



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

ช่อมะลิไส้ปู

Crab meat dumpling shaped like a jasmine flower

หมี่กรอบโบราณ

Crispy-fried noodles topped with bitter orange and banana blossoms

กระทงทองยำกุ้ง

Spicy banana prawn salad with lemongrass served in a crispy pastry shell

ยำส้มโอเนื้อไก่ต่อนอบแห้ง

Pomelo salad with air-dried shredded capon chicken



หอยเชลล์ต้มกะทิสายบัว

Grilled scallops in an aromatic, peppery coconut soup
with tamarind, shrimp paste and lotus stem



แสร้งว่ากุ้งย่างปลาฟู

Grilled river prawns with tomalley and crispy fish floss
with an herb and spice sauce



แกงคั่วเนื้อย่างใบชะพลู

Grilled beef tenderloin in red curry with wild betel leaves

ปลาเก๋าแดงและหลนเต้าเจี้ยวสมุนไพร

Charcoal-grilled grouper fillet served with herbs, tamarind,
coconut cream, and fermented soybean relish

รากบัวผัดกระเทียมดำ

Stir-fried lotus root with black garlic

ข้าวกล้องออร์แกนิกและข้าวหอมมะลิ

Organic brown and Jasmine rice



ข้าวเหนียวมะม่วงและไอศกรีมกะทิ

Mango sticky rice with coconut ice cream

Petit 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.