

*ONLINE RESERVATIONS*

MENUKAART

# nimmanhaemin

## THAI FOOD

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

**ELKE DAG OPEN**

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

**DOORLOPEND TAKE AWAY !!**

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

[www.nimmanhaemin.be](http://www.nimmanhaemin.be) - [info@nimmanhaemin.be](mailto:info@nimmanhaemin.be) - [facebook/restaurant.nimmanhaemin](https://facebook.com/restaurant.nimmanhaemin)

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THAI FOOD

## APPETIZER

### EVERYTHING HOMEMADE

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#### CHICKEN SPRINGROLL 8

Chicken, vegetables, soy sauce, oyster sauce and garlic

#### SCAMPI ROLL 9

Scampi, marinated with coriander, garlic, soy sauce and oyster sauce

#### VEGGIE SPRINGROLL 8

Vegetables, soy sauce, oyster sauce and garlic

#### CHIANG MAI SAUSAGE 10

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

#### MARINATED PORK STRIPS 11

Pork strips marinated in oyster sauce and sesame

#### MARINATED BEEF STRIPS 12

Beef strips marinated in oyster sauce and sesame

#### GREEN BEANS 8

Young salted soy beans

#### SHRIMP CAKE 11

Shrimp, surimi and squid with oyster sauce and soy sauce

#### KANOM JEEB CHICKEN 11

Dim sum chicken, coriander, shrimps, soy sauce, egg, pepper

#### KANOM JEEB PORK 11

Dim sum pork, coriander, shrimps, soy sauce, egg, pepper

#### SPARERIBS 12

Spareribs marinated in soy sauce and coriander seeds

#### PANDAN CHICKEN 12

Chicken marinated in oyster sauce with coriander (in pandan leaf)

#### GOLDEN BAG 12

Ravioli with pork, green bean, taro, water chestnuts, carrot, coriander, garlic, soy sauce and oyster sauce

#### VEGGIE GOLDEN BAG 12

Ravioli, green bean, taro, water chestnuts, carrot and coriander

#### TOD MAN PLA 10

Thai fish cakes with red curry, victoria fish, squid and lemon leaf

#### CHICKEN SATE 12

Chicken sates (4x) with peanut sauce

#### JUICY CLAMS 16

Stirfried clams with chilipaste, soy sauce and oyster sauce

#### MIX OF 4 APPETIZERS 14

Chicken springroll, golden bag, shrimp cake and chiang mai sausage (can be changed by availability by the restaurant)

## SOUP

### EVERYTHING HOMEMADE

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#### TOM YAM KUNG 🍴🍴 13

Famous spicy soup with shrimps, galangal, lemongrass and mushroom

#### TOM KA KAI 12

Chicken with coconut milk, mushroom, lemon juice, coriander and boullion

#### WONTON 11,5

Tasty soup with scampi's, coriander, garlic, sesame oil and oyster sauce

#### SPICY SOUP 🍴🍴 11,5

Tasty and spicy soup with minced pork, celery, carrots, peanuts, glass noodle, onion and soy sauce

## MAIN COURSE

### EVERYTHING HOMEMADE WITH RICE

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#### YELLOW CURRY SCAMPI 19

Stirfried yellow curry with scampi's and spring onion, celery and egg

#### GREEN CURRY PORK 🍴🍴🍴 16

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

#### RED CURRY PUMPKIN 🍴🍴 🍴 18

Red curry with pumpkin, Thai basil and bean

#### KANG PED KAI 🍴🍴 18

Red curry with chicken & mix of vegetables

#### PANENG BEEF 🍴 16

Red curry with beef, coconutmilk and palm sugar

#### BEEF OYSTER 18

Beef in oyster sauce with mix of vegetables, garlic and soy sauce

#### PAD KEE MAO 🍴🍴 23

Seafood, special noodles and fresh basil, kra-chai, peppercorn, oyster sauce, fish sauce and Mekong Whisky

#### CHICKEN LEMONGRASS SALAD 🍴 18

Oven baked chicken with ginger, cashew nuts, red onion, coriander and lime peel

#### PAD PAKBOENG 🍴 🍴 16

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

#### MASSAMAN LAM 🍴 19

Massaman curry with lam, peanut, tamarind sauce and fried onion

#### STEAMED SEABASS 🍴🍴 23

Steamed seabass with seafoodsauce, coriander, lime juice, mint and red pepper

#### PLA RAD PRIK 🍴🍴 23

Fried seabass, fish sauce, garlic, palm oil and vinegar

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## STEAMED VEGETABLES 14

Different kind of broccoli, bean and baby mais

## HOR MOK PLAA 🍃 23

Banana leaf box with steamed seabass, red curry and coconut milk

## KAI PAD MED MA MUANG 17

Chicken with cashew nut, oyster sauce, soy sauce, onion, red chili and pineapple

## PAD PAK RUAM MIT 🍃 14

Mix of seasoned and stir-fried vegetables in oyster sauce

## MAIN COURSE

### EVERYTHING HOMEMADE

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## TOM KA KAI 14

Chicken with coconut milk, mushroom, lime juice, coriander and bouillon

## LAAB PED 🍃🍃 19

Minced duck salad with mint, red onion coriander, dry rice and dry chili

## NAM TOK BEEF 🍃🍃 16

Grilled beef salad with mint, red onion, coriander, dry rice and dry chili

## YAM NUA 🍃 18

Grilled beef salad with cucumber, fresh chili, sjalots, red onion, celery, tomatoes and lemon juice

## LAAB TOFU 🍃🍃 🍃 16

Tofu salad, with mint, red onion, coriander, with dry rice and dry chili

## YAM WOON SEN 🍃 18

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

## NAM TOK TOFU 🍃🍃 16

Grilled tofu salad with mint, red onion, coriander, dry rice and dry chilli

## YAM PAK VEGETABLE SALAD 🍃 🍃 14

Mixed of vegetables: broccoli, slime beans, mix of salad dressings

## SOM TAM THAI 🍃🍃 🍃 18

Salad with young papaya, green beans, red pepper, tamrin sauce, palm sugar, lime juice, tomatoes and peanuts

## STEAMED GAMBA 21

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

## LAAB KAI 🍃🍃 17

Salad with minced chicken, lime juice, red onion, coriander, mint, spring onion, dry rice, dry chili (cold dish)

## PAD THAI WITH CHICKEN 15

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

**PAD THAI WITH SCAMPI** 17

Fried noodle with scampi, bean sprouts (sojascheuten), guichai leaf, peanuts and pad thai sauce

**PAD THAI VEGETARIAN** 🌿 15

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

**POMELO SALAD** 🥒 20

Pomelo, crunchy coconut, sesam, pine nuts, chili paste, coconut milk, lemon juice and fish sauce

**DESSERT**

**EVERYTHING HOMEMADE**

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**BANANA PANCAKES** 11

Pancakes with banana, condensed milk and homemade coconut icecream

**BANANA PANCAKES (EXTRA ICE)** 14

Pancakes with banana, condensed milk and double homemade coconut icecream

**MANGO STICKY RICE** 11

Mango sticky rice with coconut milk and butterfly pea

**HOMEMADE COCONUT** 11

**ICECREAM WITH MIX OF FRUIT**

Homemade icecream with a mix of fruit

**HOMEMADE VANILLA** 11

**ICECREAM WITH MIX OF FRUIT**

Homemade vanilla icecream with a mix of fruit

**MANGO STICKY RICE WITH** 13

**ICECREAM**

Mango sticky rice with homemade coconut icecream, coconut milk and butterfly pea.



Spicy dish



Vegetarian dish

**Elke woensdag en donderdag  
CHAI'S CHOICE menu  
voor €39,50 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	2,8
Bru plat halve liter	3,9
Bru bruus klein	2,8
Bru bruus halve liter	3,9
Cola	2,8
Cola Zero	2,8
Nestea	2,8
Fruitsap	2,8
Ice Tea (homemade)	3,5
Fever Tree Tonic	3,5
Fever Tree Mediterranean	3,5
Fever Tree Light	3,5
Fever Tree Ginger Beer	3,5
Fever Tree Ginger Ale	3,5
Singha	3,8
Duvel	3,5
Carlsberg alcoholvrij	3,5
Ipa	3,5
Vedett	2,8

Vedett White	2,8
Liefmans on the Rocks	2,8
De Coninck	2,8
Iced coffee	3,2

## HOT DRINKS

Espresso	2,8
Koffie	2,8
Cappuccino	3,2
Café Latte	3,5
Café Glace	6
Café Glace/Coconut ice	7
Chai Tea Latte	3,5
Yogi Tea	2,8
Verse muntthee	3,2
Verse muntthee + groene thee	3,5
Verse gemberthee	3,2
Verse gemberthee + yasmin thee	3,5

## CHAMPAGNE

Cava glas	6,5
Cava fles	31
Champagne glas	12
Champagne fles	58

## COCKTAILS

Mai Tai	13
Thai Moquito	13
Lychee Martini	10
Dark 'n Stormy	10

## GIN TONIC

Hendrick's	11
Mare	12
Bobby's	11,5
Copperhead	14,5
Mombassa	11
Double you	11

## APERITIFS

Red port	8	Wodka eristoff	9
White port	8	Vermout	9
Whiskey red label	8	Disaronno	9
Sambuca	8	Calvados	9
Limoncello	8	Triple sec	9
Safari	8	JB blended	10
Whiskey black label	8	Cognac delamain	10
Amaretto	8	Martell	10
Bacardi white	8	Rémy Martin	10
Bacardi dark	8	Baileys	10
Cointreau	8	Poire Williams	10
Sherry	8	Grappa	10
Martini white	8	Thai mekong whiskey	10
Campari	8	Grand marnier	10