



NAHM

EXCLUSIVE NAHM'S VALENTINES DAY DINNER FEBRUARY 14, 2022

"Gravitation is not responsible for people falling in love"
Albert Einstein

SOUP & SALAD

CREAMY TOM YUM GOONG

Hot and sour famous thai soup creamy version with prawn, mushroom, tomato, fresh thai herbs
MIXED FRUIT AND FRESH PAPAYA SALAD (V)

Assorted seasonal fruits and fresh green papaya tossed with chili lime vinaigrette dressing

APPERTIZER

SEARED DIVER SCALLOP WITH SPICY MANGO SAUCE

Seared jumbo scallop in hot cast iron top with shallot, fresh mango, sweet corn, celery, cilantro and home-made mango sauce

SEANG WA GOONG (SPICY PRAWN SALAD)

grilled prawn with kaffir lime dressing top with thin sliced lemongrass, kaffir lime, mint and crispy fluffy shrimp

ROAST DUCK ROTI OR TOFU ROTI (V)

Roasted bbq duck/tofu wrapped with pan fried roti, cucumber, scallion, grounded cashew nut served with special sweet thick soy sauce

ENTRÉE

LAMB SHANK MASSAMAN

Shank slow cooked in the oven and braised in rich coconut massaman curry served with pan fried naan bread

LOUP DE MER (Mediterranean seabass)

Oven bake whole loup de mer served with sauté spinach and green basil sauce

JUMBO LUMP CRAB CAKE

Nahm's special recipes jumbo lump crab cake served with yellow curry sauce

GRILLED THAI STYLE MARINADE FLAT IRON STEAK

Medium grilled flat iron steak melted spicy herbs butter cube on top served with steamed sticky rice and side asparagus

TOFU DELIGHT (V)

Fried soft tofu served with light ginger soy sauce, grated radish, scallion, ginger, micro green served with steamed jasmine rice

DESSERT

Strawberry Crème bule'

Famous Coconut cake

Price \$100.00 per person. This price excludes tax and gratuity
Includes 4 course of meal and House selection a glass of red or white wine

The menu is created by Chef Ong's Nahm's Executive chef and management team.