



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 chickens from a small scale local farm, located less than 5 kilometers away from our resort. It is a family business producing the best organic chicken in the area.

Appetiser and Soup

🍷 Gai Ban Thorn Katiam Prik Thai 🌶️ 350

ไก่เมืองทอดกระเทียมพริกไทยและเครื่องเทศ

Marinated chicken in fish sauce, Crispy herbs with garlic and spicy roasted chili dip

🍷 Tom Som Gai Bang ต้มส้มไก่บ้าน 🌶️🌶️ 280

Local chicken spices soup and freshest organic herbs

Main

🍷 Aom Gai อ่อมไก่ 🌶️ 350

Issan style herbal and organic flowers in curried chicken and roasted rice powder

🍷 Gai Nueang Num Prik ไก่บ้านผัดยอดมะพร้าวอ่อน

พริกแกง

🌶️🌶️🌶️ 550

Steamed chicken with spices, winter vegetables and local green chili dip

🍷 Gai Phad Yod Ma Prown Prik

ไก่บ้านหนึ่งน้ำพริกหนุ่ม

🌶️🌶️ 550

Medium spicy wok fried chicken in red curry with young coconut plum and kaffir lime leaves

 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 

  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 

 280

Fried local Mae Sai shiitake mushrooms with sweet chili sauce

Moo Ping หมูปิ้ง 

  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 

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 ทอดมันปลากราย

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








 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.

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 ส้มตำปูหิม   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

 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.

Main Dishes

Lanna Northern Cuisine

Jin Som ◊

จิ้นส้มคั่วไข่สองสี  340

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

Gaeng Hang Lay Moo แกงฮังเลหมู 260

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

Gaeng Khaw Khae Gai คั่วแคไก่ 230

Chiang Mai wild chicken dry curry with assorted vegetables

Kao Soy ◊ ข้าวซอยไก่ / เนื้อ / กุ้ง 300

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

Kao Phad Lanna ◊ ข้าวผัดออร์เดิร์ฟเมือง 280

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

Authentic Thai Cuisine

Goong Mea Nam Sauce Makham

กุ้งขอสมะขาม  890

Chiang Rai river prawns with red onion and tamarind sauce

Gaeng Massaman Nuea แกงมัสมั่นเนื้อ 350

Tender braised beef Massaman curry with coconut milk

Gaeng Kiew Waan Gai

แกงเขียวหวานไก่     390

Green curry with chicken, pea eggplants,


water chestnuts, sweet basil and galangal

Gaeng Phed Ped Yang ◊

แกงเผ็ดเป็ดย่าง    390

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

Phad Kana Moo Krob

ผัดคะน้าหมูกรอบ   290

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

Poo Nim Phad Pong Karee

ผัดผงกระหี่ ปูนี้  650


Stir-fried soft shell crab with yellow curry sauce

Gai Phad Med Ma Muang ◊

ไก่ผัดเม็ดมะม่วงหิมพานต์   380

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

Phad Thai ผัดไทย 390

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

Kao Pad 390

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

Phad Pak Ruam ◊ ผัดผักรวมห้ามันหอย 280

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

 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.