



Salathip Thai Restaurant is a proud supporter of the Royal Project Foundation by using the Foundation's products in our kitchen. The Royal Project Foundation in the North of Thailand has responded to His Majesty the late King Bhumibol Adulyadej's growing useful crops instead of opium. This is a transformation that gives them a better standard of living, and moves them towards a future of stability and prosperity.

The Thai Meal

The Thai wisdom in striking a delicate balance of flavours in each dish is renowned.

Spicy, sour, sweet and salty, the blend of flavours is often punctuated with hints of lime and lemongrass.

Best shared with friends or family, the typical meal consists of rice ladled on to each plate and combinations of aromatic curries, stir-fries and other dishes served concurrently.

Often Thai food is served with a combination of spicy condiments to embolden the dish: dried chilli, fish and chilli sauces are popular options. The Thai meal typically consists of one or two appetisers, a yum (salad), rice with soup, a curry dish and a main dish. A meal is capped with fresh tropical fruits and a selection of delightful native desserts.

A Taste of the Golden Land 2,100++ baht per set

Appetizers

ทอดมันปลากราย
THORD MUN PLAKRAI
Deep-fried Fish Cakes

หริ่ม
Rhum
Spicy Minced Chicken Wrapped in Egg nets

เห็ดม้วน
HED MUAN
Fresh Rice Paper Rolls of Stir-fried Mushrooms

ปลาหอยเชลล์
PLAA HOY SHELL
Grilled Scallops with Spicy Thai Herbs

SOUP

ต้มยำปลากะพง
TOM YUM PLA KRAPONG
Sea Bass and Galangal Soup

MAIN

ซูชิกุ้งมังกร
CHU CHEE GOONG MANGKORN
Phuket Lobster with Lesser Ginger Flavored Dry Curry,
Kefir Lime Leaves and Sweet Basil

ผัดผงกะหรี
POO PHAD PHONGKAREE
Stir-fried Crab Meat with Curry Powder

กุ้งเผาหน้าปลาหวาน
GOONG PAO NAMPLA WAAN
Charcoal Gilled River Prawn with Spicy and Sweet
Tamarind Sauce, Crispy Garlic and Shallot

ผัดผักบุ้งเต้าเจี้ยว
PHAD PHAK BOONG TAO JEAU
Stir-fried Morning Glory with Bean Paste

DESSERT

กล้วยไข่เชื่อมกับไอศกรีมกะทิ
KLOUY KHAI CHUEM KUB ICE-CREAM KA-TI
Small Banana Cooked in Syrup with Coconut Ice Cream
Served in Coconut Shell

Set Menu - Seafood 1,988 Baht

ทอดมันกุ้ง

THORD MUN GOONG

Deep-fried Minced Shrimp and Herbs

ปลาทะเล

PLA THALAY

Mixed Seafood with Spicy Thai Herbs

ต้มยำกุ้งสายเลื้อย

TOM YAM GOONG LAI SEUA

Hot and Sour Tiger Prawn Soup with Lemongrass

ชุฉีปลาแซลมอน

CHU CHEE PLA SALMON

Dry Red Curry of Salmon

ปูนิมผัดพริกไทยดำ

POO NIM PHAD PRIK THAI DAHM

Stir-fried Soft Shell Crab in Black Pepper Sauce

ผัดบร็อคโคลี่หอยเชลล์

PHAD BROCCOLI HOY SHELL

Stir-fried Broccoli with Scallops and Oyster Sauce

ผัดเปรี้ยวหวานกุ้ง

PHAD PRIEW WARN GOONG

Deep-fried Prawns with Sweet and Sour Sauce

ข้าวเหนียวสังขยาก็มีไอศกรีมชาไทย

KHAO NIEW SANG KHA YA

KUB ICE CREAM CHA THAI

Sweet Sticky Rice with Custard and

Thai Tea Ice Cream

Set Menu - Thai 1,688 Baht

ข้าวตัง

KHAO TANG

Crispy Rice served with Chicken, Peanut and Coconut Milk Sauce

ยำส้มโอ

YAM SOM-O

Pomelo Salad with Shrimps, Roasted Coconut Shavings and Cashew Nuts

ต้มข่าไก่

TOM KHA GAI

Coconut Milk Soup with Chicken and Galangal

แกงเขียวหวานหมูพริกชี้หนุ

GAENG KIEW WAN MOO PRIK KEE NOO

Green Curry of Pork with Fresh Bird's Eye Chilli

ไก่ผัดพริกแห้งเม็ดมะม่วงหิมพานต์

GAI PHAD PRIK HANG MED MAMUANG HIMMAPHAN

Stir-fried Chicken with Dried Chilli and Cashew Nuts

ปลาผัดน้ำพริกเผา

PLA PHAD NAM PRIK PAO

Deep-fried Sea Bass with Sweet Chilli Paste and Basil

ผัดคะน้าน้ำมันหอย

PHAD KA-NAR NAAM MUN HOY

Stir-fried Kale with Oyster Sauce

ข้าวเหนียวมะม่วงดอกอัญชัน

KHAO NIEW MAMUANG DOK AN-CHAN

Blue Pea Sticky Rice with Mango

Set Menu - Vegetarian 1,388 Baht

ปอเปี๊ยะเจ

POR PIA JAE

Vegetarian Spring Rolls

ส้มตำเจ

SOM TAM JAE

Green Papaya Salad

ต้มยำเห็ด

TOM YAM HED

Hot and Sour Mushroom Soup
with Lemongrass

แกงแดงเต้าหู้

GAENG DANG TAO HOO

Red Curry of Bean Curd with Sweet Basil

ผัดผักรวม

PHAD PHAK RUAM

Stir-fried Assorted Seasonal Mushrooms

ผัดกะเพราเจ

PHAD KRA PRAOW JAE

Stir-fried Vegetables with Garlic, Chilli and Basil

ผลไม้รวมมิตร

POLLAMAI RUAM MITR

Seasonal Fresh Fruit Platter

Appetisers and Salads




ไทยทาปาส Thai Tapas

Chicken Satay, Poh Pia Pla Salmon, Goong Hom Sabi Moo Sub,
Yum Som O, Thord Mun Pla



480

 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

 Pork  Vegetarian  Nuts  Level of Spiciness  Chef Recommendation

All Prices are in Thai Baht and are Subject to 10% Service Charge and Applicable Government Tax



ทอดมันปลาข้าวตอก
Thord Mun
Pla Khao Tok
Thai Fish Cakes
served with
Sweet Chilli Sauce
🌿🍴
220



ปอเปี๊ยะปลาแซลมอน
Poh Pia Pla Salmon
Smoked Salmon and Garden
Vegetable Rice Paper Rolls
420

สะเต๊ะรวม
Satay Ruam

Assorted Marinated Grilled
Skewers; Chicken, Pork and Beef
with Peanut Sauce



440



ส้มตำกุ้งสด
Som Tum
Goong Sod

Green Papaya
Salad with
Prawns



520





เมี่ยงปลาทับทิม
Mieang Pla
Tub Tim

Crispy Red Tilapia
served with
Kale Leaves and
Selection of
Thai Condiments

380

กุ้งห่มสไบหมูสับ
Goong Hom Sabai
Moo Sub

Crispy Prawns Stuffed
with Minced Pork in
a Chinese Pancake



420



หอยเชลล์ลยสวน
Hoy Shell Lui Suan

Seared Scallops with
a Spicy Green Mango
and Shallot Salad



520





ยำวุ้นเส้นทะเล
Yum Woon Sen
Thalay

Spiced Seafood Salad
with Vegetables
and Glass Noodles

🌿
580



ยำเนื้อย่าง
Yum Neua Yang

Salad of Grilled Beef, Tomato and
Onion with a Lime Chilli Dressing

🌿
380

ยำปูนิ่ม
Yum Pu Nim

Soft Shell Crab with Thai Herbs

🌿
450



ยำส้มโอ
Yum Som O

Pomelo Salad
with Prawns,
Roasted Coconut
and Crispy Shallots

🌿
380



Chef's Signature Dishes



ผัดไทยไข่เค็มไชยา
Phad Thai Khai Khem Chaiya

Stir-Fried Thai Noodles with Mixed Seafood, Tamarind Sauce and Salted Duck Egg



450



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.



Pork



Vegetarian



Nuts



Level of Spiciness



Chef Recommendation

All Prices are in Thai Baht and are Subject to 10% Service Charge and Applicable Government Tax



ปูนิ่มผัดผงกะหรี่
Pu Nim Phad Phong
Garee

Stir-Fried Soft Shell Crab
in Yellow Curry Sauce

★ 
480



ต้มจืดเนื้อวากิว
Tom Jiew Neua
Wagyu

Aromatic Spiced Wagyu
Beef Tea with Potato
and Holy Basil

★ 
450

คั่วกลิ้งไก่บ้านตะนาวศรี
กับไข่ต้ม

Koa Kling Gai Baan
Tanaosri Gub Kai Tom

Southern Free Range Chicken
with Homemade Chilli Paste and
Kaffir Lime Leaves topped with
Thai-Style Boiled Egg

★ 
380



หมูคั่วโรบุดะย่างจิ้มแจ่ว
Moo Kurobuta
Yang Jim Jiew

Grilled Pork Jowl with Sticky Rice
and Lime-Chilli Sauce

★ 
350

มัสมั่นแกะ

Mussaman Kae

Lamb Leg Braised in
a Mild Spiced Curry
Served with Potatoes
and Roti

★ 
570



Soup



ต้มยำกุ้งแม่น้ำ Tom Yum Goong Mae-Naam

Hot-Sour River Prawn Soup with Lemongrass



420



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.



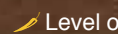
Pork



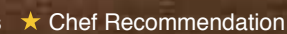
Vegetarian



Nuts



Level of Spiciness



Chef Recommendation

All Prices are in Thai Baht and are Subject to 10% Service Charge and Applicable Government Tax



ต้มยำทะเล
Tom Yum Thalay

Hot-Sour Soup with
Prawns, Sea Bass,
Mussels and Squid



370



ต้มข่าไก่มะพร้าวอ่อน
Tom Kha Gai Mapraw Onn

Chicken and Coconut Soup with
Straw Mushroom and Aromatic Herbs



350



สับปรอดต้มซี่โครงหมูอ่อน
Subparod Tom
See Klong Moo Onn

Pork Rib and Pineapple
Broth with Aromatic Herbs



320

แกงจืดนพเก้า
Gaeng Jued
Noppagao

Chicken Broth Soup
with Shrimp, Glass
Noodles and
Vegetables

300



Seafood



ปลาแซลมอนซอสกะเพรา
Pla Salmon Sauce Kaprao

Pan-Roasted Salmon Fillet in Hot Basil Sauce

450



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.



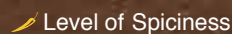
Pork



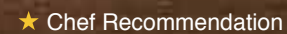
Vegetarian



Nuts



Level of Spiciness



Chef Recommendation

All Prices are in Thai Baht and are Subject to 10% Service Charge and Applicable Government Tax



ข้าวซอยปลาคอด
Khao Soy Pla Cod
 Seared Cod Fish with
 Northern-Style Egg Noodles
 in a Yellow Curry Sauce

780

ผัดหน่อไม้ฝรั่งกุ้ง
Phad Normai-Farang Goong

Stir Fried Asparagus with
 Prawns and Oyster Sauce

480



ผัดฉ่าทะเล
Phad Cha Thalay
 Stir-Fried Mixed Seafood
 with Thai Herbs

790



กุ้งทิพรส
Goong Tipparos

Crispy Jumbo Tiger
 Prawns topped with
 Tamarind Sauce,
 Chilli and Sweet
 Basil

820



แกงกะหรี่กุ้ง
**Gaeng Ka-Ree
 Goong**

Tiger Prawn Yellow
 Curry with Potato
 and Peppers

480



กุ้งแม่น้ำ 800
River Prawns

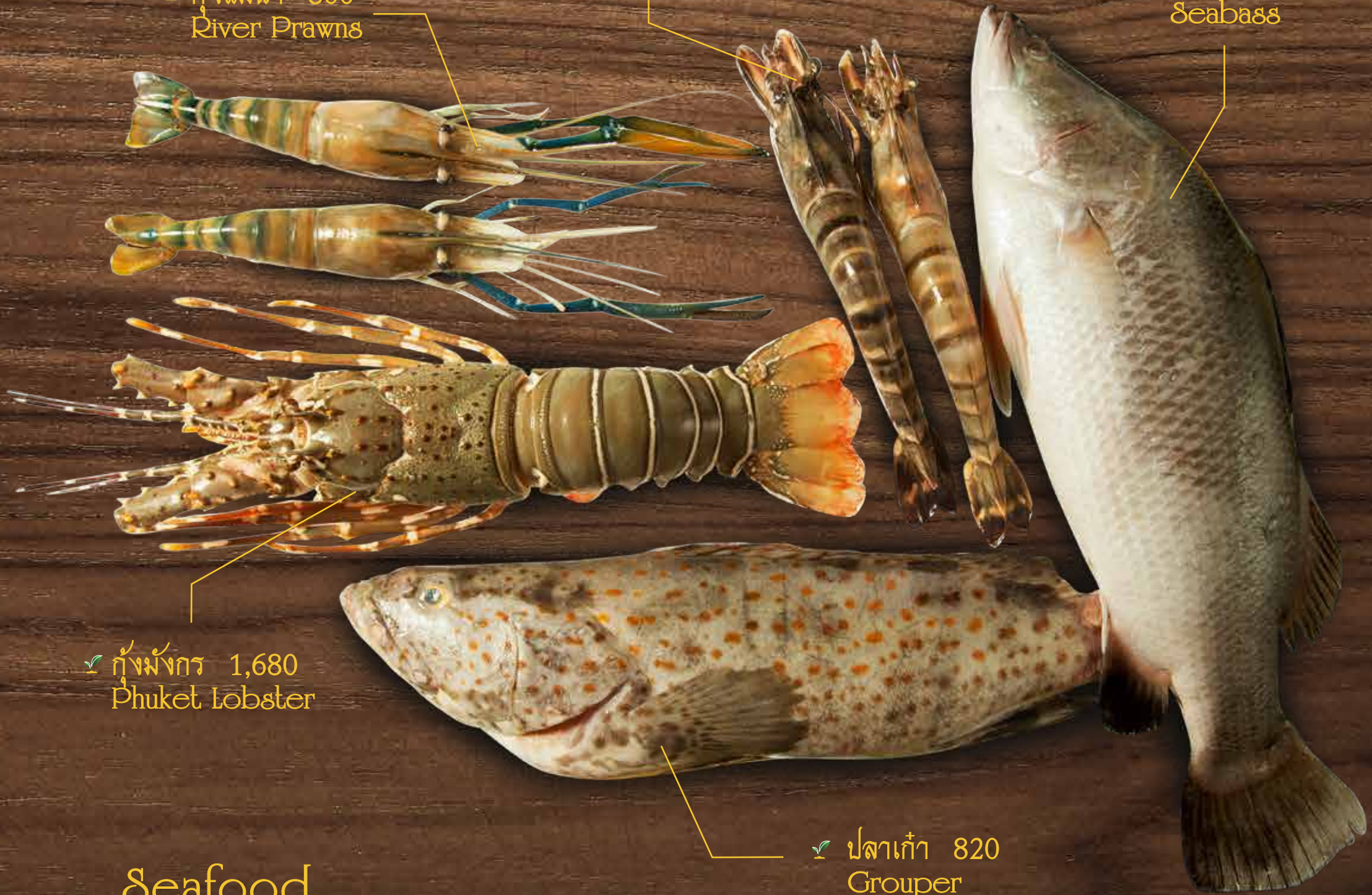
กุ้งลายเสือ 820
Giant Tiger Prawns

ปลากะพง 570
Seabass

กุ้งมังกร 1,680
Phuket Lobster

ปลาเก๋า 820
Grouper

Seafood




Choice of Preparation

 ทอดน้ำปลา
Thod Naam Pla
Crispy-Fried with Green Mango Salad

 นึ่งมะนาว
Neung Ma- Now
Steamed with Chilli and Garlic-Lime Sauce

 เป็รียวหวาน
Priew Warn
Deep-Fried with Sweet and Sour Sauce

 พริกไทยดำ
Prik Thai Dahm
Crispy-Fried with Black Pepper Sauce

 ซอสกะเพรา
Sauce Kaprao
Crispy or Pan-Fried with Holy Basil Sauce

 ซอสมะขาม
Sauce Ma- Kham
Crispy-Fried or Pan-Fried with Tamarind Sauce

 ซอสจุกี
Sauce Choo Chee
Steamed or Crispy with Mild Red Curry Sauce

 ซอสสามรส
Sauce Sam Ros
Crispy or Pan-Fried with Blend of Sweet,
Sour and Spicy Sauce

Meat and Poultry



แพนงเนื้อ

Pha-Naeng Neua

Red Curry Beef Cheek
with Sweet Basil and Chilli



380



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.



Pork



Vegetarian



Nuts



Level of Spiciness



Chef Recommendation

All Prices are in Thai Baht and are Subject to 10% Service Charge and Applicable Government Tax



หมูกะเพรา
Moo Kaprao
Stir-Fried Minced
Pork with Chilli,
Garlic and Holy Basil



370



ไก่ผัดพริกแห้ง
เม็ดมะม่วง
Gai Phad
Prik Hang
Med Mamuang
Stir-Fried Battered
Chicken with
Dried Chilli and
Cashew Nuts



350

เปิดกรอบผัดซีเม่า
Ped Krob
Phad Kee Mao

Stir Fried Roasted Duck
with Thai Herbs



370



แกงเขียวหวานไก่/ หมู/ เนื้อ
Gaeng Khiew Waan Gai/ Moo/ Neua
Green Curry with Your Choice of
Chicken / Pork / Beef



350 / 370 / 420



ข้าวผัดไก่สองสี
Khao Phad
Gai Song See
Thai Fried Rice
with Chicken
and Egg



200



Vegetarian



ผัดวุ้นเส้น
Phad Woon Sen

Stir-Fried Glass Noodles with Onion,
Cabbage, Tomato and Egg



220



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.



Pork



Vegetarian



Nuts



Level of Spiciness



Chef Recommendation

All Prices are in Thai Baht and are Subject to 10% Service Charge and Applicable Government Tax

แพนงเต้าหู้เห็ดหอม
Panang Tao Hoo
Hed Hom

Dried Red Curry,
Bean Curd and
Shitake Mushroom



180



แกงกะหรี่ดอกกะหล่ำ
Gaeng Ka-Ree
Dok Kralum

Yellow Curry of
Cauliflower, Tofu, Tomato
and Cucumber Relish



250

ต้มยำเห็ด
Tom Yum Hed

Hot-Sour
Mushroom Soup
with Lemongrass



220



ส้มตำเจ
Som Tam Jae
Green Papaya
Salad



180



ปอเปี๊ยะทอดเจ
Poh Pia Thod Jae
Vegetable
Spring Rolls



180



ข้าวผัดกะเพราเห็ด
Khao Phad
Kaprao Hed
Stir-Fried
Wild Mushrooms
and Holy Basil
with Brown Rice



250



Thai Herbs and Spices



พริกไทย
PEPPERCORNS "Phrik Thai"



มะนาว
LIME "Ma-Nao"



สะระแหน่
MINT "Saranae"



ข่า
GALANGAL "Kha"



ใบกระเพรา
SACRED BASIL "Bai Ka-Phrao"



มะกรูด
KAFFIR LIME "Ma-Krood"



ตะไคร้
LEMONGRASS "Ta-Khrai"



ต้นหอม
SPRING ONION "Ton Hom"



ผักคีนช่าย
CHINESE CELERY "Khen Chai"



กระเทียม
GARLIC "Kra Tieam"



หัวหอม
ONIONS "Hua-Hom"

Side Dishes



ผัดผักบุ้งกระเทียมโทน
Phad Phak Boong
Kra Tieam Thone

Sautéed Morning Glory with
Garlic, Chilli and Bean Paste



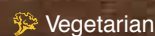
170



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.



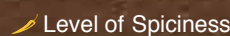
Pork



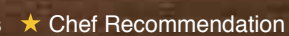
Vegetarian



Nuts



Level of Spiciness



★ Chef Recommendation

All Prices are in Thai Baht and are Subject to 10% Service Charge and Applicable Government Tax



ไข่เจียวปู
Khai Jiew Pu
Thai Omelette with
Crab Meat and
Salathip's Signature
Sauce

🌿
220

ผัดผักรวม
Phad Pak
Ruam
Wok-Fried
Vegetables
with Chilli
and Ginger

🌿
180



ผัดคะน้าปลาสด
Phad Ka-Na
Pla Salid
Wok-Fried
Young Kale with
Sun-Dried Fish
220



น้ำพริกกะปิปลาทอด
Naam Prik Krap
Pla Thu Thord
Crispy Mackerel with
Shrimp and Chilli Paste

🌿🌿
220



ข้าวผัดกระเทียม
Khao Phad
Kra Thiem
Garlic Fried Rice

🌿
200




Dessert



ข้าวเหนียวมะม่วงสองสี
Khao Niew Mamuang Song See

Mango Sticky Rice


280

 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

 Pork  Vegetarian  Nuts  Level of Spiciness  Chef Recommendation

All Prices are in Thai Baht and are Subject to 10% Service Charge and Applicable Government Tax



ขนมหม้อแกง
Khanom Mor Kaeng

Thai Yellow Bean Custard served with
Mango Ice Cream

240



เครปใบเตย
Crepe Bai Toey

Pandan Scented Crepes,
Sweet Coconut served with
Coconut Ice Cream

260



แครมบริวว์เล
มะพร้าวอ่อน
Creme Brulee
Mapraow Onn

Coconut
Crème Brûlée

320



ผลไม้รวม
Pollamai Ruam
Seasonal Tropical
Fruit Platter


250



ของหวานรวมมิตร
Salathip Sweet Sampler
Assortment of Our Homemade Desserts
and your Choice of Ice Cream


320

ทับทิมกรอบ
Tub Tim Krob
Chilled Water Chestnut
Dumplings in
Coconut Milk


240



ศาลาทิพย์ ไอศกรีม 240
SALATHIP'S ICE CREAM TASTING PLATE



เสาวรส
Passion Fruit



กะทิสด
Coconut



ตะไคร้
Lemongrass



ทุเรียน
Durian



ชาไทย
Thai Tea



มะม่วง
Mango Sorbet