garlic, coriander, galangal, lemongrass and pepper

KANOM JEEB PORK 15€

Steamed dim sum pork (coriander, shrimps, soy sauce, egg, pepper)

GOLDEN BAG 15€

Deep fried ravioli filled with pork, green bean, taro, water chestnuts, carrot, coriander, garlic, soy sauce and oyster sauce

BEEF

MARINATED BEEF STRIPS 15€

Beef strips marinated in oyster sauce and sesam

VEGETARIAN

GREEN BEANS 🍴 10€

Steamed edamame with sea salt

VEGGIE SPRINGROLL 🍴 12€

Deep fried Vegetables in rice wrapper

TOFU SATE 🍴 12€

Grilled tofu with homemade peanut sauce

CRUNCHY FRIED TOFU 🍴 12€

Deep fried tofu with sweet peanut and sesame sauce

GOLDEN BAG VEGGIE 🍴 15€

Deep fried ravioli filled with green bean, taro, water chestnuts, carrot and coriander

SOUP

EVERYTHING HOMEMADE

TOM KHA KAI (SMALL) 15€

Thai coconut chicken soup (mushroom, lemongrass, lemon juice, coriander, bouillon)

WONTON 16€

Scampi dumpling soup (coriander, garlic, sesame oil and oyster sauce)

TOM KHA PAK 16€

Thai coconut soup (mushroom, lemongrass, vegetables, lemon juice, coriander, bouillon)

TOM YAM KUNG 🌿🌿 18€

Spicy soup with shrimps (galangal, lemongrass and mushroom)

TOM SAI BUA (SMALL) 18€

Lotus stem with cod fish in coconut soup (lemon juice, coriander, bouillon)

MAIN COURSE

SERVE WITH RICE

SEAFOOD

YAM PLA KROP 🌿 21€

Fried sea bass salad with cashew nuts, coriander, dressing with fresh chili, shallots, red onion, ginger and lemon juice

PAD THAI SCAMPI 23€

Fried rice noodle with scampi, bean sprouts (sojascheuten), garlic chives, peanuts and pad Thai sauce

YAM WOON SEN 🌿 23€

Glass noodle salad with scampi (celery, fresh chillies, coriander, tomatoes and lemon juice)

YELLOW CURRY SCAMPI 23€

Stir fried yellow curry with scampis, spring onion, celery and egg

KANG PED KUNG 23€

Red curry shrimp with vegetables (bamboo, green bean)

TOM SAI BUA (BIG) 🌿🌿 24€

Lotus stem with steamed cod fish in coconut soup (lemon juice, coriander, bouillon)

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STEAMED GAMBA 27€

Steamed gamba with celery, shiitake, glass noodle, Thai whisky, soy sauce and ginger

HOR MOK PLAA 27€

Steamed seabass, red curry and coconut milk in bananaleaf

SHU SHI GAMBA 28€

Grilled gamba with red curry and coconut milk, lemon leaf, red chili

YAM AVOCADO SALMON SALAD 28€

Salad with salmon sashimi, Thai dressing, coriander, cashew nuts and spring onion

YAM AVOCADO SHRIMP SALAD 28€

Salad with shrimps, Thai dressing, coriander, cashew nuts and spring onion

PAD KEE MAO 29€

Roll noodle / Stir fried rice noodle with seafood and scallops (soy sauce, oyster sauce, sugar, fish sauce, fingerroot (grachai), holy basil, garlic, chillies)

STEAMED SEABASS 29€

Steamed sea-bass with seafood sauce, coriander, lime juice, mint and red pepper

STEAMED DORADE 29€

Steamed dorado in ginger, garlic, soy sauce and bean paste

PLA RAD PRIK 30€

Spicy crispy fried sea bass with homemade sauce (fish sauce garlic, paprika, ananas and vinegar)

TOM YAM TALAY 33€

Spicy seafood soup with prawns, fish, scampi, gamba, clams, squid, coriander, galangal, lemongrass and mushrooms

CHICKEN

TOM KA KAI (BIG) 19€

Thai coconut chicken soup (mushroom, lemon grass, lemon juice, coriander, bouillon)

PANENG CHICKEN 20€

Red curry with chicken, coconut milk and palm sugar

PAD THAI WITH CHICKEN 20€

Fried noodle with chicken, bean sprouts (sojascheuten), chive (guichai), peanuts and pad thai sauce

MASSAMAN CHICKEN 21€

Curry with chicken and cooked potatoes (peanuts, spring onion, fried onion)

CHICKEN LEMONGRASS SALAD 🍃 22€

Oven baked chicken with ginger, cashew nuts, red onion, coriander, lime, lemon grass and lime skin

KANG PED KAI 🍃🍃 22€

Red curry with chicken & mix of vegetables (palm heart, green bean)

LAAB KAI 🍃🍃 22€

Thai salad with minced chicken, lime juice, red onion, coriander, mint, spring onion, finely chopped toasted rice, dry chili (cold dish)

KAI PAD MED MA MUANG 22€

Stir fried chicken with cashew nut in oyster sauce, soy sauce, onion, red chili and pineapple

KAI PAD KING 22€

Stir fried chicken, mushrooms, ginger, white onion, spring onion, oyster sauce, garlic and sesame oil

KHAO SOI 🍃 23€

Tender cooked chicken in coconut curry broth with egg noodles and herbs (red onion, chili, Japanese pickles)

PORK

LAAB MOO 🍃🍃🍃 21€

Thai salad with minced porc, lime juice, red onion, coriander, mint, spring onion, finely chopped toasted rice, dry chili (cold dish)

GREEN CURRY PORK 🍃🍃🍃 22€

Green curry with pork (Thai aubergines, bamboo, basil and bean)

PAD KRA PAO 🍃🍃🍃 22€

Stir fried minced pork with Basil (chili, oyster sauce, fish sauce, garlic sauce, sugar, basil leaves and vegetables)

SUKHOTHAI NOODLE 23€

Rice noodle with sliced, roasted pork, green beans, salted turnip, peanut, bean sprouts and chili

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LAM

MASSAMAN LAM 🍴 25€
Massaman curry with lam and cooked potatoes (peanuts, spring onion, fried onion)

Duck

LAAB PED 🍴🍴 26€
Minced duck salad with mint, red onion coriander, finely chopped roasted rice and dry chili (cold dish)

PAD PETH PED 🍴🍴 26€
Stir fried duck with red curry, vegetables and coconut milk (bamboo, Thai egg plant, Thai sweet basil, lemon leaf)

BEEF

NAM TOK BEEF 🍴🍴 22€
Grilled beef salad with mint, red onion, coriander, finely chopped toasted rice and dry chili

PANENG BEEF 🍴 22€
Paneng curry with beef, coconut milk and palm sugar

BEEF OYSTER 22€
Stir fried beef in oyster sauce with mix of vegetables, garlic and soy sauce

YAM NUA 🍴 22€
Grilled beef salad with cucumber, fresh chili, shallots, red onion, celery, tomatoes and lemon juice

VEGETARIAN

TOM KHA PAK (BIG) 🍴 19€
Thai coconut soup (mushrooms, lemongrass, lemon juice, galangal, coriander, bouillon)

PAD PAK RUAM MIT 🍴 20€
Stir fried of various vegetables in oyster sauce and garlic

KHAO PAD DJEE 🍴 20€
Fried rice with vegetables, egg, white onion, cucumber, spring onion, coriander, salt, pepper, soy sauce, oyster sauce

LAAB TOFU 🍴🍴 20€
Thai salad with minced Tofu and mint, red onion, coriander, finely chopped toasted rice and dry chili

NAM TOK TOFU 🍴🍴 20€
Thai salad with grilled tofu and mint, red onion, coriander, finely chopped toasted rice and dry chili

GREEN CURRY TOFU 🍴🍴🍴 20€
Green curry with fresh tofu, Thai aubergines, bamboo, basil and beans

YELLOW CURRY TOFU 🌿 20€

Stir fried yellow curry with tofu, spring onion, celery and egg

YAM PAK 🌿 20€

Steamed vegetables with fresh chili, sjallots, red onion, coriander, tomatoes, lemon juice and glass noodles

PAD PAKBOENG 🌿 21€

Morning glory / Thai water spinach with garlic, soybean paste, red pepper and oyster sauce

TOFU PAD KING 🌿 21€

Stir fried tofu with ginger, mushroom (white onion, spring onion, oyster sauce, garlic and sesame oil)

PAD PETH TOFU 🌿 🌿 21€

Stir fried tofu with chili paste (vegetables, bamboo, Thai egg plant, Thai sweet basil)

RED CURRY PUMPKIN 🌿 🌿 21€

Red curry with thai pumpkin, Thai basil and bean

AVOCADO SALAD 🌿 21€

Avocado salad with Thai dressing, coriander, cashew nuts, spring onion

CUCUMBER SALAD 🌿 21€

Tam Taeng / cucumber, tomatoes, garlic, lime, chili, peanuts, palm sugar, baked sesame

GREEN LONG BEAN SALAD 🌿 21€

Tam Tua / green peas, tomatoes, garlic, lime, chili, peanuts, palm sugar and baked cashew nuts

PAD THAI VEGETARIAN 🌿 22€

Fried noodle, bean sprouts (sojascheuten), chives(guichai), peanuts and pad thai sauce

PAD THAI WOON SEN 🌿 22€

Glass noodles, bean sprouts (sojascheuten), guichai leaf, peanuts and pad thai sauce

KHAO SOI TOFU 🌿 23€

Khao soi curry in coconut with egg noodles and herbs

SOM TAM THAI 🌿 🌿 25€

Young papaya salad (green beans, red pepper, tamarind sauce, palm sugar, lime juice, tomatoes and peanuts)

POMELO SALAD 🌿 26€

Shredded Pomelo with crunchy coconut, sesame, pine nuts, chili paste, coconut milk, lemon juice and fish sauce

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DESSERT

EVERYTHING HOMEMADE

BANANA PANCAKES 15€

Roti pancakes with banana, condensed milk and homemade coconut ice cream

MANGO STICKY RICE 15€

Mango sticky rice with coconut milk and butterfly pea

HOMEMADE COCONUT 16€

ICE CREAM WITH MIX OF FRUIT
Homemade ice cream with a mix of fruit

VANILLA ICE CREAM WITH MIX OF FRUIT 16€

Vanilla ice cream with a mix of fruit

MANGO STICKY RICE WITH ICE CREAM 17€

Mango sticky rice with homemade coconut ice cream, coconut milk and butterfly pea

BANANA PANCAKES (EXTRA ICE) 18€

Roti pancakes with banana, condensed milk and double homemade coconut ice cream

 Spicy dish

 Vegetarian dish

1 bill per table

Elke woensdag en donderdag
CHAI'S CHOICE menu
voor €58,00 p.p.

Appetizer: mix of appetizers

Second course: soup

Main course: green curry pork, beef oyster,
yellow curry scampi and Som Tam Thai

COLD DRINKS

Bru plat klein	3,9€
Bru bruis klein	3,9€
Bru plat halve liter	5,1€
Bru bruis halve liter	5,1€
Gerolsteiner plat klein	3,9€
Gerolsteiner bruis klein	3,9€
Gerolsteiner plat halve liter	4,9€
Gerolsteiner bruis halve liter	4,9€
Cola	3,9€
Cola Zero	3,9€
Nestea	3,9€
Fruitsap	3,9€
Ice Tea (homemade)	4,6€
Fever Tree Tonic	4,6€
Fever Tree Mediterranean	4,6€
Fever Tree Light	4,6€
Fever Tree Ginger Beer	4,6€
Fever Tree Ginger Ale	4,2€
Singha	4,9€
Chang	4,9€
Leo	4,9€
Duvel	4,6€

Carlsberg alcoholvrij	4,6€
Vedett	3,9€
Vedett IPA	3,9€
Vedett White	3,9€
Liefmans on the Rocks	3,9€
De Coninck	3,9€
Iced coffee	4,4€

HOT DRINKS

Espresso	3,8€
Koffie	3,8€
Cappuccino	4,3€
Café Latte	4,5€
Café Glace / vanilla ice	8,4€
Café Glace/Coconut ice	8,4€
Chai Tea Latte	4,7€
Yogi Tea	4,7€
Verse muntthee	4,3€
Verse muntthee + groene thee	4,7€
Verse gemberthee	4,7€
Verse gemberthee + yasmin thee	4,7€
Verse gemberthee + verse muntthee	4,7€

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COCKTAILS

Mai Tai	15€
Thai Moquito	15€
Lychee Martini	14€

CHAMPAGNE

Cava glas	8€
Cava fles	34€
Champagne glas	11€
Champagne fles	46€
Champagne rosé fles	92€

GIN TONIC

Hendrick's	15€
Mombassa	15€
Double you	15€
Mare	15€
Dark 'n Stormy	15€
Bobby's	15€
Copperhead	16€
Copperhead gold	16€
Copperhead green	16€

APERITIFS

Red port	11€	Wodka eristoff	12€
White port	11€	Vermout	12€
Whiskey red label	11€	Disaronno	12€
Sambuca	11€	Calvados	12€
Limoncello	11€	Triple sec	12€
Safari	11€	Tequila	12€
Whiskey black label	11€	JB blended	13€
Amaretto	11€	Martell	13€
Bacardi white	11€	Rémy Martin	13€
Bacardi dark	11€	Baileys	13€
Cointreau	11€	Poire Williams	13€
Sherry	11€	Grappa	13€
Martini on the rocks	11€	Thai mekong whiskey	13€
Campari	11€	Grand marnier	13€
		Cognac delamain	14€

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