



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 7.30 pm and conclude at 9.30 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



ยำห้วปลี
Banana blossom salad

น้ำพริกอ่อง
Northern Thai tomato relish

หลนเต้าหู้
Tofu cooked with coconut cream and fresh lemongrass

ก้อยแตงโม
Thai-style spicy watermelon salad with roasted rice powder, shallots, spring onions, coriander, mint, lime juice, and chili.



ต้มแซ่บเห็ดย่าง
Thai spicy-sour soup with grilled mushroom, fresh herbs, roasted chili, and lime



แพลนต์เบสซอสโรหะพา
Grilled plant-base with sweet basil sauce

แกงคั่วฟักทองและสับปะรด
Red curry with pumpkin, pineapple and kaffir lime leave

ผัดยอดมะระไฟแดง
Wok-fried chayote leaves with soy sauce, mushroom sauce, garlic and chili

ข้าวมันใบเตย
Steamed jasmine rice infused with pandan leaves.



ส้มฉุน
Traditional Thai seasonal fruit dessert with young ginger, bitter orange, and pandan-infused syrup and lychee sorbet

Petit's fours

THB 2,800++ per person
4 Glasses Pairing THB 1,980++ 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.

ยำห้วปลี
Banana blossom salad

น้ำพริกอ่อน
Northern Thai tomato relish

หลนเต้าหู้
Tofu cooked with coconut cream and fresh lemongrass

ก้อยแตงโม
Thai-style spicy watermelon salad with roasted rice powder, shallots, spring onions, coriander, mint, lime juice, and chili.



ต้มแซ่บเห็ดย่าง
Thai spicy-sour soup with grilled mushroom, fresh herbs, roasted chili, and lime



เต้าหู้ทอดต้มยำและมะพร้าวอ่อน
Grilled Tofu with tom yum sauce and young coconut



แพลนต์เบสซอสโรหะพา
Grilled plant-base with sweet basil sauce

แกงคั่วฟักทองและสับปะรด
Red curry with pumpkin, pineapple and kaffir lime leave

ผัดยอดมะระไฟแดง
Wok-fried chayote leaves with soy sauce, mushroom sauce, garlic and chili

ข้าวมันใบเตย
Steamed jasmine rice infused with pandan leaves.



ข้าวเหนียวมะม่วง
Mango sticky rice with coconut cream and coconut sorbet

Petit's 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.