

Rim Nam

Experience typical Thai family style eating by selecting from the below. Dishes are carefully selected by Chef Neung representing a traditional Thai meal using the freshest seasonal ingredients.

A proper Thai meal should consist of a soup, a curry dish with condiments, a dip with accompanying fish and vegetables. A spiced salad may replace the curry dish. The soup can also be spicy, but the curry should be replaced by a non-spiced item. There must be harmony of tastes and textures within individual dishes and the entire meal.

Join us for a spice trail experience around the regions of Thailand's and local delicacies, where we demonstrate the roots of Authentic Thai Cuisine

APPETIZERS

Thai food has culinary influences from the 17th century onwards included Portuguese, Dutch, French and Japanese. Chilies were introduced to Thai cooking during the late 1600s by Portuguese missionaries who'd acquired a taste for them while serving in South America.

Poa Pia ปอเปี๊ยะทอด

Home-made crispy fried spring rolls with your choice of filling and served with sweet plum sauce.

Shrimp กุ้ง	330
Vegetable ผัก ✓	300

Satay สะเต๊ะ 🍖

Famous Thai bamboo skewers with your choice of meat, served with peanut sauce and cucumber pickle.

Chicken ไก่	300
Pork หมู	300

Gai Hor Bai Teuy ไก่ห่อใบเตย 🍖

Pandan leaf wrapped deep-fried marinated tender chicken hip with tamarind sauce.

Thod Mun Pla ทอดมันปลา	330
Deep-fried fish cake with sweet chili sauce.	

SALADS

Yum Wun Sen ยำวุ้นเส้น 🍖🌶️	280
Glass noodle salad with prawn, chicken breast and Thai herbs.	

Yum Nua Ma Keur Pow ยำเนื้อมะเขือเผา 🌶️	350
Fragrant beef salad with grilled long eggplants in lime dressing.	

Yum Hed Ruem ยำเห็ดรวม ✓🌶️	250
Spicy mushroom salad with Thai herbs in lime dressing.	

SOUP

"Originally, Thai cooking reflected the characteristics of a waterborne lifestyle. Aquatic animals, plants and herbs were major ingredients."

Tom Yum ต้มยำ ★🌶️

Probably the most famous Thai soup, this flavorful yet spicy soup is hot sour and fragrant. An ideal accompaniment to other Thai dishes. Selected protein with lemongrass, kaffir lime leaves, chili, coriander and straw mushrooms.

Tom Yum Goong - Prawn	380
ต้มยำกุ้ง	
Tom Yum Talay - Mixed Seafood	350
ต้มยำทะเล	
Tom Yum Hed Reum - Mushroom	320
ต้มยำเห็ดรวม ✓	

🍖 Contains Nuts

✓ Vegetarian

★ Signature dish

🌶️ Medium Spice

🌶️🌶️ Hot Spice

ราคานี้ไม่รวมค่าบริการ 10% และภาษี

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Tom Kha ต้มข่า ★

A delightful fragrant soup, enriched with coconut milk and the elusive flavor of galangal. Chicken or mushroom with coconut milk, galangals and Kaffir lime leaves.

Tom Kha Gai - Chicken ต้มข่าไก่ 320

Tom Kha Talay – Mixed Seafood ทะเล 350

Tom Kha Hed - Mushrooms ต้มข่าเห็ด ✓ 320

DIPPING

In Thai meals, there are dishes that consist of meat, vegetables and Nam Prik. “ Nam Prik” is a mix of herbs such garlic, onions, chilli, mixed with fish or any kind of meat and seasoned with fish sauce, lime juice or other fruit juices such as tamarind juice. The method used in mixing these ingredients is by using mortar and pestle to really make smooth and fine texture.

Nam Prik Ma Kam น้ำพริกมะขาม 🌶️ 300
Smashed young tamarind, green chili and garlic dip serve with boiled egg and vegetables.

Nam Prik Rim Nam น้ำพริกจิน่า ★ 🌶️ 380
Sea bass paste and chili serve with vegetable.

Tao Jew Lhon เต้าเจี้ยวหลน 350
Soya bean dipping sauce with minced pork and prawn.

FROM THE CURRY POT

Thais were very adept at taking foreign cooking methods and substituting ingredients. The ghee used in Indian cooking was replaced by coconut oil, and coconut milk substituted for other dairy products. Overpowering pure spices were toned down and enhanced by fresh herbs such as lemon grass and galangal. Eventually, fewer and less spices were used in Thai curries, while the use of fresh herbs increased.

Gang Kiew Wan แกงเขียวหวาน 🌶️

One of the most popular Thai curry dishes, rich green coconut curry with Thai eggplant, sweet basil and your choice of:

Chicken ไก่ 320

Beef เนื้อ 350

Mixed seafood ทะเล 350

Gang Kiew Wan Rim Nam ★ 🌶️ 350
แกงเขียวหวานริมน้ำ

Rim Nam special green curry with Chef's homemade fish balls stuffed with salted duck egg yolk.

Gang Ga Ree Gung แกงกะหรี่กุ้ง 450
Rock lobster meat in creamy yellow coconut curry.

Gang Massaman แกงมัสมั่น 🍛

Coconut curry with Massaman paste, onion, potatoes and your choice of:

Beef เนื้อ 480

Chicken ไก่ 380

Gang Phed Ped Yang แกงเผ็ดเป็ดย่าง 🌶️ 420

Classic roasted duck in red curry.
A highly spiced dish flavored with coconut, balanced with pineapple and lychee

Panang Nua พะแนงเนื้อ 🌶️ 450

Stir-fried beef in Panang curry paste, coconut cream and Kaffir lime leaves.

🍛 Contains Nuts

✓ Vegetarian

★ Signature dish

🌶️ Medium Spice

🌶️🌶️ Hot Spice

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OUT OF THE WOK

“With their Buddhist background, Thais shunned the use of large animals in big chunks. Big cuts of meat were shredded and laced with herbs and spices. Traditional Thai cooking methods were stewing and baking, wok tossing or grilling.”

Phad Kra Pow ผัดกระเพรา 🌶️

Your choice of meat or seafood stir-fried with holly basil, chili and garlic.

Chicken ไก่	320
Beef เนื้อ	400
Pork หมู	320

Gai Phad Med Mamueng ไก่ผัดเม็ดมะม่วง 🥥 300
Stir-fried chicken with cashew nuts, onion, peppers and dry chili.

Phad Cha Talay ผัดฉ่าทะเล ★ 🌶️ 380
Stir-fried mixed seafood and okra in fragrant spice paste.

Nua Phad Nam Mun Hoy เนื้อผัดน้ำมันหอย 400
Stir-fried beef, mushrooms, vegetable and spring onions in oyster sauce.

Phad Piew Wan ผัดเปรี้ยวหวาน
Your choice of meat or seafood stir-fried with peppers, onion, pineapple and cucumber in sweet and sour sauce.

Chicken ไก่	320
Seafood ทะเล	350
Sea bass ปลากระพง	550

Phad Pak Reum ผัดผักรวม 🌱 220
Stir-fried mixed savory vegetable and mushrooms in oyster sauce.

Phad Pak Bung Fai Dang ผัดผักบุ้งไฟแดง 🌱 220
Stir-fried morning glory with bean paste and chili.

Pla Meug Phad Khai Kem ปลาหมึกผัดไข่เค็ม 320
Stir fried squid with salted egg York

Kai Jiew ไข่เจียว 180
Classic deep-fried Thai omelet with shallots, spring onions and sweet chili sauce.

STEAMED OR DEEP FRIED

Pla Nung Ma Nao ปลานึ่งมะนาว 🌶️ 550
Steamed sea bass with chili lime sauce.

Pla Meug Nung Ma Nao ปลาหมึกนึ่งมะนาว 🌶️ 400
Steamed whole squid with chili lime sauce.

RICE AND NOODLES

Rice is the main dietary staple of Thailand. Thais eat two kinds of rice: the standard white kind and glutinous, or sticky, rice. Sticky rice rolled into a ball is the main rice eaten in northeastern Thailand. Rice is eaten at almost every meal and also made into flour used in noodles, dumplings, and desserts.

Khao Phad Tom Yum Talay 🌶️ 320
ข้าวผัดต้มยำทะเล
Fried rice with mixed seafood, galangal, lemongrass, Kaffir leaf and chili paste.

Khao Ob Sabparod ข้าวอบสับประรด 380
Fried rice served in pineapple with shredded pork, raisin, cashew nuts and Chinese sausage.

Khao Phad Rim Nam ข้าวผัดริมน้ำ 🌶️ 350
Fried rice with mixed seafood and red curry paste

Phad Thai Rim Nam ผัดไทยริมน้ำ ★ 🥥 490
Special Thai fried rice noodles with prawns, tofu, sweet radish and dry shrimps in tamarind sauce.

🥥 Contains Nuts

🌱 Vegetarian

★ Signature dish

🌶️ Medium Spice

🔥 Hot Spice

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Khao Phad ข้าวผัด

Stir-fried rice with vegetables, eggs and your choice of:

Eggs ไข่	220
Chicken ไก่	280
Pork หมู	280
Seafood ทะเล	320

Khao Suay ข้าวสวย / Khao Klong ข้าวกล้อง/

Khao Som Mue ข้าวสามสี 50

Choice of steamed jasmine rice, brown rice and half polished rice.

DESSERTS

Kha Nhom Mor Geang ขนมหม้อแกง 🥥 190

Local famous sweet made from Mung bean with coconut ice cream presented in young coconut shell.

Khaow Neaw Mamuang ข้าวเหนียวมะม่วง ★ 220

Famous sticky rice and Thai sweet mango; a classic Thai dessert.

Thai Chili Ice Cream ไอศกรีมพริก 🥵 270

Chili ice cream, served with fried banana.

Tub Tim Grob ทับทิมกรอบ ★ 190

Water Chestnut in syrup with coconut milk.

Fug Tong Sung Ka Yha สังขยาฟักทอง 190

Steamed pumpkin with Thai custard.

Tropical fruit ผลไม้เมืองร้อน 150

🥥 Contains Nuts

🌿 Vegetarian

★ Signature dish

🌶️ Medium Spice

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