



Sawasdee and a warm welcome to Sala Rim Naam, where an enchanting Thai journey awaits you.

Since 1983, Sala Rim Naam has been the gracious host to thousands of diners, providing a memorable and immersive Thai evening, rich in cultural discovery. Our aim is to make this experience unforgettable for every guest.

On this captivating journey, prepare to be enchanted by the harmonious fusion of authentic Thai cuisine, drawing inspiration from royal Thai traditions. The night will come alive with graceful Thai cultural performances and traditional Thai music, immersing you in the very essence of Thailand. Plus, our genuine Thai hospitality will be a constant presence, ensuring you feel warmly welcomed and right at home throughout the experience.

In a nutshell, your time at Sala Rim Naam will encompass the finest of Thailand in one extraordinary experience.

The Thai cultural show will commence at 7.45 pm and conclude at 9 pm. We highly recommend taking photos and videos of the show, as some of the performances presented are rare and very captivating.

Wishing you a fantastic cultural journey and a Thai night to remember.

Khob Khun Ka

เมี่ยงคำ
Betel leaf wraps with roasted peanuts, crispy roasted coconut,
dried shrimps and ginger

ยำถั่วพู๋สด
Spicy winged bean and prawn salad

มังกรคาบแก้ว
Sweet and salty caramelized turnip with peanuts, served on tangerine

ปั้นขลิบไส้ปลากะพง
Steamed seabass puff



ต้มโคล้งหอยเชลล์ฮอกไกโด
Grilled aromatic Thai broth of Hokkaido scallop, straw mushrooms, bird's eye chilli,
lime, lemongrass, galangal and kaffir lime



กุ้งแม่น้ำย่างซอสน้ำปลาหวาน น้ำจิ้มพริกเกลือ และสมุนไพรตามฤดูกาล
Grilled river prawn with sweet fish sauce and spicy seafood dressing
served with seasonal herbs



รากบัวผัดเห็ดหอม
Stir-fried lotus root with shitake mushroom

ปลากะพงสามรส
Roasted seabass with sweet chilli sauce

แกงกะหรี่เนื้อ
Yellow curry with tenderloin beef

ข้าวหอมมะลิและข้าวกล้องออแกนิก
Jasmine and organic brown rice



ข้าวเหนียวมะม่วง และไอศกรีมกะทิ
Mango sticky rice with coconut ice cream

Petits fours

THB 3,400++ per person
5 Glasses Pairing THB 2,450++ per person

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.
Prices are in Thai Baht and subject to 10% service charge and applicable government tax.