



Sala Mae Nam

Chef Pisit, our executive Chef's much in-demand culinary skill and creativity in both Asian and Western cuisine come from his more than 25 years' experience as a chef in top establishments from Macau to Maldives and from Singapore to Thailand. During this time he also broadened his horizons of creativity and innovation whilst working as a guest chef in many hotels in Europe. As native of the region, Chef Pisit is an avid aficionado of Lanna cuisine, his culinary journey began early on, inspired by his parent's love and respect for local, organic ingredients and traditional ways of preparing authentic local Northern Thai food.

Like many cuisines, Thai food is regional. The Northern Thai or Lanna cuisine is named after the Lanna kingdom, of which the people of Chiang Rai are very proud.

'Lanna' is 'Lan' (a million) and 'na' (ricefields) combined, so the Lanna, a fertile agricultural region, was the land of 'a million rice fields'. We also find influences from Mon, Khmer, Shan, Lao, and Burmese cuisine in Northern Thai food and it's the unity of these disparate elements that make Lanna cuisine so distinctive.

For a good introduction to Northern Thai food, we highly recommend the **Lanna Northern Cuisine** section of our menu. On the list of 'must-haves' on the Northern Thai table are **Kao Soi Curry Soup**, **Northern Spicy Sausage**, **Gaeng Hang Lay Moo** (pork curry).

We always thrive to get seasonal, local and organic ingredients to offer a delicious culinary experience but also to be sustainable with our local community. Each month we are adding some additional seasonal dishes to our menu.

Monthly specials

We get our local Red Tilapia fish from a small province called Mae Chan which is 20 kilometers away from our resort. It is a small family run business that provides the freshest fish in the region using sustainable fishing methods.

Appetiser and Soup

🍷 Thord ทอดสมุนไพรน้ำจิ้มสามรส	🌶️ 650	🍷 Tom Som ต้มโคล้ง	🌶️ 280
Crispy fish with local Thai spices and herbs accompanied with a Thai spicy lime dip.		Spicy and sour soup flavored with Thai herbs, basil and tamarind sauce.	

Main

🍷 Phad King Sod ผัดขิงสด	🌶️ 650	🍷 Nueng Num Prik Ong ปลาึ่งน้ำพริกอ่อน	🌶️ 750
Wok fried red tilapia fish with Thai mixed spices and fresh ginger.		Red tilapia fish steamed with local herbs and spicy tomato dip.	
🍷 Pad Prik Gaeng ผัดเครื่องแกง	🌶️ 700		
Red tilapia fish cooked in red curry sauce with eggplants, chili and green pepper corn.			

🍷 Signature dishes | 🌶️ Mildly Spicy | 🌶️🌶️ Medium Spicy | 🌶️🌶️🌶️ Very Spicy
 🍷 Vegetarian Dishes | ❤️ Purist Lifestyle | 🍷 Locally Sourced

Please let our service team know if you have any dietary requirements or food allergies
 All prices listed are in Thai Baht and are subject 10% service charge and applicable government tax.

Appetisers

Lanna Northern Cuisine

Lanna ออร์เดิร์ฟเมือง Q

  420

Chiang Rai spicy pork sausage, pork roll, and crispy pork crackling served with steamed organic vegetables with local green vegetable chili dip and pork-tomato dip

Hed Hom Thord เห็ดหอมทอด Q

 280

Fried local Mae Sai shiitake mushrooms with sweet chili sauce

Moo Ping หมูปิ้ง Q

  380

Local favorite grilled marinated pork skewers accompanied with roasted chili dip

Authentic Thai Cuisine

Khong Wang Ruam ของว่างรวม

 450

A selection of Sala Mae Nam signature Thai appetisers to share. Deep-fried chicken and mushroom roll, deep-fried curry fish patties, deep-fried chicken in pandan leaves and guava salad

Por Pha Pak ปอเปี๊ยะผัก

 250

Vegetable spring rolls served with plum, sweet chilli and cucumber sauce

Por Pia Hed Horm Gai ปอเปี๊ยะเห็ดหอมไก่ Q

350

Doi Tung Royal Project shiitake mushrooms and chicken spring rolls, served with plum, sweet chilli and cucumber sauce

Satay Gai สะเต๊ะไก่

250

Chicken skewers with crusty garlic bread, peanut sauce and cucumber relish

Thord Mum Pla Kai ทอดมันปลากลาย

280

Deep fried curry fish patties served with sweet chili sauce and roasted peanuts

Gai Hor Bai Toew ไก่ห่อใบเตย

280

Deep-fried chicken in pandan leaves with sweet soya sauce



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Salads

Lanna Northern Cuisine

Salad Ruam / A selection of Thai salad (to share) สลัดรวมรส    550

Spicy mango salad with deep-fried sea bass, spicy guava salad with prawns and cashew nuts, spicy papaya salad with soft shell crab and pomelo salad

Yam Som O ยำส้มโอ    310

Pomelo, shredded chicken, quail eggs and roasted coconut

Som Tam Gai Yang ส้มตำไก่ย่าง    220

Green papaya salad with grilled chicken in a spicy lime dressing

Som Tam Poo Nim Thord ส้มตำปูนิ่ม   380

Papaya salad with deep-fried soft shell crab

Authentic Thai Cuisine

Yum Ma Muang Pla Thord

ยำมะม่วงกับปลากระพงทอด    380

Spicy mango salad with deep-fried local tilapia fish

Tum Fa Rang Goong ส้มตำฝรั่ง  320

Chiang Mai's original spicy guava salad with prawns and cashew nuts

Yam Nueang Yang ยำเนื้อย่าง  290

Grilled Chiang Rai striploin beef salad with coriander, spring onion and tomato in a spicy garlic and lime dressing



Soups

Lanna Northern Cuisine

Soup Sai Gai Yum ซุปใสไก่ย่ำ   250

Chiang Saen chicken clear soup with locally sourced organic herbs

Authentic Thai Cuisine

Tom Yum Goong ต้มยำกุ้ง    360

Chiang Rai river prawn spicy soup with straw mushrooms, lemongrass, kaffir lime, bird eye chilli and lime juice

Tom Kha Gai ต้มข่าไก่   200

Coconut milk soup with chicken, galangal shoots, kaffir lime and lime juice

Tom Kha Hed ต้มข่าเห็ด    200

Coconut milk soup with wild mushroom, galangal shoots, kaffir lime and lime juice

Soup Nuea Tun ซุปเนื้อตุ๋น 320

Braised tender beef soup with potatoes

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Main Dishes

Lanna Northern Cuisine

Jin Som ♀

จิ้นส้มคั่วไข่สองสี

Wok-fried sour pork with salty preserved eggs and fresh garlic

🌶️ 340

Gaeng Hang Lay Moo แกงฮังเลหมู

Northern Thai curry with pork, pickled Burmese garlic, peanut and ginger

🌶️ 260

Gaeng Khaw Khae Gai คั่วแคไก่

Chiang Mai wild chicken dry curry with assorted vegetables

🌶️ 230

Kao Soy ♀ ข้าวซอยไก่ / เนื้อ / กุ้ง

Traditional Chiang Mai egg noodles in yellow curry soup with your choice of chicken, beef or prawn

🌶️ 300

Kao Phad Lanna ♀ ข้าวผัดออร์เดิร์ฟเมือง

Chiang Rai fried rice with green chili paste, crispy pork crackling and northern pork spicy sausage

🌶️🌶️ 280

Authentic Thai Cuisine

Goong Mea Nam Sauce Makham

กุ้งชอสมะขาม

Chiang Rai river prawns with red onion and tamarind sauce

🐘 890

Gaeng Massaman Nuea แกงมัสมั่นเนื้อ

Tender braised beef Massaman curry with coconut milk

🌶️ 350

Gaeng Kiew Waan Gai

แกงเขียวหวานไก่

Green curry with chicken, pea eggplants, water chestnuts, sweet basil and galangal

🐘🌶️🌶️🌶️ 390

Gaeng Phed Ped Yang ♀

แกงเผ็ดเป็ดย่าง

Red curry roasted duck, Phulae pineapple, lychee, kaffir lime leaves and sweet basil

🌶️🌶️🌶️ 390

Phad Kana Moo Krob

ผัดคะน้าหมูกรอบ

Chinese Kale, crispy pork, garlic, bird eye chilli and oyster sauce

🌶️🌶️ 290

Poo Nim Phad Pong Karee

ผัดผงกระหี่ ปูนี้

Stir-fried soft shell crab with yellow curry sauce

🌶️ 650

Gai Phad Med Ma Muang ♀

ไก่ผัดเม็ดมะม่วงหิมพานต์

Stir-fried chicken with cashew nuts, onions and dried chilies

🐘🌶️ 380

Phad Thai ผัดไทย

Stir-fried rice noodles with your choice of prawns, beef, chicken or vegetarian **V** in tamarind sauce

390

Kao Pad

Fried rice with your choice of prawns, chicken, beef, pork or vegetarian **V**

390

Phad Pak Ruam ♀ ผัดผักรวมห้ามันหอย

Stir fried mixed Chiang Rai Royal Project vegetables in garlic and oyster sauce

280

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