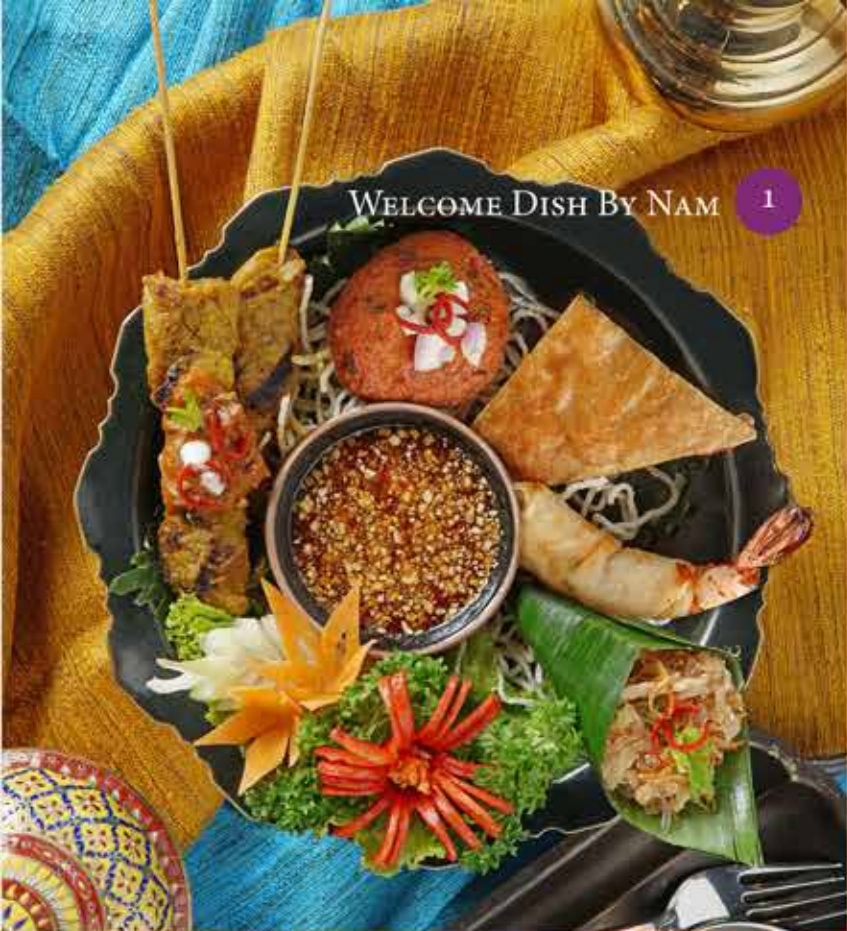




“NAM” means ‘water’ in Thai. Water is an important element for celebrating Thailand’s most famous festival - Songkran (Thai New Year). Throughout Songkran Festival, people gather in homes and temples to pour sacred water on Buddha images as a mark of respect and a way of praying for ample rainfall in the growing season to come. Water is of such importance for Thai people to provide them with massive staple food of rice as well as other agricultural crops. Thus, water has always been the heart of Thai Food Culture.

The food of Thailand reflects its culture, environment and embodies one of the world’s great cuisines. It forms a central part of any social occasions, whether it is a simple snack with colleagues or a weekend dinner with the family. Thai meal is not merely nourishment, but a time to renew friendship and generally enjoy what Thais call “Sanuk”

Sanuk literally means “having fun”, and in honor of this great cuisine, we at “NAM” will do all we can to ensure you have a fun experience while tasting our best of Thai upscale home cooking in a sleek, contemporart restaurant. Enjoy the food and don’t forget to try our speciality Asian cocktails. But most of all enjoy the warmth of the land of smiles and partake in our very own sanuk.



WELCOME DISH BY NAM 1



KOH MOO YANG 2



GAI TAKRAI 4

SNACKS AND STARTERS

1. **WELCOME DISH BY NAM** | 120.0
Pomelo salad, shrimp roll, fish cake, shrimp pancake and pork satay
2. **KOH MOO YANG** | 155.0
Charcoal-grilled marinated pork with tamarind, toasted rice and shallot dip
3. **MOO SATAY** | 85.0 🍴
Pork satay with peanut dipping sauce
4. **GAI TAKRAI** | 60.0
Fried chicken wing with lemongrass
5. **HOI GOY** | 85.0
Mixed of ground pork, yam and Thai herbs served with plum sauce
6. **GOONG KRA BEANG** | 95.0 🍴
Shrimp pancakes
7. **TOD MAN PLA** | 75.0
Light curry flavored fish cakes
8. **GAI HOR BAI TOEY** | 75.0 🍴
Marinated chicken breast in pandanus leaves
9. **MIANG KARM** | 55.0
Dried shrimps, shredded coconut and peanut wrapped in fresh Thai beetle leaves and savoury dip
10. **YUM PAK BOONG KROB** | 75.0
Crispy fried morning glory and prawn with chili sauce dip
11. **KRATONG THONG** | 45.0
Sauteed minced chicken, shrimps and sweet corn. Served in a basket
12. **GOONG HOM SABAI** | 80.0 🍴
Deep-fried shrimp rolls



GOONG HOM SABAI 12



7 TOD MAN PLA



YUM PAK BOONG KROB 10



9 MIANG KARM

SALAD

YAM SOM O

1



1. **YAM SOM O** | 65.0
Spicy pomelo salad with minced chicken
2. **POO NIM YAM SOM O** | 85.0
Spicy pomelo salad with soft shell crab
3. **YAM MAMUANG** | 65.0
Spicy mango salad with chili and lime juice
4. **YAM GOONG FOO MAMUANG SOD** | 80.0 ✦
Deep-fried minced prawns with spicy mango salad
5. **YAM PLA DUKE FOO** | 70.0 ✦
Deep-fried minced catfish served with spicy mango salad
6. **YAM KOH MOO YANG** | 90.0
Spicy grilled pork salad
7. **YAM WUN SEN** | 75.0
Vermicelli with squid, shrimps and celery with a spicy dressing
8. **SOM TAM** | 55.0
Spicy papaya salad



5

YAM PLA DUKE FOO



1 TOM YAM GOONG

SOUP

1. **TOM YAM GOONG** | 95.0
Traditional Thai soup with prawn, mushroom and lemongrass. Served for 2 persons
2. **TOM YAM GOONG MAPHAOON** | 120.0
Traditional Thai spicy sour soup with milk, prawn, mushroom, coconut flesh and lemongrass in coconut shell. Served for 2 persons
3. **TOM YAM POTEK** | 90.0
Traditional Thai spicy sour clear soup with seafood and hot basil leaves. Served for 2 persons
4. **TOM SAAP** | 105.0
Hot and sour soup of braised pork ribs. Served for 2 persons
5. **GANG JUED TAO HUU ORN** | 55.0
Clear soup with glass noodle, soft beancurd, minced pork, shrimps, spring onions and coriander leaves. Served 2 pesons



4 TOM SAAP

CHARCOAL GRILLED

1. **SIK KONG ON YANG** | 150.0
Grilled pork ribs
2. **SUEA RONG HAI** | 190.0 ✦
Grilled Australian sirloin beef seasoned with spicy Thai herbs served with sweet and sour sauce
3. **GAI YANG** | 95.0 🍴
Marinated chicken, grilled with lemongrass served with chili sauce
4. **PLA KARAPONG PAO (LIVE, 20 MINUTES)** ✦
M 230.0 | L 290.0
Charcoal-grilled whole fresh seabass with salt, lemongrass, served with seafood sauce
5. **GOONG PAO** | 200.0
Charcoal-grilled prawns with garlic sauce
6. **PLAMEK YANG** | 125.0
Charcoal-grilled squid with a lime, garlic and seafood sauce

✦ Signature Dish

🍴 Suitable for Kids



5 GOONG PAO



2 SUEA RONG HAI



STIR FRIED

1. **PAT MEDMAMUANG GAI** | 65.0 🍲
Stir-fried sweet and sour sauce, chicken, cashew nuts and dried chili
2. **GOONG PHAD PRIK KEA** | 205.0 🍲🍲
Stir-fried prawns with garlic and chili
3. **PIEW WARN** 🍲
Stir-fried sweet and sour sauce, tomatoes, cucumber and onions wit a choice of:
 - Moo/Pork | 90.0
 - Gai/Chicken | 65.0
4. **THORD GRATIAM PRIK THAI**
Stir-fried with garlic and pepper sauce with a choice of:
 - Kaduk Moo / Kaduk Moo | 120.0
 - Goong / Shrimp | 100.0
 - Plamek / Squid | 80.0
 - Poo Nim / Soft Shell Crab | 150.0
5. **PAD PRIK THAI DAM**
Stir-fried with black pepper with a choice of:
 - Neua / Beef | 105.0
 - Goong / Shrimp | 110.0
 - Plamek / Squid | 80.0
 - Poo Nim / Soft Shell Crab | 150.0



1 PAT MEDMAMUANG GAI



2 GOONG PHAD PRIK KEA



8

PHAD TALAY NAM PRIK PAOW – MIXED SEAFOOD

9

GOONG OP WUNSEN

6. PAT GRAPRAO

Stir-fried with chilies and holy basil leaves with a choice of:

- Moo/Pork | 100.0
- Neua / Beef | 110.0
- Gai /Chicken | 80.0

7. GOONG KAI KEM | 110.0

Stir-fried curry with shrimp, and salted egg

8. PHAD TALAY NAM PRIK PAOW – MIXED SEAFOOD | 95.0

Shrimp, squid and fish, fried with sweet chili paste and basil leaves

9. GOONG OP WUNSEN | 110.0

Baked prawns with vermicelli, black mushrooms, spring onion, Chinese celery, and garlic in clay pot

7

GOONG KAI KEM





2 PHAD THAI



3 RAAT NA

NOODLES

1. **AYUTTAYA MOO** ✦ 🍴
THAI BOAT NOODLES | 90.0
 Combination of pork meat, kwetiau, cooked with pork broth, garlic oil and pork blood
2. **PHAD THAI** 🍴
 Stir-fried shrimps, eggs, bean sprouts, spring onion with:
 - Wunsen / Vermicelly | 80.0
 - Kwetiau / Noodle | 85.0
3. **RAAT NA**
 Fried noodles, topped with thickened gravy with:
 - Moo/ Pork | 80.0
 - Neua / Beef | 75.0
 - Gai / Chicken | 70.0
 - Talay / Seafood | 80.0
4. **TOM YAM TALAY** | 95.0
 Noodles with seafood in spicy and sour soup

✦ Signature Dish

🍴 Suitable for Kids



1

AYUTAYYA MOO
THAI BOAT NOODLES



RICE

1. **KHAO PHAD PLA KEM** | 60.0
Fried rice with salted fish served with cucumber, coriander leaves and spring onions
2. **KHAO PHAD SUBPAROD** | 75.0 😊
Fried rice with chicken, shrimp, fish, pineapple and cashew nuts
3. **KHAO OHB NAM-LIAEB** | 95.0 ✨
Fried rice with Chinese black olive and chicken served with fresh chilies, lime, shallot, and cashew nuts
4. **KHAO PHAD GWIO WARN** | 65.0
Fried rice with beef and green curry served with salted egg
5. **KHAO CHOOK GAPI** | 70.0
Fried rice with shrimp paste topped with sliced egg, dried shrimps, and sliced green mango salad
6. **KHAO PHAD TOM YAM** | 70.0
Fried rice with Tom Yam paste and shrimp
7. **KHAO OHB MAPHAOON** | 120.0
Fried rice with minced pork, dried mixed vegetables, coconut flesh and baked in a young coconut shell



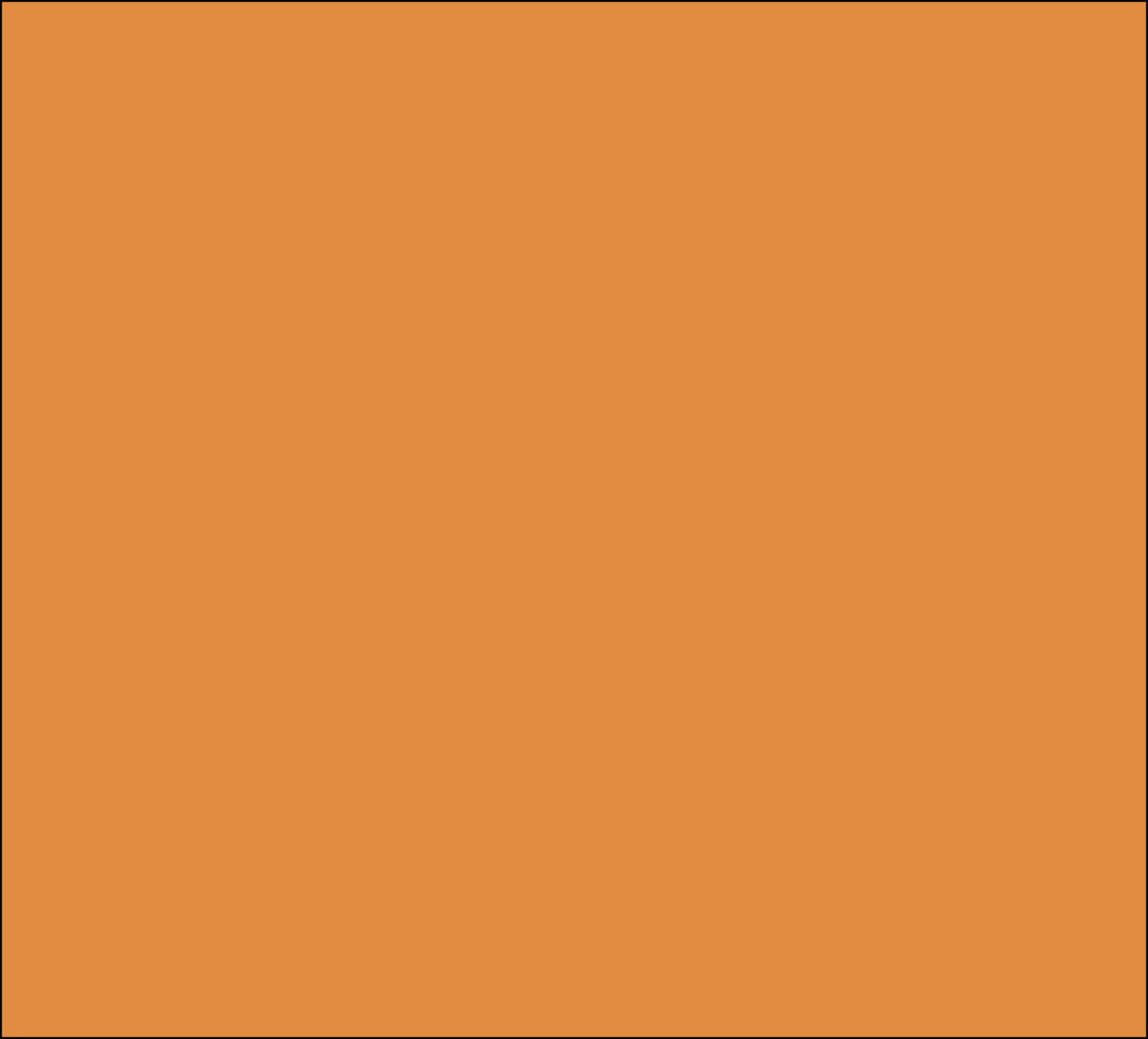
RICE

MENU HIGHLIGHT

KHAO PHAD PHU
Crab meat fried rice

70





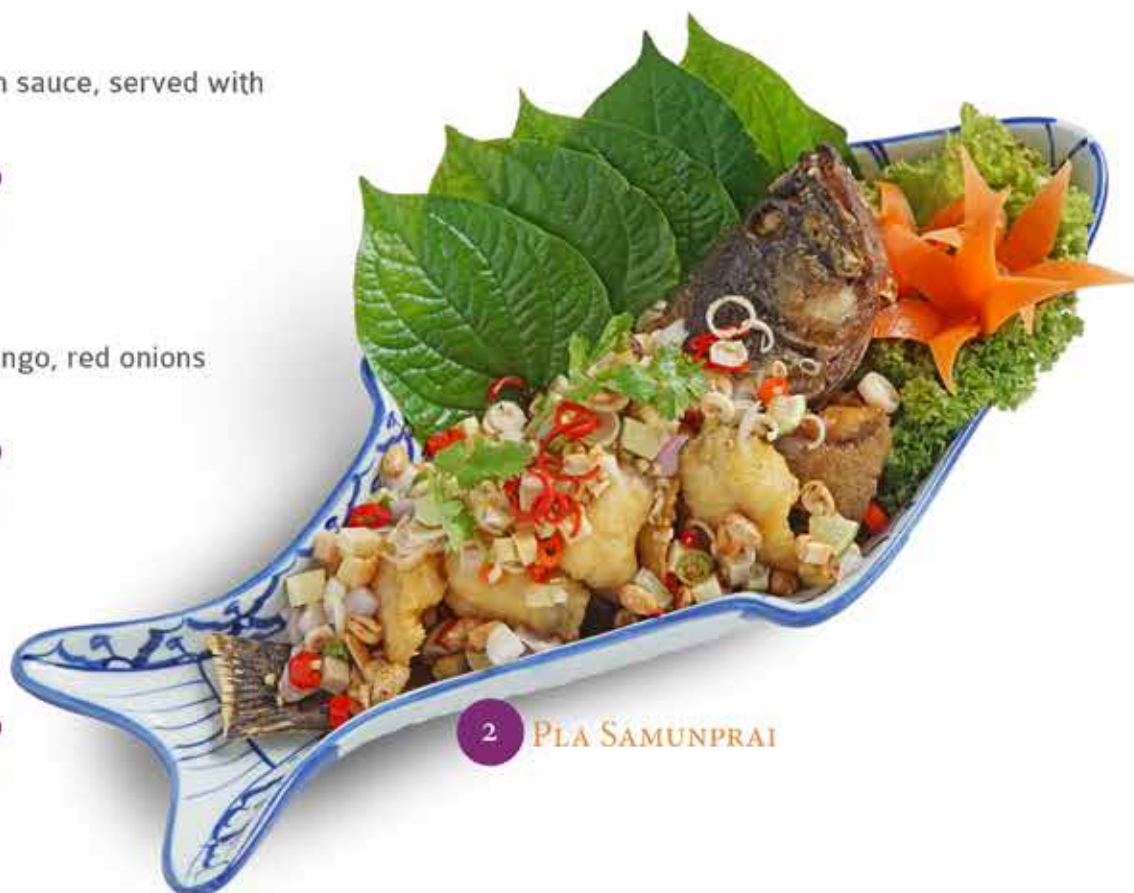


DEEP FRIED

1. CHUU CHII GOONG | 200.0
Prawn dry red curry with coconut cream and kaffir lime leaves
2. PLA SAMUNPRAI ✦
Deep-fried whole fish with Thai sweet fish sauce, served with Miang Karm leaves and Thai herbs
 - Seabass M 250.0 | L 295.0
 - Grouper M 285.0 | L 350.0
3. PLA TOD NAM PLA
Golden fried whole fish with shredded mango, red onions and home-made fish sauce
 - Seabass M 250.0 | L 295.0
 - Grouper M 285.0 | L 350.0
4. PLA SAM ROD
Deep-fried whole fish with spicy, sweet and sour sauce
 - Seabass M 250.0 | L 295.0
 - Grouper M 285.0 | L 350.0
5. KHA MOO TOD | 380.0 ✦ 🍴
Deep-fried pork knuckle

✦ Signature Dish

🍴 Suitable for Kids



2 PLA SAMUNPRAI



5

KHA MOO TOD

STEAMED DISHES

1. **SI EW (LIVE, 20 MINUTES)** 🍽️
Steamed whole seabass / grouper with soy sauce
● Seabass M 250.0 | L 295.0
● Grouper M 285.0 | L 350.0
2. **MANAOW (LIVE, 20 MINUTES)** 🍽️
Steamed whole seabass / grouper with fresh lime juice and chili sauce
● Seabass M 250.0 | L 295.0
● Grouper M 285.0 | L 350.0
3. **GOONG NEUNG GRATIAM** | 185.0
Steamed prawns with garlic, ginger, black mushrooms, Spring onions and chinese celery
4. **PLAMEK NEUNG MANAOW** | 165.0
Steamed stuffed squid with prawn with fresh lime juice, chili and coriander
🍽️ Signature Dish 🍽️ Suitable for Kids





2

MANAOW (LIVE, 20 MINUTES)

CURRIES



1 GANG GWIO WARN



2 GANG PET

1. GANG GWIO WARN

Authentic green curry with coconut cream, sweet basil leaves, long eggplant and chilies and choice of:

- Moo/Pork 90.0
- Neua/Beef 95.0
- Gai/Chicken 75.0

2. GANG PET

Famous Thai red curry with coconut cream, sweet basil leaves, long eggplant, chilies and a choice of:

- Moo/Pork 95.0
- Neua/Beef 90.0
- Gai/Chicken 75.0

3. GANG PANANG



Thickened and sweet red curry with a choice of:

- Moo/Pork 110.0
- Neua/Beef 90.0
- Gai/Chicken 75.0

✦ Signature Dish

😊 Suitable for Kids



3 GANG PANANG

VEGETABLES

1. PAD PAK RUAMMIT | 60.0 🍴
Stir-fried mixed vegetable with oyster sauce
2. MAD KE YAO PAD PLA KEM | 60.0 🍴
Stir-fried eggplant with garlic, soya bean, salted fish, minced chicken and oyster sauce
3. PAD PAK BOONG FAI DANG | 55.0 🍴
Stir-fried morning glory with garlic
4. PAK BOONG PHUD GAPI | 65.0
Stir-fried morning glory with shrimp paste
5. GOONG PAT NAM PRIK GAPI | 80.0
Stir-fried spicy shrimp paste with prawns and long beans
6. KANANG MOO GROB | 85.0 🍴 🍴
Stir-fried baby cabbage with pork
7. KAI JIEW NUA PHU | 65.0 🍴
Omelette with crab meat
8. BROCOLLI GRATIAM | 60.0 🍴
Stir-fried broccolli with garlic
9. MOO KROB PRIK KHING | 100.0 🍴 🍴
Long beans with crispy pork

🍴 Signature Dish

🍴 Suitable for Kids

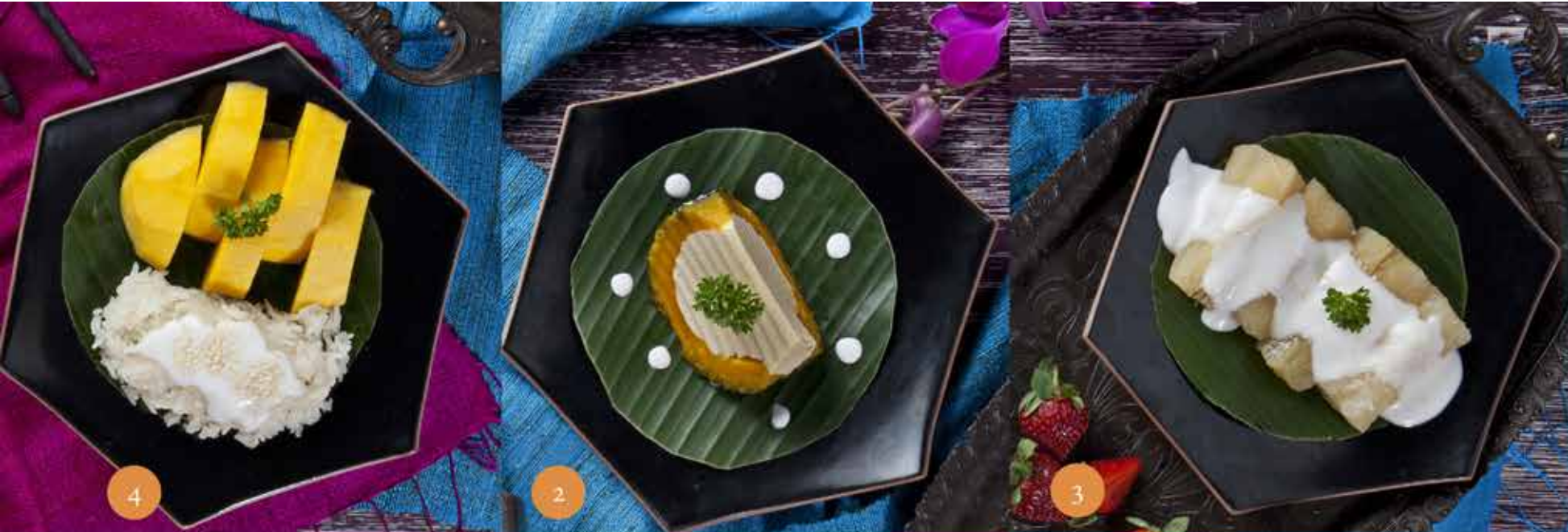


9 MOO KROB
PRIK KHING

2 MAD KE YAO PAD
PLA KEM



6 KANANG MOO GROB



1. **RUA MIT** | 45.0
Sweet corn, young coconut, jackfruit, water chestnut and arenga palm fruit with coconut milk
2. **FAK THONG SANGKAYA** | 55.0
Thai custard with pumpkin
3. **MAN CHAM** | 45.0
Cooked tapioca in syrup topped with coconut cream
4. **KHAO NIEW MA MUANG** | 55.0
Fresh mango on a bed of sticky rice laced with coconut cream
5. **LOD CHONG** | 50.0
Sweet corn, taro, green Thai tapioca flour noodles, black sticky rice and with coconut milk
6. **ICE CREAM DURIAN** | 55.0
Durian ice cream with sesame wafer
7. **BABIN WITH THAI ICE CREAM** | 55.0
Baked grated coconut cake with Thai tea ice cream
8. **THAI TEA PUDDING** | 35.0
Thai Tea Pudding

Signature Dish

Suitable for Kids



DESSERTS





MEMBER OF JITTLADA GROUP
THE LEADING THAI RESTAURANT
- EST 1998 -

PIK AVENUE
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These photos used for advertising purpose.

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kindly ask the counter staff for a new one

All prices are subjected to 7.5% service charge and 10% government tax.