



NIYOM

— THAI —

RESTAURANT & BAR





Our Story

In Thai, Niyom means preference — what one desires, what one returns to.

At NIYOM, this idea defines everything we create.

Inspired by the contrasts of Thailand, we bring together the vibrant energy of street culture and the refinement of its culinary heritage. Here, bold flavours are balanced with precision.

Fire meets finesse. Each dish is crafted not only to satisfy, but to leave a lasting impression.

From a place of connection over shared plates to a space alive with rhythm, cocktails, and atmosphere. Where dining flows effortlessly into the night.

Our philosophy is rooted in harmony — in flavour, in detail, and in experience. From the warmth of our service to the presentation of every plate, every element is designed with intention.

It is a feeling.

A craving.

A place you return to.

Once experienced, NIYOM becomes your preference.

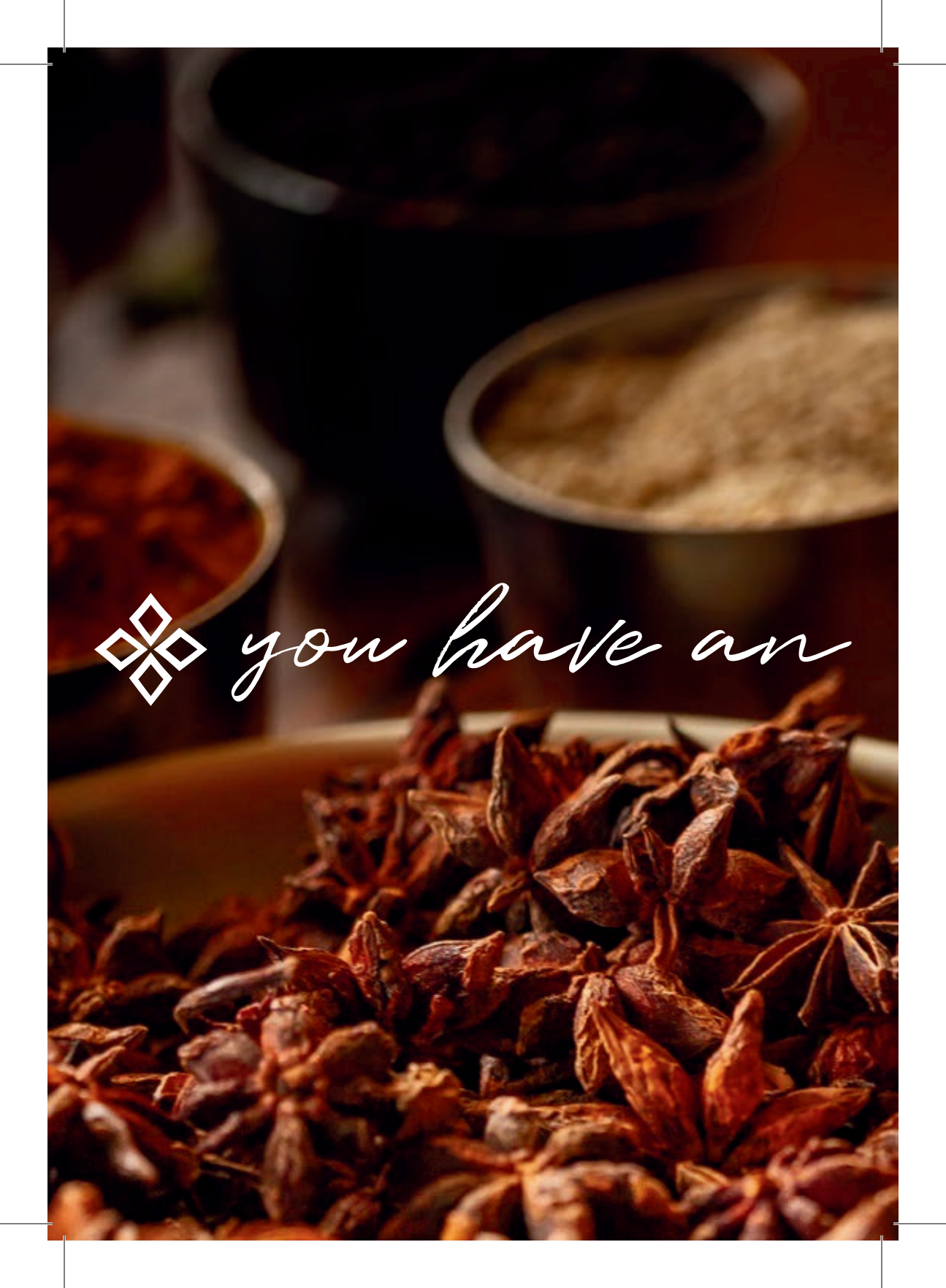
With gratitude, we thank our local community for your continued support.

You are the reason NIYOM exists.

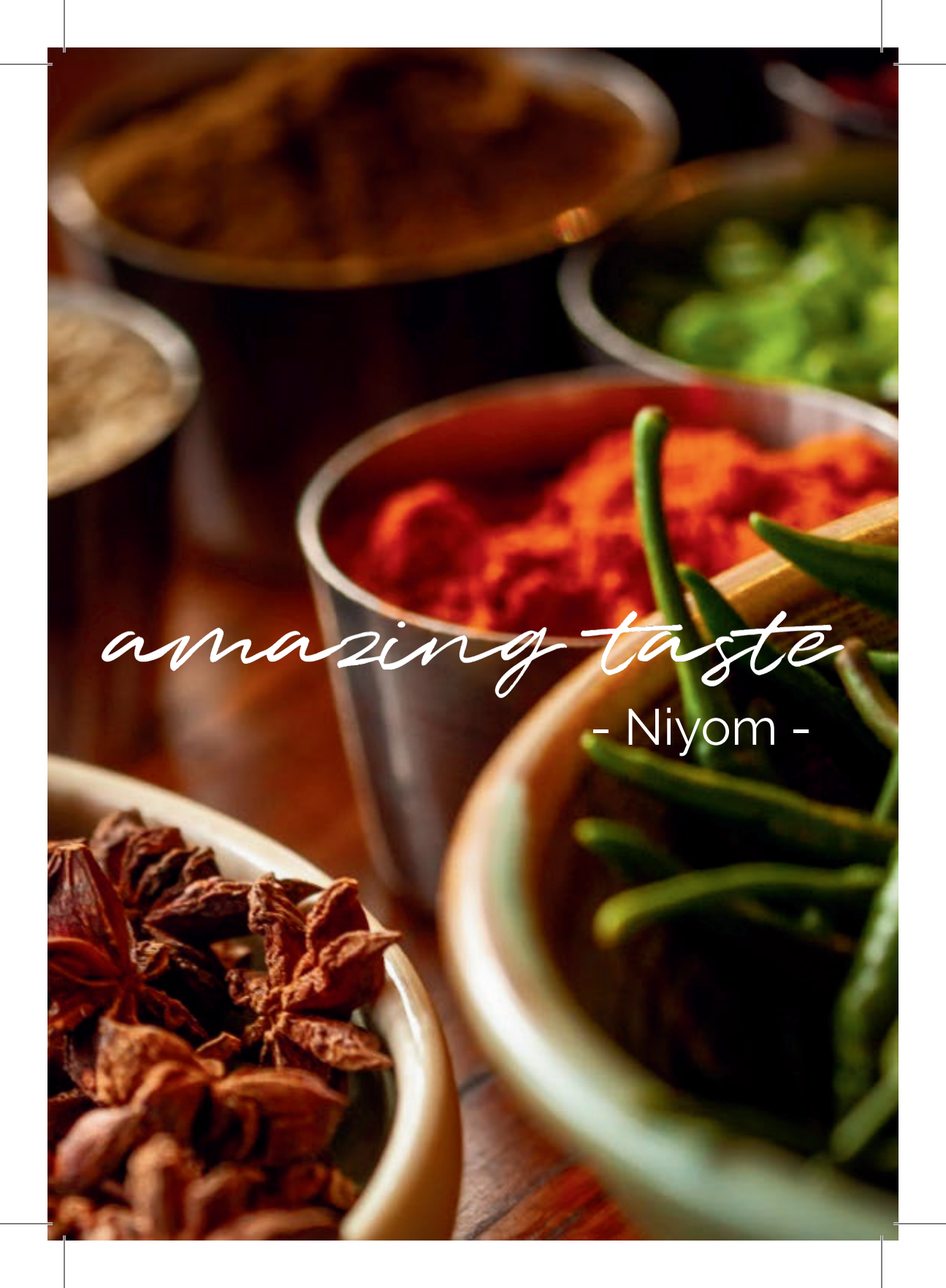
----- More than food. It's an experience -----

Thank you!

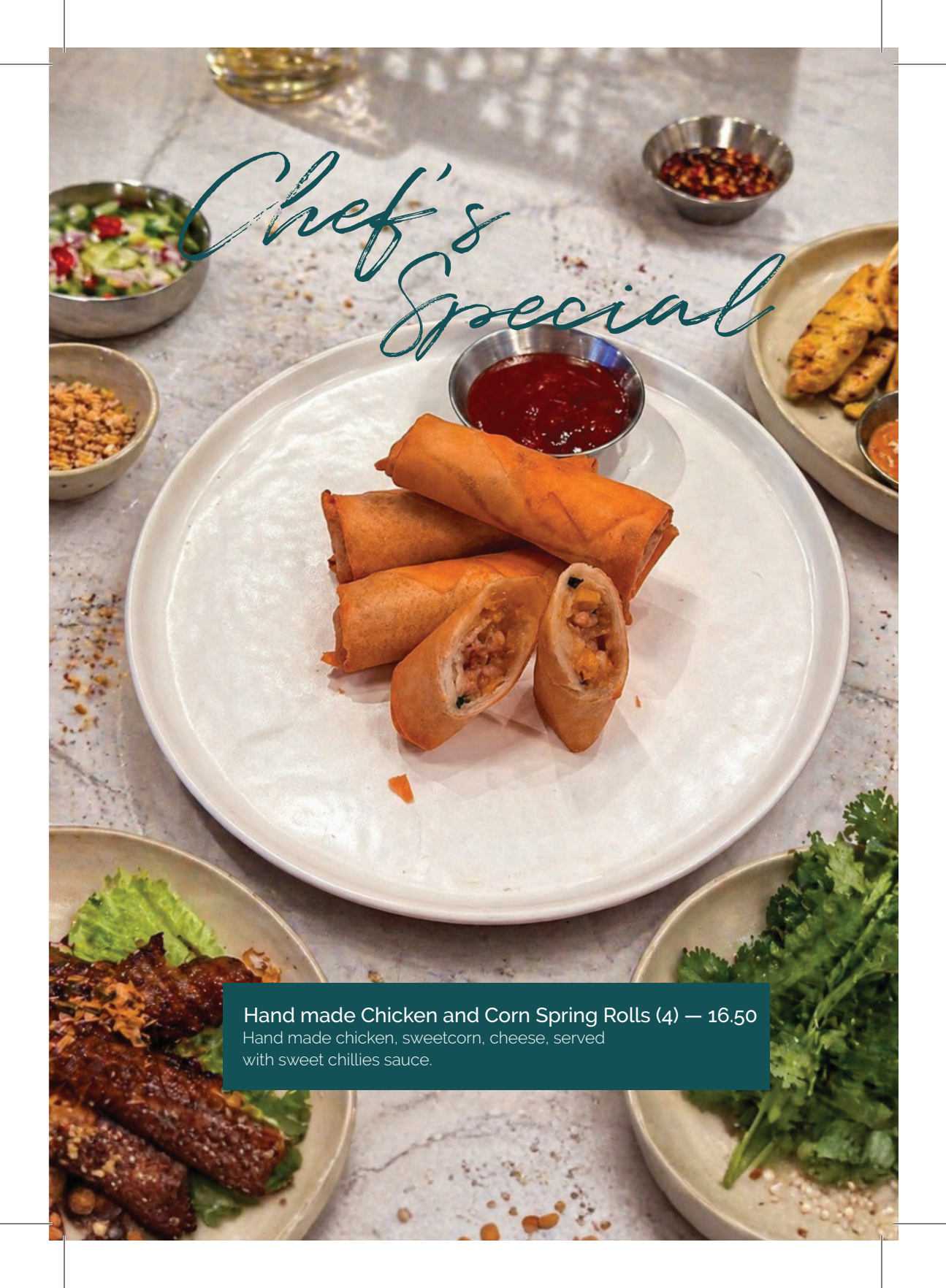




❖ *you have an*

A close-up photograph of various spices in metal bowls. In the foreground, a bowl contains star anise. To its right, a bowl holds bright red powder, likely chili or paprika, with several green chilies resting on top. In the background, other bowls contain brown powders and more green chilies. The lighting is warm and focused on the spices.

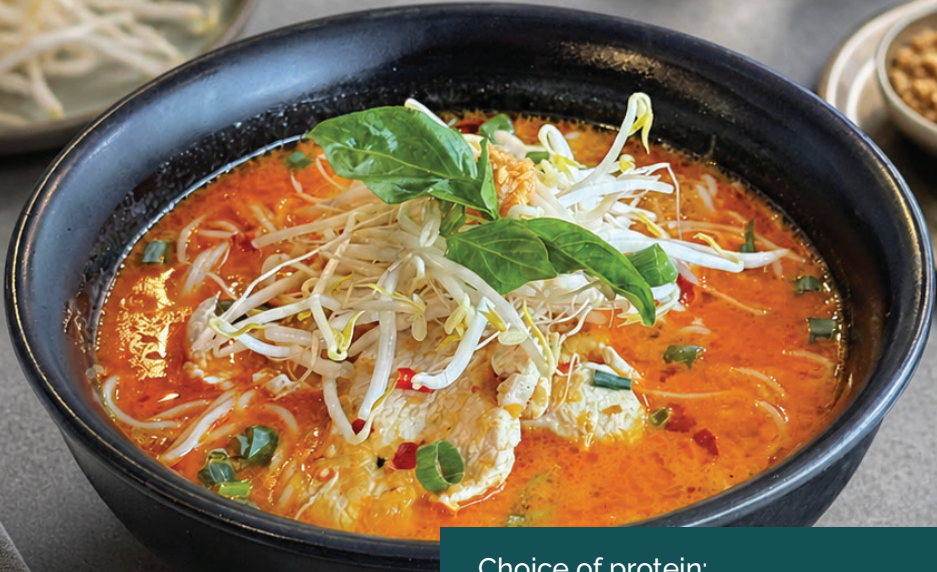
amazing taste
- Niyom -



Chef's Special

Hand made Chicken and Corn Spring Rolls (4) — 16.50

Hand made chicken, sweetcorn, cheese, served with sweet chillies sauce.



Laksa Noodle Soup (gfo)

our house made delicious spicy coconut soup with rice vermicelli, tofu, bean sprouts.

Choice of protein:

Vegetarian 21.90

Chicken 22.90

Beef 23.90

Prawn 26.90

Seafood (Prawn, Squid, Scallop) 27.90

Combination (Chicken, Beef, Prawn) 28.90



Singapore Noodles (gfo) (vo) — 27.90

a street food classic — thin rice vermicelli with prawns, chicken, egg, capsicum, bean sprouts oyster sauce, curry spices



BETEL LEAF PRAWN (2pcs) \$13.90

with fish roe, roasted coconut, peanuts, chilli,
Thai herbs with aromatic sauce



DUCK PANCAKE (2pcs) \$14.90

roasted duck, cucumber, shallot,
garlic chives, chilli, coriander with Hoisin



V VEGETARIAN CURRY PUFF (4pcs) \$13.90

curry mixed vegetables with
sweet chilli sauce

Entree



CHICKEN WINGS (5pcs) \$16.90

with sweet chilli



**V VEGETARIAN
SPRING ROLL (4pcs) \$12.90**

vermicelli, vegetables with
plum sauce



V SILKEN TOFU \$13.90

in light ginger sauce

S Spicy

V Vegetarian

G Gluten Free

Dishes may contain allergens. If you have any dietary requirements please speak to a staff member.
Photos for references only.

A close-up photograph of a dish of soft-shell crabs. The crabs are fried to a golden-brown, crispy texture and are piled together. They are garnished with fresh green cilantro leaves. The dish is served on a light-colored, rectangular ceramic plate. To the left of the crabs is a small, round metal bowl containing a vibrant orange-red dipping sauce. The background is softly blurred, showing hints of other ingredients like shallots and chili.

SOFT SHELL CRAB \$19.90

with garlic, pepper, shallot and sweet chilli

A close-up photograph of five prawn dumplings. The dumplings have a white, pleated wrapper and are filled with a pinkish prawn mixture. They are arranged in a row within a light-colored, rectangular ceramic dish. The dumplings are covered in a dark, glossy sauce. They are garnished with finely chopped green onions and thin slices of ginger. The dish is placed on a rustic wooden board. In the bottom left corner, there are several sliced red chili peppers. In the bottom right corner, more green onions are scattered on the grey surface.

PRAWN DUMPLING (5pcs) \$17.90

garlic, shallot, chilli oil and vinegar



CRAB PRAWN ROLL (6pcs) \$17.90
with plum sauce



FRIED SQUID \$20.90
with garlic, pepper, shallot and chilli mayo



Skewers

BEEF SKEWERS (2pcs)

\$14.90

with chilli and
tamarind sauce

SATAY SKEWERS (8pcs)

\$16.90

with peanut sauce and
cucumber relish

LAMB SKEWERS (2pcs)

\$14.90

with chilli and
tamarind sauce



CREAMY TOM YUM PRAWN \$23.50
with mushroom, Thai herbs and chilli

Soupy



TOM KHA CHICKEN \$21.90
with mushroom, chilli and Thai herbs



BEEF MASSAMUN \$26.90
with potato and fried shallot



DUCK CURRY \$31.90

with pineapple, lychee, green bean, cherry eggplant and tomato



with pumpkin, green bean and basil



GREEN CURRY

with green bean, Thai eggplant and basil

CHOICE OF:

Veg/Veg and Tofu \$20.90

Chicken \$21.90

Beef \$22.90

Prawns (6pcs) \$26.90

Seafood (Prawn, Scallop, Squid) \$27.90

Combination (Chicken, Beef, Prawn) \$28.90

Curry

Sizzling



SIZZLING LAMB CUTLET (400GR) \$34.90

with onion, bell pepper, mushroom, black pepper and garlic

A close-up photograph of a sizzling black iron plate filled with Wagyu beef cubes, red bell peppers, mushrooms, and green peas. The dish is garnished with a generous amount of golden-brown fried shallots. The plate is set on a wooden surface.

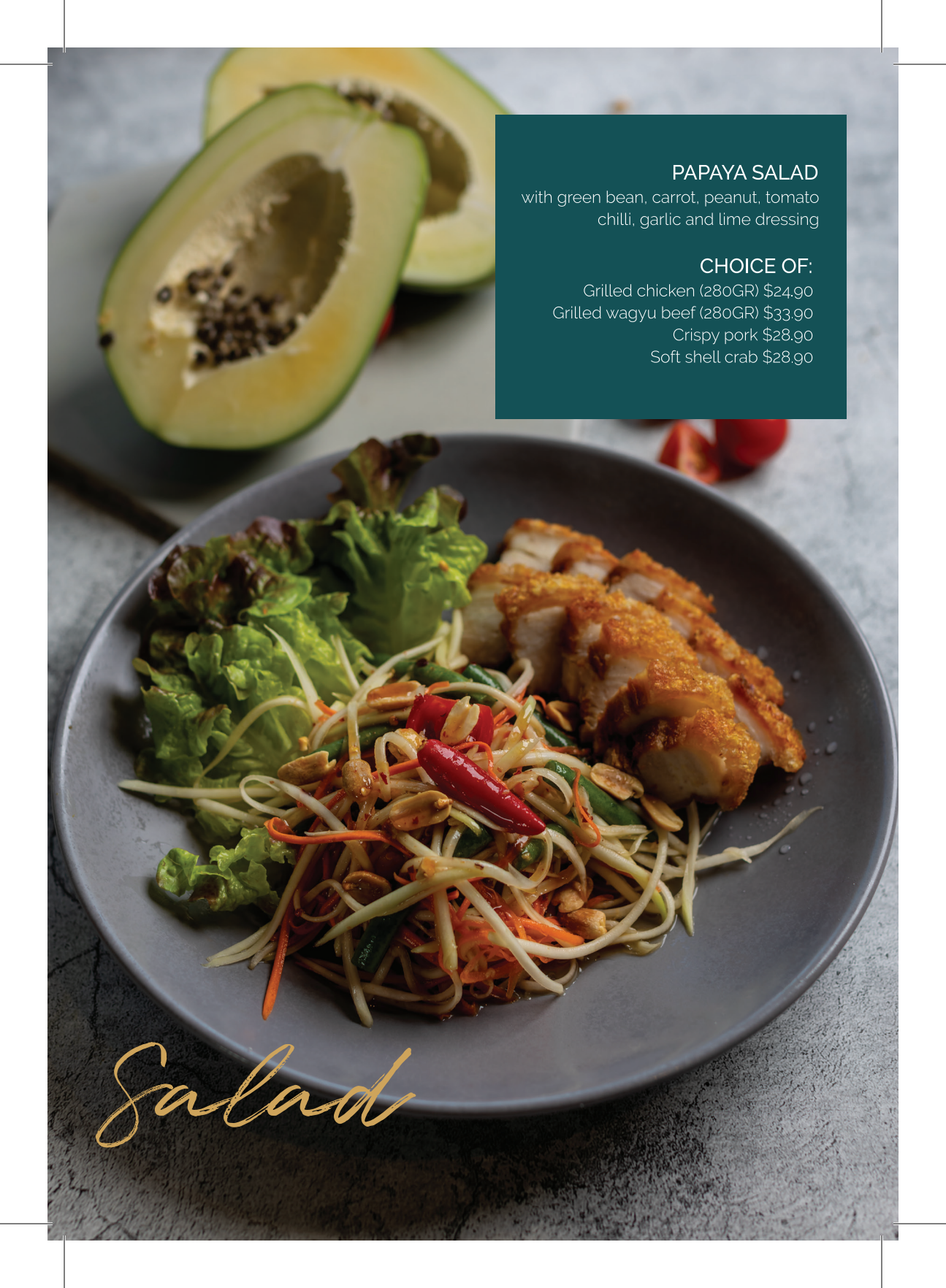
SIZZLING WAGYU BEEF \$31.90

with onion, bell pepper, mushroom,
peppercorn, finger root in oyster sauce

A close-up photograph of a sizzling black iron plate filled with large prawns, green beans, and fresh basil leaves. The dish is garnished with a generous amount of golden-brown fried shallots. The plate is set on a wooden surface.

SIZZLING PAD CHA SEAFOOD \$31.90

with mixed fresh herbs, chilli and garlic



PAPAYA SALAD

with green bean, carrot, peanut, tomato
chilli, garlic and lime dressing

CHOICE OF:

- Grilled chicken (280GR) \$24.90
- Grilled wagyu beef (280GR) \$33.90
- Crispy pork \$28.90
- Soft shell crab \$28.90

Salad



DUCK SALAD \$31.90

with mixed leaf, eshallot, herbs, chilli jam and coconut dressing



CHICKEN SALAD (280GR) \$24.90

with mixed leaf, eshallot, herbs and lime dressing



THAI BEEF SALAD (280GR) \$33.90

with mixed leaf, eshallot, herbs and lime dressing



BBQ WAGYU BEEF (280GR) \$33.90

Recommended medium rare)
with garden salad and Thai Nahm Jim

Grilled



BBQ CHICKEN (280GR) \$24.90

with garden salad and sweet chilli sauce



BBQ LAMB CUTLET (400GR) \$34.90

recommended medium rare)
with garden salad and Thai Nahm Jim



**ROASTED DUCK
PLUM SAUCE \$34.90**

with bok choy, cinnamon and
star anise



**S TOM YUM SEAFOOD
FRIED RICE \$27.90**

with mushroom, egg and Thai herbs
Thai herbs



**PAD THAI SOFT SHELL
CRAB \$26.90**

in thin rice noodles, eggs, peanuts,
beansprout and tofu

Mains



CRISPY PORK and NAHM JIM \$30.90
with sweet soy and green chilli sauce

A top-down view of a light blue ceramic bowl filled with Chinese Broccoli (Gai Lan) and Crispy Pork. The broccoli is dark green and coated in a dark, glossy sauce. The pork is golden-brown and crispy. Red chili slices and minced garlic are scattered on top. A dark teal text box is overlaid in the upper right.

CHINESE BROCCOLI with CRISPY PORK \$27.90
with garlic, chilli in oyster sauce

A top-down view of a light green ceramic bowl filled with Prik Khing Crispy Pork. The pork is golden-brown and crispy, coated in a red chili paste. Green beans are mixed in, and the dish is garnished with fresh dill and red chili slices. A dark teal text box is overlaid in the upper left.

PRIK KHING CRISPY PORK \$27.90
with green bean, kaffir lime and chilli paste

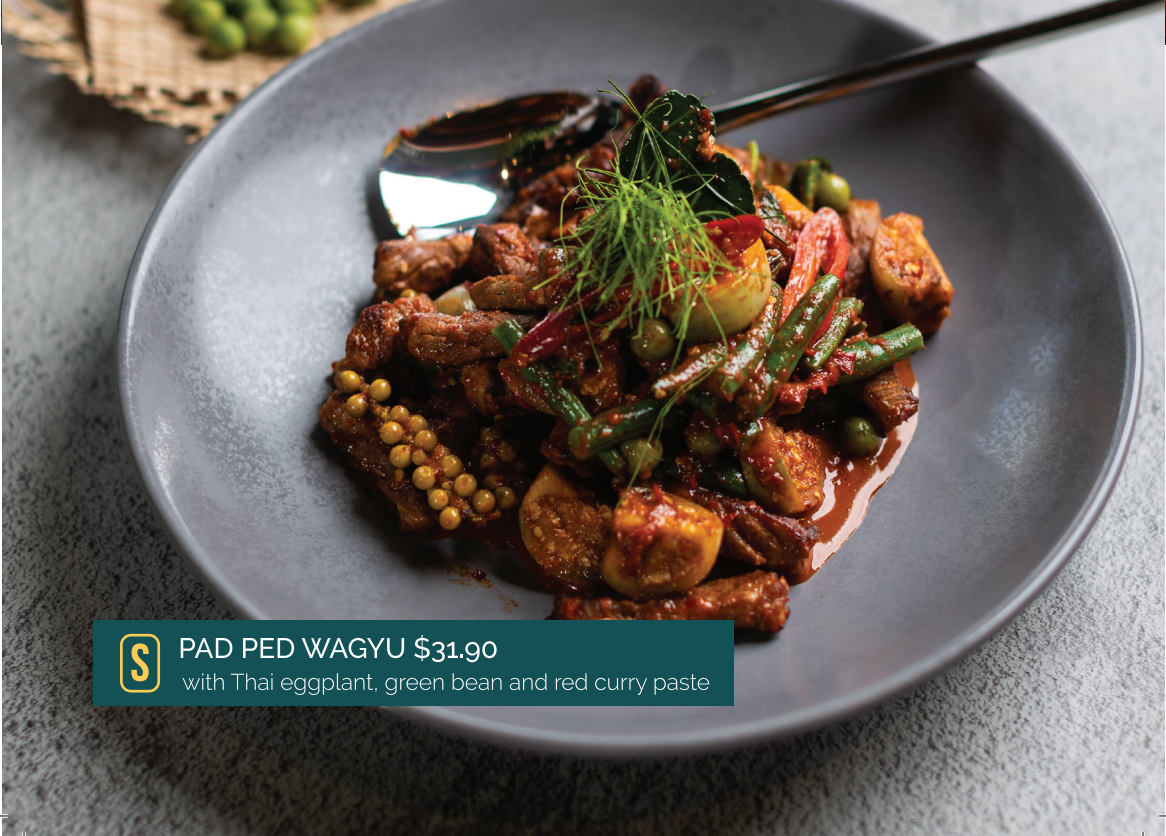


PINEAPPLE FRIED RICE \$27.90

with chicken, prawn, pea, cashew nut, tomato and pineapple

A close-up photograph of a dish featuring soft-shell crab pieces, likely fried, served in a dark, glossy sauce. The dish is garnished with finely sliced green onions and a few red chili slices. It is presented in a rustic, dark-colored bowl. A small portion of a bowl of white rice is visible in the upper left corner, and a whole red chili pepper lies on the surface to the right of the bowl.

CHILLI JAM SOFT SHELL CRAB \$29.90
with creamy chilli jam sauce

A close-up photograph of a stir-fried dish, identified as Pad Ped Wagyu. It features bite-sized pieces of wagyu beef, green beans, and Thai eggplant, all coated in a rich, dark red curry sauce. The dish is garnished with fresh green herbs and served on a light grey, modern-style plate. A silver spoon is placed behind the food.

PAD PED WAGYU \$31.90

with Thai eggplant, green bean and red curry paste



PINEAPPLE and CHILLI SAUCE SNAPPER \$38.90
with tomato, eshallot and basil



STEAMED WILD BARRAMUNDI with GINGER & SHALLOT \$34.90
with shiitake in light soy sauce



CHOO CHEE SAUCE SNAPPER \$38.90
with kaffir lime and red curry sauce



GREEN CURRY BARRAMUNDI \$34.90
with broccoli, eggplant and herbs

Stir-fry

CHOICE OF:

Veg and Tofu \$20.90

Chicken \$21.90

Beef \$22.90

Prawns (6pcs) \$26.90

Seafood (prawn, squid, scallop) \$27.90

Crispy Pork \$28.90

Combination (chicken, beef, prawns 4pcs) \$28.90



CASHEW NUT SAUCE

with vegetables, cashew nut and
chilli jam sauce



CHILLI BASIL SAUCE

with vegetables, basil with crushed
chilli and garlic

A top-down view of a dark grey ceramic bowl filled with a satay sauce. The sauce is a thick, orange-brown color and is drizzled over several pieces of food. There are two large, triangular pieces of what appears to be fried tofu or tempeh. Mixed in with the sauce are various vegetables: green beans, broccoli florets, red bell pepper strips, and a large, thick slice of white onion. Fresh green cilantro leaves are scattered on top, along with a sprinkle of white sesame seeds. In the background, a gold-colored fork and spoon are partially visible, resting on a light grey textured surface.

SATAY SAUCE

with vegetables and peanut sauce

A top-down view of a light-colored ceramic bowl filled with oyster sauce. The sauce is a dark, glossy brown and is poured over a variety of ingredients. Large, cooked shrimp are the most prominent feature, with their tails curled. Other ingredients include green beans, broccoli florets, red bell pepper strips, and a slice of white onion. The bowl is set on a light grey textured surface, and a pair of dark wooden chopsticks is visible on the left side.

OYSTER SAUCE

with vegetables and garlic

Rice and Noodles



PAD THAI

with thin rice noodle, egg, peanut and tofu





PAD SE EW

with flat rice noodle, Chinese broccoli, egg and sweet soy sauce



PAD KEE MAO

with flat rice noodle, egg, chilli, garlic and basil sauce



FRIED RICE

with egg, vegetables and seasoning sauce

CHOICE OF:

- Veg and Tofu \$20.90
- Chicken \$21.90
- Beef \$22.90
- Prawns (6pcs) \$26.90
- Seafood (prawn, squid, scallop) \$27.90
- Crispy Pork \$28.90
- Combination (chicken, beef, prawns 4pcs) \$28.90



SPICY FRIED RICE

with egg, basil, crushed chilli and garlic

Vegetarian



STIR FRIED EGGPLANT TOFU with CHILLI BASIL \$21.90

with tofu, shiitake, crushed chilli, garlic and
mushroom sauce



S **GREEN BEAN with TOFU \$22.90**
with garlic, chilli, tofu and
mushroom sauce



ROASTED PUMPKIN STIR FRIED \$21.90
with tofu, shallot, egg and mushroom
sauce



ASIAN GREEN STIR FRIED \$21.90
with mixed green vegetables, shiitake
tofu in mushroom sauce



S **STEAMED CHINESE BROCCOLI**
with GINGER SAUCE \$15.90
with ginger, mushroom sauce,
crushed chill and garlic

S Spicy **V** Vegetarian **G** Gluten Free

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Photos for references only.



EGG FRIED RICE \$14.90
with SATAY SKEWERS

*Kids
menu*



EGG FRIED RICE \$14.90
with CHICKEN WINGS

Sides



JASMINE RICE \$4.50

COCONUT RICE \$8.00

EGG FRIED RICE \$9.00

ROTI \$4.50

PEANUT SAUCE \$7.00

Banquet

\$49 per person (min. 4ppl)

SATAY SKEWERS
PRAWN DUMPLINGS
CRAB PRAWN ROLLS

DUCK SALAD
CHICKEN CASHEW NUT STIR FRY
BEEF MASSAMAN
STEAMED WILD BARRAMUNDI with GINGER AND SHALLOT

STEAMED RICE

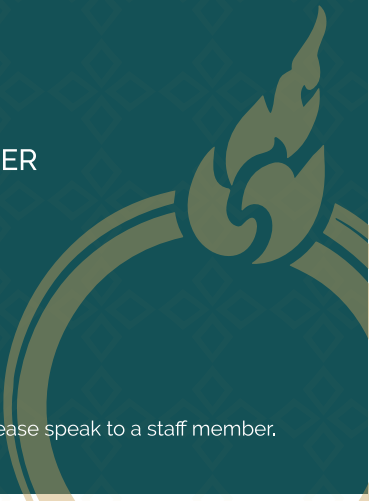
\$57 per person (min. 4ppl)

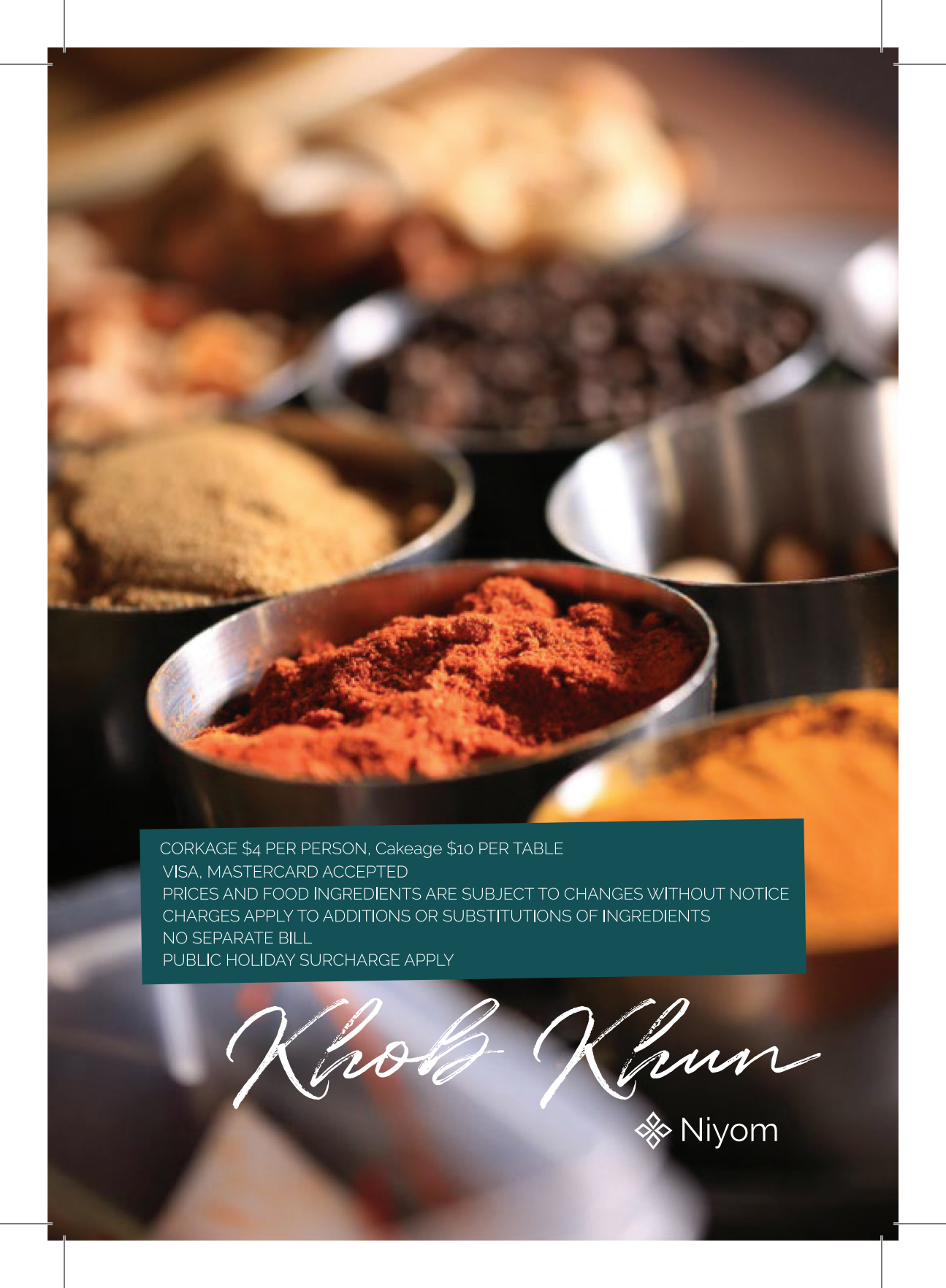
BETEL LEAF PRAWN
BEEF SKEWER (4pcs)
VEGETARIAN CURRY PUFF
FRIED SQUID

CRISPY PORK and NAHM JIM
DUCK CURRY
PINEAPPLE and CHILLI or CHOO CHEE SNAPPER
CHICKEN with OYSTER SAUCE STIR FRY
ASIAN GREEN STIR FRY

STEAMED RICE

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Photos for references only.





CORKAGE \$4 PER PERSON, Cakeage \$10 PER TABLE
VISA, MASTERCARD ACCEPTED
PRICES AND FOOD INGREDIENTS ARE SUBJECT TO CHANGES WITHOUT NOTICE
CHARGES APPLY TO ADDITIONS OR SUBSTITUTIONS OF INGREDIENTS
NO SEPARATE BILL
PUBLIC HOLIDAY SURCHARGE APPLY

Khob Khun

❖ Niyom

*-More than food.
It's an experience!*

Thank you. ❖