



Fat Like,
You Wanna Live

GASTRONOMY FOR ALL





INFO

TOURISM AUTHORITY OF THAILAND

ADDRESS

1600 New Phetchaburi Road,
Makkasan, Ratchathevi,
Bangkok 10400, Thailand

TEL

0 2250 5500

TAT CONTACT CENTER

1672



tourismthailand.org

READ ONLINE

tourismproduct.tourismthailand.org

*Eat Like,
You Wanna Live*

GASTRONOMY
FOR ALL





RELATING THE STORY OF DELICIOUSNESS

WITH GREAT LOCATIONS,
ALL YOUR FAVOURITE DISHES,
&
THE IMPRESSIVE TASTE OF DELECTABILITY
WITH ALL THINGS FLAVOURSOME.

CONTENTS

INTRODUCTION

8

7 TYPES OF OUTSTANDING RESTAURANTS

- | | | |
|-----|------------------------|-----|
| I | THAI SELECT & MICHELIN | 10 |
| II | FAMILY & FRIENDS | 12 |
| III | HEALTHY & ORGANIC | 52 |
| IV | TRENDY & PHOTOGENIC | 92 |
| V | SCENIC VIEW | 116 |
| VI | CHEF'S TABLE | 146 |
| VII | NIGHT OUT | 172 |
| | | 202 |

7 MUST-TRY TASTY ROUTES

- 1 ——— YAOWARAT ROUTE
- 2 ——— TALAD NOI ROUTE
- 3 ——— ARI ROUTE
- 4 ——— UDON THANI ROUTE
- 5 ——— CHIANG MAI ROUTE
- 6 ——— HAT YAI-SONGKHLA ROUTE
- 7 ——— PHUKET ROUTE

238

240

252

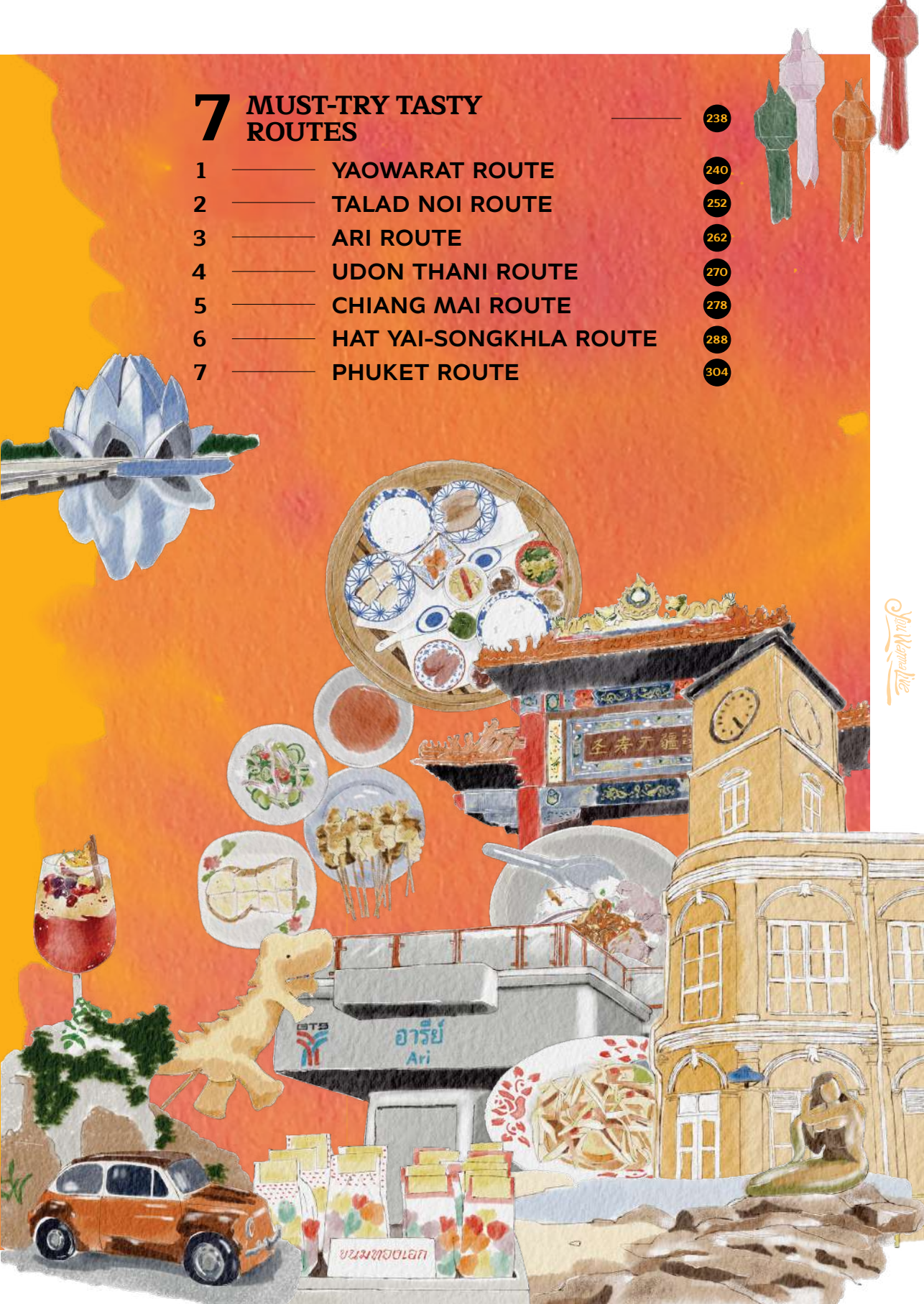
262

270

278

288

304



Introduction



WHEN CUISINE

INSPIRES TRAVEL.





When an unrivalled restaurant is designated as part of a journey, then food goes side by side with travelling to have a major role in the new direction of tourism in a world that is changing to a new way.

Thailand has many outstanding restaurants to choose from, including those from the North and Northeast (Isan) to the South. Moreover, the savoury flavours are a matter of taste together with the exceptional standards, which are important points to consider about the different food eateries. As such, these recommendations have become a part of a travel route. All the food places have, therefore, joined to promote this spectacular travel trip, as food has a role in the cultural way of life. However, a restaurant is more than what people think because it increases the role of the storyteller, who lets everyone know and understand about the various dishes, thus resulting in the creation of different types of eateries. This has been done in order to meet the changing trends, as well as the popular tastes according to travellers' expectations.

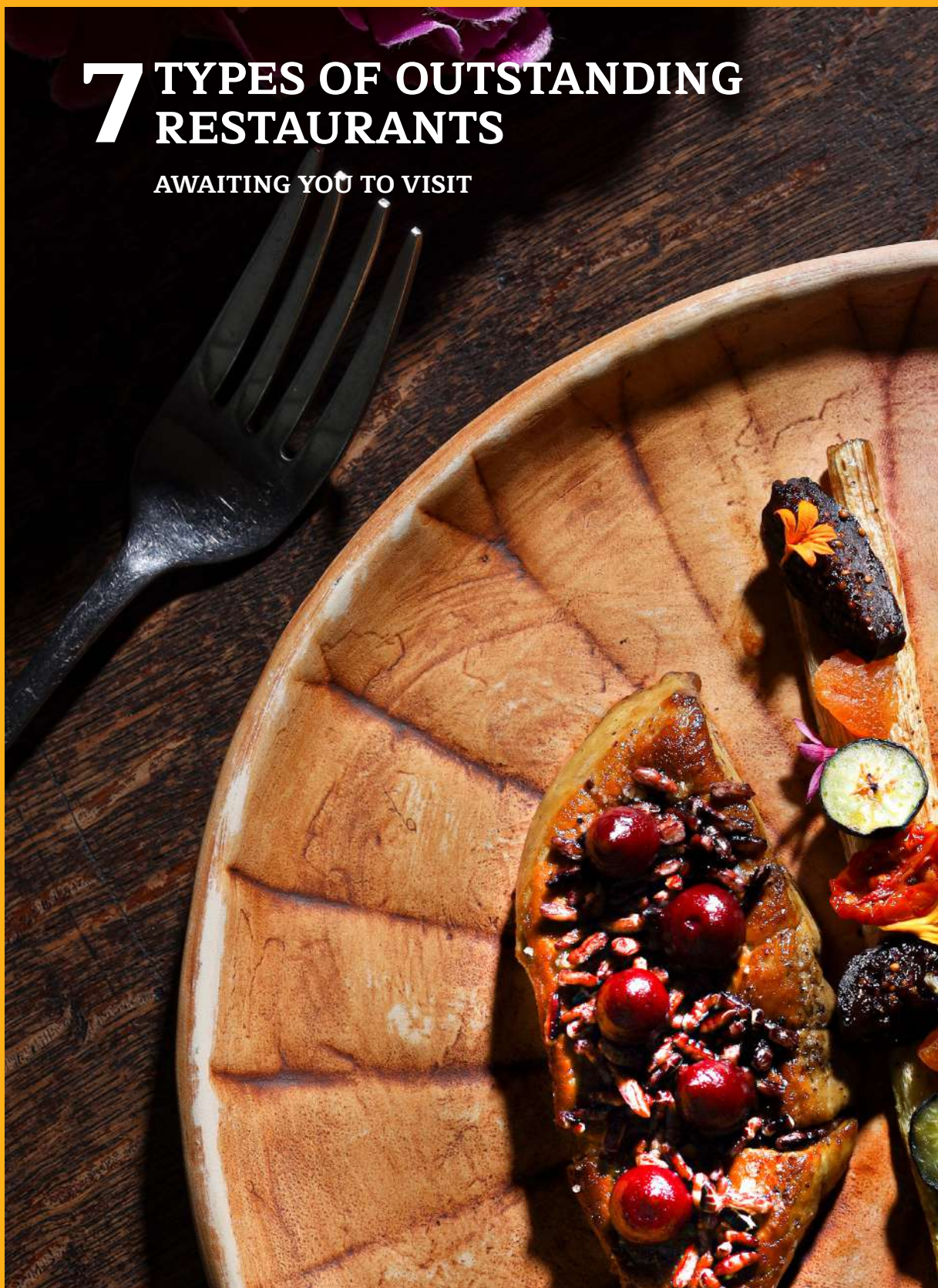
Thai SELECT & MICHELIN Chef's Table is for anyone considering the tastes of Thai food and wonderful, delectable dishes. **Family & Friends** is completely prepared to welcome families, friends, and groups. **Healthy & Organic** where the trend of growing health-conscious people has increased at a breathtaking pace. **Scenic View** because diners don't want a place that only focuses on the scenery, and they miss out on what the destination has to offer as well. **Night Out** with awesome bars and pubs where you can experience the taste of carefully selected and blended beverages. And what can't be missed is **Trendy & Photogenic** where in an age when delicious food can be shown with images via rapid and extensive communication.

Besides all of this, there are delicious routes that have pinned roadside shops in 5 provinces that have been recommended for you go, visit and try.



7 TYPES OF OUTSTANDING RESTAURANTS

AWAITING YOU TO VISIT



- 
1. THAI SELECT & MICHELIN
 2. FAMILY & FRIENDS
 3. HEALTHY & ORGANIC
 4. TRENDY & PHOTOGENIC
 5. SCENIC VIEW
 6. CHEF'S TABLE
 7. NIGHT OUT



I

THAI SELECT & MICHELIN GUIDE

Thai food taste: Extraordinary dish

Being served with not only excellent taste, but Thai food is also very well-blended with spices and herbs given complicated aroma that makes it very unique for identifying a difference between curry and spicy soup, including texture that is mixed with milk coconut and whole grains. It is a result of Thai traditional food culture connecting with culture, environment and innovation that forms up a quality Thai restaurant guaranteed by Thai SELECT & MICHELIN GUIDE.



For Like

1

R-HAAN

Two MICHELIN Star Thai fine dining
Bangkok

Their undisputable quintessential royal Thai cuisine is the brainchild of Chef Chumpol Jangprai whose unorthodox point of view always broaden our horizon. Paying utmost respect to the wisdom passed down for generations, he chooses to leave all the original spices and ingredients untouched while unleashes his creativity on culinary techniques and presentation instead. Composing out of a selection of finest components, be it seasonal, local ingredients from the kingdom's best sources or just highest grade wagyu, he finally comes up with a cultural experience worthy of such recognition as two MICHELIN Stars.



INFO

HOUR

Monday-Sunday
6:00 PM - 11:00 PM

ADDRESS

131 Soi Thonglor 9, Khlong Tan Nuea,
Wattana, Bangkok 10110

HOW TO GO

Thong Lo BTS station

PRICE

Lunch THB 1,812++ per person
Dinner THB 2,912 - 3,500++ per person

TEL

0 2059 0433-4 / 09 5141 5524

RHAANThai

r-haan.com

2

PASTE

A chef couple conjure up their own artisanal Thai cuisine

Bangkok



Through a ground-breaking research on the long, complex history and evolution of Thai cuisine, Chef Bongkoch 'Bee' Satongun and husband, Chef Jason Bailey, found their way to unearth forgotten recipes and combinations and bring them to their already extensive repertoire. Resort to premium ingredients and some indigenous ones she discovered during her culinary explorations across the rural Thailand. Their unique, innovative interpretations currently earn them a MICHELIN Star as well as #38 in the list of Asia's 50 best restaurant for 2020.



INFO

HOUR

Monday-Sunday
11:00 AM - 9:00 PM

ADDRESS

3rd Floor, Gaysorn, 999 Ploenchit Road,
Lumpini, Pathum Wan,
Bangkok 10330

HOW TO GO

Ratchaprasong BTS station

PRICE

THB 3,000-4,000 per person

TEL

0 2656 1003



Pastebangkok



pastebangkok.com



3

CELADON

A sumptuous authentic Thai experience

Bangkok

Sukhothai Hotel's award-winning Thai restaurant serves authentic palette of flavors and spices in elegant Thai pavilions surrounded by peaceful lotus pond. Their à la carte menu is extensive, covering favorites from regions across the country as well as a selection of seafood and charcoal grill dishes. The table d'hôte offers eight-course tasting dishes in alluring presentations. Guests can enjoy their exquisite meal as a graceful traditional Thai dance performance and music help creating a lustrous and luxurious ambience.



INFO

HOUR

Monday-Sunday
Lunch 12:00 PM - 3:00 PM
Dinner 6:00 PM - 11:30 PM

ADDRESS

13/3 South Sathon Road,
Thung Maha Mek, Sathon,
Bangkok 10120

HOW TO GO

1 km from Lumpini MRT station

PRICE

THB 1,000-3,000 per person

TEL

0 2344 8888

www.sukhothai.com



4

SORN

22 course meal of fine southern Thai food

Bangkok

While a majority of Thai fine dining eateries focus their efforts on Royal recipes, Sorn simply takes the opposite route. The feisty flavors of Thailand's Deep South is what they decide to represent in today's fiercely competitive Thai food scene. Many native recipes were reproduced by original ingredients but with enhanced cooking technique and accompaniment. Even the most faithful southern Thai food connoisseur will give a nod to refined interpretations.



INFO

HOUR

Tuesday - Sunday

Lunch 12:00 PM - 2:00 PM

Dinner 6:00 PM - 11:00 PM

ADDRESS

56 Sukhumvit 26, Klongton,

Klongtoei,

Bangkok 10110

HOW TO GO

Phrom Phong BTS station

PRICE

THB 3,500 per person

TEL

09 9081 1119



sornfinesouthern.com

For like

5

NAHM

One Star MICHELIN authentic
Thai with sublime modern twist

Bangkok





Originally the first Thai restaurant to be awarded MICHELIN Star with its first branch in London, the Como Metropolitan hotel incarnation tastefully based its visuals on ancient capital of Ayutthaya. Its menu showcases both Bangkok street food influences and recipes from centuries-old cookbooks privately owned by Thai families. As a result, Nahm stands high among Asia's best restaurants since its launch in 2010.

INFO

HOUR

Monday - Friday
Lunch 12:00 PM - 2:00 PM
Dinner 6:30 PM - 11:00 PM
Saturday-Sunday
6:30 PM - 11:00 PM

ADDRESS

27 Sathon Tai Road,
Thung Maha Mek, Sathon,
Bangkok 10120

HOW TO GO

700 m from Lumpini MRT station

PRICE

THB 1,000-3,000 per person

TEL

0 2625 3388



[nahmbangkok](#)

6

BAAN SURIYASAI

Royal Thai recipes at a Century-old mansion in Suriwong
Bangkok

The stunning Victorian colonial interior of this old building ensures that your experience here will be special. There are three different spaces, the Suriyasai cuisine, tearoom and a content bar.





Their menu showcases time-honored recipes with authentic Thai flavors created by adhering to the kitchen wisdom long practiced in the royal court and Thai family homes. The stylish and comfortable tearoom has a selection of great blends accompanied by the right savories and sweets. At the bar, handcrafted cocktails prepared by top mixologists would surely quench your thirst.



INFO

HOUR

Suriyasai tearoom

10:00 AM - 6:00 PM

Suriyasai cuisine

Lunch 12:00 PM - 2:30 PM

Dinner 6:00 PM - 10:00 PM

Suriyasai content bar

Monday-Sunday

6:00 PM - 1:00 AM

ADDRESS

174 Surawong Road,
Suriyawong, Bang Rak,
Bangkok 10500

HOW TO GO

650 m From Chong Nonsi BTS
station

PRICE

THB 500-1,000 per person

TEL

0 2237 8889



BaanSuriyasai



baansuriyasai.com



7

PATARA FINE THAI CUISINE

Celebrating the essence of Thainess in all its beauty and allure

Bangkok

INFO

HOUR

Monday-Sunday

Lunch 11:30 AM - 2:30 PM

Dinner 5:30 PM - 10:00 PM

ADDRESS

375 Soi Sukhumvit 55,
Khlong Tan Nuea, Wattana,
Bangkok 10110

HOW TO GO

Opposites Thonglor police station

PRICE

THB 1,000-1,500 per person

TEL

0 2185 2960-1



[patarathailand](#)



[patarathailand.com](#)



One of the leading Thai restaurants spearheaded a movement that brought the taste of Thailand to the world over four decades ago. Their success at global branches suggests a twist to please the palate of those unfamiliar with Thai flavors yet, at the home turf, the name still stands second to none. Nestled in the cozy tree-lined Soi Thong Lor in a 2-storey traditional Thai house with its own garden compound. The ambience is stylish while the extensive menu offers simply superlative dishes, a blend of the finest ingredients at just the right level of doneness. Expect to come back many more times as many believe Patara is the best there is.





8

TERRACE RIM NAAM

Authentic provincial Thai cuisine with spectacular river Bangkok

Another Mandarin Oriental's riverside restaurant across the river from the hotel. A selection of authentic provincial Thai fare is served in an atmospheric al fresco setting. The award-winning Chef de Cuisine Patchara 'Pom' Pirapak is the one in charge. Her passion for drawing endemic ingredients and inspiration from different rural cultures clearly shows. Through a unique Thai view, only fine components are picked according to their seasonal availability and medicinal properties. Each dish seems to reveal a new facet of Thai cuisine, a pleasant surprise in addition to the expected sublime Mandarin Oriental's experience.

INFO

HOOR

Monday-Sunday
6:00 PM – Midnight

ADDRESS

48 Soi Charoen Krung 40,
Charoen Krung Road, Bang Rak,
Bangkok 10500

HOW TO GO

Mandarin Oriental Bangkok Hotel

PRICE

THB 500-1,500 per person

TEL

0 2659 9000



Mandarin Oriental, Bangkok



mandarinoriental.com/bangkok



1



9

BO LAN

Absolutely delightful traditional Thai with a touch of modernity

Bangkok

What listed on the menu have so much more than meets the eye. Their refined cuisine, while obviously making no compromise in terms of taste, is deeply rooted on sustainability. Bo.Lan works closely with artisan producers to source organic ingredients and constantly change their menu to advocate the use of biodiversified produce. They even put in efforts to lessen their environmental impact to the point they achieve a zero carbon restaurant.



INFO

HOUR

Monday-Sunday

Lunch 12:00 PM - 2:00 PM

Dinner 6:00 PM - Midnight

ADDRESS

24 Soi Sukhumvit 53, Klong Toei Nua,
Wattana,
Bangkok 10110

HOW TO GO

Thong Lor BTS station

PRICE

THB 3,200-4,000 per person

TEL

0 2260 2962



BolanBangkok



bolan.co.th



Food & Wine



10

LE DU

One MICHELIN Star Thai fine dining showcasing modern interpretation of seasonal delicacies

Bangkok

The name sounds Gallic but it is actually Thai for 'season'. The talented chef Thitid 'Ton' Tassanakajohn focuses his attention on seasonal Thai ingredients and use them to create avant-garde French-influenced fare distinctly reminiscent of specific regions across Thailand. He finds a delicate balance between sweet, sour and spice and adhere to it throughout a rotating seasonal menu while the well-trained staff, easygoing atmosphere and his acute attention to details do the rest of the magic. Le Du currently holds a MICHELIN star and listed #8 in Asia's 50 best restaurant and many believe the best is yet to come.

You Wana Live

INFO

HOUR

Monday-Saturday
7:00 PM - 10:30 PM

ADDRESS

399/3 Silom Soi 7, Silom,
Bang Rak,
Bangkok 10500

HOW TO GO

300 m from Chong Nonsi BTS
station

PRICE

THB 3,000++ for 6 course meal

TEL

09 2919 9969



LeDuWineBarandrestaurant



ledubkk.com



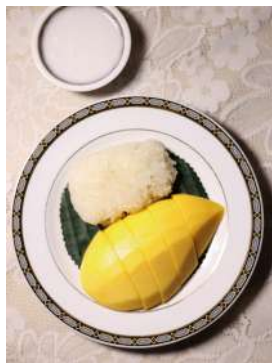
11

METHAVALAI SORNDAENG

A cradle of some of Thai favorite favors

Bangkok

A legendary Thai restaurant stands tall on its prime location at the Democracy monument, Ratchadamnoen Avenue. Over sixty years history sees its name became synonymous with a stylish place serving premium Thai dishes with a live band playing Thai ballroom music. Their kitchen is known to strictly adhere to traditional ingredients and cooking methods to the point where coconut milk must be prepared by hand. Only freshly squeezed lime juice is used regardless of its fluctuating cost due to seasons. This consistency spread across all dishes and even time itself seems not to have much effect, at least in a foreseeable future.



INFO

HOUR

Monday-Sunday
10:30 AM - 10:00 PM

ADDRESS

78/2 Ratchadamnoen Avenue,
Wat Bowonniwet, Phra Nakhon,
Bangkok 10200

HOW TO GO

on one corner of Democracy
Monument

PRICE

THB 300-500 per person

TEL

0 2224 3088 / 0 2224 3178



[methavalaisorndaeng](#)



12

SRA BUA BY KIN KIN

Exploring modern Thai innovative gastronomy

Bangkok

A one MICHELIN Star restaurant in Siam Kempinski is a brainchild of world-famous chef Henrik Yde-Andersen, the man behind Kiin Kiin Copenhagen's success. Here in a 5 star hotel they opted for Thai traditional royalty concept using elegant wooden furniture and delicate decor to create spacious dining room with indoor lotus ponds, hence the name 'Sra Bua'. Be prepared for sensational texture and flavors of their set menu serving extremely daring, innovative and imaginative interpretations of Thai cuisine.

INFO

HOUR

Friday-Sunday
12:00 PM - 9:00 PM

ADDRESS

991/9 Rama I Road, Pathumwan,
Pathumwan,
Bangkok 10330

HOW TO GO

located behind Siam Paragon

PRICE

start at THB 2,000 per person

TEL

0 2162 9000



Siam Kempinski Hotel Bangkok





13

SANEH JAAN

Taking its name from traditional Thai celebratory dessert

Bangkok

A MICHELIN starred authentic Thai restaurant serving a mix of classics and hard-to-find dishes in elegant settings. From glamorous appetizers to main dishes of revived royal cuisine of the past, it is clear that only first-class materials are selected and meticulously prepared. The most amazing fact is, some of the ingredients like particular herbs and spices, are grown in their own garden. Saneh Jaan simply sets the standard of authentic Thai fine dining so high it deserves all the recognition it currently holds.



1



You Wanta Live



INFO

HOUR

Monday-Sunday

Lunch 11:30 AM - 2:00 PM

Dinner 6:00 PM - 10:00 PM

ADDRESS

130 - 132 Witthayu Road, Lumpini,
Pathumwan,
Bangkok 10330

HOW TO GO

700 m from Lumpini MRT station

PRICE

THB 2,000-3,000 per person

TEL

0 2650 9880



sanehjaan



sanehjaan.com

CHIM BY SIAM WISDOM

A MICHELIN Star by Chef Thaninthorn 'Noom' Chantrawan

Bangkok



Known first by his stint on Iron Chef Thailand, Chantrawan took over the restaurant and turned it to a place serving royal Thai cuisine that bring together past, present and future. Well-versed in molecular culinary, he applied modern techniques and his overseas experiences to create his very own premium tasting menu with some seldom seen dishes. Chim also offers an extensive à la carte. His unmissable signature dish is Tom Yum Plachon Bo-Larn, a variation of tom yum soup recipe from King Rama II's reign.



INFO

HOUR

Monday-Sunday
11:00 AM – 11:00 PM

ADDRESS

66 Sukhumvit Soi 31 Yeak 4,
Khlong Tan Nuea, Wattana,
Bangkok 10110

HOW TO GO

Phrom Phong BTS station

PRICE

THB 2,000 per person

TEL

0 2260 7811



chimbysiamwisdom



SAAWAAN

A Thai fine dining with one MICHELIN Star awarded

Bangkok



With Chef de Cuisine and owner Sujira 'Aom' Pongmorn at the helm, Saawaan was poised to compete at the highest level from day one. The first Thai to win the Michelin Guide Young Chef award, the chef's culinary journey leads to a seasonal 10-courses tasting menu. Each dish cunningly represents different technique commonly found in Thai cooking such as grilling, stir-fried, steaming and fermentation. Local ingredients are sourced from across the country. Both wine and tea pairing menu are available at extremely reasonable prices.



INFO

HOUR

Monday-Sunday
6:00 PM – Midnight

ADDRESS

39/19 South Sathon Road,
Thungmahamek, Sathon,
Bangkok 10120

HOW TO GO

near Lumpini MRT station

PRICE

THB 1,980 ++ for 10 course meal
per person

TEL

0 2679 3775

Saawaanbkk
 saawaan.com



16

JAY FAI

The one and only street-side restaurant in Bangkok with a MICHELIN Star

Bangkok

The venue is an open-air shophouse in Samran Rat. Jay Fai operates at its side where the wall open onto a small alley. She cooks with two charcoal braziers five days a week as its sole chef. Her must-try dishes include crab omelette, egg and ample amount of lump crab meat rolls in hot oil until it becomes a golden-brown burrito. Known for highest quality seafood she sources painstakingly, on a flip side, it pushes her price tag way above others even back in the days when she was a street food vendor. Many told her it wouldn't work but she didn't listen. We are grateful for that.



INFO

HOUR

Wednesday-Sunday
10:00 AM-10:00 PM

ADDRESS

327 Maha Chai Road, Samran Rat,
Phra Nakhon,
Bangkok 10200

HOW TO GO

near Samran Rat intersection

PRICE

THB 500-1,000 per person

TEL

0 2223 9384

17

KHAO

A One MICHELIN Star restaurant sentinelning authentic Thai flavors

Bangkok

The bright and airy setting takes its cues from traditional rice barn. Chef Vichit Mukura, with his over 35 years' experience, offers exciting signature dishes through either Chef's table or à la carte options. His cooking remains faithful to original Thai flavors, using premium ingredients from his favorite market and even a variety of rice specifically grown to his requirement. Perfected by his long culinary journey, the restaurant receives one MICHELIN Star and continues to maintain the standard of which others are measured by.



You Welpa Live



INFO

HOUR

Monday-Sunday

Lunch 12:00 PM - 2:00 PM

Dinner 6:00 PM - 10:00 PM

ADDRESS

15 Ekkamai Soi 10 Sukhumvit Road,
Khlong Tan Nuea, Wattana,
Bangkok 10110

HOW TO GO

near Ekkamai BTS station

PRICE

THB 500-1,000 per person

TEL

09 8829 8878 / 0 2381 2575



khao



khaogroup.com

1

THAI SELECT & MICHELIN GUIDE



18

BAAN PHADTHAI

Transcending Phad Thai to MICHELIN Bib Gourmand level

Bangkok

A street food-inspired eatery housed in renovated Bang Rak old building. Uplifting colors and vintage decor are used for a friendly and relaxed atmosphere. Chef Sujira 'Aom' Pongmorn comes up with her very own 18 to 20 homemade ingredients used in each variation of Phadthai.

Following the recipe once dominated the eastern part of the country, crab stock was used instead of shrimp stock to provide a more intense base. A variety of add-ons are there to choose and you can trust their delightful drinks menu for finding an ideal combination.

INFO

HOUR

Wednesday-Monday
11:00 AM- 9:00 PM

ADDRESS

21-23 Soi Charoen Krung 44,
Sathon Nuea, Bang Rak,
Bangkok 10500

HOW TO GO

near Robinson Bang Rak

PRICE

THB 400-800 per person

TEL

0 2060 5553



baanphadthai





19

RUEAN PANYA

Simple and delicious

Samut Sakhon

A family-run restaurant boasting fresh seafood locally sourced and true home cooking. The venue spread out over several homes and gardens with a collection of antiques and paintings displayed in private museum's manner. With its family home-like atmosphere and food sharing serving style, the place feels nothing like your usual MICHELIN Star set menu restaurants. Their ingredients, especially seafood, are extraordinary.

You Wana Live

INFO

HOUR

11:00 AM - 20:00 PM

Closed: last Monday and Tuesday of each month

ADDRESS

1300/600 Norarat Uthit Road,
Mahachai, Mueang Samut Sakhon ,
Samut Sakhon 74000

HOW TO GO

at Mahachai Mueang Mai,
take Soi Ekkachai 13

PRICE

THB 300-700 per person

TEL

0 3442 4707 / 06 2242 4707





www.fairlane.com

20

SUAN THIP

Taste of Thai cuisine in a lush garden

Nonthaburi

Minutes from the busy Pak Kret pier, the peaceful garden of Suan Thip feels like another world filled with birds' chirps and caressing breeze. The restaurant is literally a park. Its huge garden by the river provides a variety of indoor and outdoor seating. Their cuisine is authentic Thai with no artificial enhancement. The combination of superb gardening and amazing kitchen keeps the place constantly crowded, yet their spacious setting allows ample privacy. Almost 4 decades of its history means some of the chefs are second generation. A truly iconic one MICHELIN Star restaurant.



INFO

HOUR

Monday-Sunday
11:00 AM - 9:00 PM

ADDRESS

17/9 Mu 7 Sukhaprachasan 2 Soi 76,
Bang Phut, Pak Kret,
Nonthaburi 11120

HOW TO GO

near Wat Ku

PRICE

THB 500-1,000 per person

TEL

0 2583 3748 / 0 2583 4540-2

 SuanThip

 suanthip.com



For You



21

DHABKWAN

Time travel to enjoy royal Thai cuisine

Nonthaburi

MICHELIN plate royal Thai cuisine serves at a teak house hideaway inside Dhambkwan resort, the setting is so unique it's like going back a couple centuries to the time of ancient Thai kingdom. The two sisters who orchestrate the kitchen are on their eighties, cooking those magical recipes their mom learned while working in noble family's home. Many in the menu are rare, almost forgotten dishes and desserts of old their names are not familiar even among the Thais. Cooking workshops on traditional perfume are also available.

You Want to Live

INFO

HOUR

Monday-Sunday
10:00 AM - 8:00 PM

ADDRESS

178, 180, 182, 184 Nonthaburi 1 Road,
Suan Yai, Mueang Nonthaburi,
Nonthaburi 11000

HOW TO GO

4.4 km from MRT Phra Nang Klao
Bridge

PRICE

THB 500-800 per person

TEL

0 2969 1200



Dhambkwan





22

PAYANG RESTAURANT

**Authentic Southern Thai
cuisine by the local specialists**

Hat Yai ~ Songkhla

For over twenty years, two generations of the owners' family have been carrying on the reputation for affordable native cuisine. The recently acquired Thai Select Classic 2020 award was just one of many recognitions they got. Local fish dishes are their specialties. With spacious and family friendly setting, Payang has sizable patrons of Thais and foreigners who truly fell in love with it.

INFO

HOUR

Monday-Sunday
11:00 AM - 10:00 PM

ADDRESS

597,599 Thumnoonvithi Road,
Hat Yai, Hat Yai,
Songkhla 90110

HOW TO GO

Thawon City, behind Wat Khok Nao

PRICE

THB 150-250 per person

TEL

0 7430 0556 / 08 1099 7888



Payang Restaurant Hatyai





23

NAI MUANG KHAOLAK

**Vibrant local recipes in a
long-gone tin mining era setting**

Phang Nga

A bit quirky but fun attempt to re-create old tin mine ambience with nostalgic decor. After settling down among record players, sewing machines and other memorabilia, be prepared for punchy southern Thai dishes seemingly come straight from a family's kitchen. The menu can't be any more authentic since it is packed with local favorites. Seafood is fresh and flavorful you would not want to miss. One tip for spicy Thai food is that there are always dishes to counter the spiciness. Thais learn those combinations as they grew up and you will get their nods ordering the right ones. Lunch buffet and cooking class are also available.



INFO

HOUR

Monday-Sunday
10:00 AM - 10:00 PM

ADDRESS

33/4 Mu 5 Soi Loma, Khuek Khak,
Takua Pa,
Phang Nga 82220

HOW TO GO

5 km from Khao Lak, Phang Nga

PRICE

THB 300-500 per person

TEL

09 6654 4033



Naimuang.Khaolak



Yum Yum Yum



24

SUAY RESTAURANT CHERNGTALAY

**Bold but well-contained
spicing Modern Thai food**

Phuket

Owner & Chef Thammasak Choothong's lifelong dream came to fruition when he opened this restaurant in 2010, six years after acquiring his Master's degree from a culinary school in Germany. He has it built airy and bright using a combination of French windows and stylish Portuguese tiled floor. Outdoor courtyards also offer plenty of seating. Its menu was blessed by innovative contemporary Thai and western with a twist, allowing local favorites like rice noodle with yellow curry and mango sticky rice to mingle happily with lamb chops and foie gras. The restaurant currently awarded MICHELIN plate.

Feeling like



INFO

Cherngtalay

HOUR

Monday-Sunday
4:00 PM - 11:00 PM

ADDRESS

177/99 Baan Wana Park,
Thalang,
Phuket 83110

HOW TO GO

4 km from Thao Thep Kasattri Thao
Sri Sunthon monument

PRICE

THB 800-1,900 per person

TEL

09 3339 1890



suaybychefnoi





Yulia Vassiliev



25

BLUE ELEPHANT ROYAL THAI CUISINE

Rare dishes in an antique governor's mansion

Phuket

For its Phuket branch, the world renowned Thai restaurant and cooking school group occupied a stunning Sino-Portuguese mansion with lush garden and a gigantic Banyan tree right outside its entrance. Chef Nooror Somany Steppe showcases her pioneer spirit that saw her premium ingredients and recipes marketed in 38 countries on 5 continents, putting together Thai classics and rare Peranakan dishes developed in collaboration with the Peranakan Association and Rajabhat University. The restaurant also runs daily cooking classes which includes a tour of local market for attendees.



INFO

HOUR

11:00 AM - 10:00 PM
Monday-Sunday

ADDRESS

96 Krabi Road, Tambon Talat Nuea,
Mueang Phuket,
Phuket 83000

HOW TO GO

take Krabi Road
from downtown Phuket

PRICE

THB 1,000-1,500 per person

TEL

0 7635 4355



BlueElephantPhuket



blueelephant.com



II

FAMILY & FRIENDS

Fully-furnished restaurant for friend, family and group

Nicely-welcomed restaurant has reminded to a special meeting occasion for friend and family. The place that is full of tasty food with a variety of choices in the menu and the location that is ready to serve the crazy meeting with someone who is long-time no seen is now ready for all guys. Just waiting for a chance to arrive.







1

HERE HAI

Simplicity boosted by sincere dedication

Bangkok

For over 30 years this seafood restaurant is known for home cooking meal and atmosphere. Their ambition, however, shows in the form of top notch ingredients. Though every dish is carefully crafted, taking ones with the word 'insane' in their titles will guarantee you an extravaganza. Insane fried mantis with crispy garlic, insane spicy instant noodle with scallop omelet and insane creamy omelet with crabmeat over rice are all worth trying.



INFO

HOUR

Tuesday-Sunday
10:00 AM - 6:00 PM

ADDRESS

112/1 Ekkamai Road, Khlong Tan Nuea,
Wattana,
Bangkok 10110

HOW TO GO

between Soi Ekkamai 10-12

PRICE

THB 300-500 per person

TEL

06 3219 9100



herehaifoods

2

AM DANG TYPHOON

As close as possible to a family gathering with grandma in the kitchen

Bangkok



Set in an old colonial house in Sukhumvit 32, its name fuses an old Thai word Am Dang, a lady's title, with Hong Kong's popular dish rooted in fishermen's kitchen. Such eccentricity suggests a clash between bygone Thai recipes and Cantonese cuisine, which turns out to be exactly what the place offers. Their true-to-tradition Thai dishes reveal the contrast between the elaborated, spices and herbs rich, side and the other end which is minimalistic, allowing a two ingredients dish like rice with crispy pork cracking to shine just as bright. Signature dishes include the Chinese-inspired spicy crab and traditional Thai shrimp paste based soup. Am Dang Typhoon is currently rated as the MICHELIN plate restaurant.



INFO

HOUR

Monday-Sunday
11:00 AM-10:30 PM

ADDRESS

8 Soi Sukhumvit 32 Khlong Tan,
Khlong Tan,
Bangkok 10110

HOW TO GO

Soi Sukhumvit 32

HOW TO GO

THB 300-500 per person

TEL

09 5716 4712



amdangtyphoon



3

AT-TA-ROTE

Authentic Thai cuisine following the recipes of Thai kitchen luminary Srisamorn Kongpun Bangkok

Inspired by the Royal Traditional Thai Crafts School for Women's curriculum, their highlights seamlessly combine both popular and extremely rare traditional Thai dishes. Many of their royal recipes are garnished with lesser known local vegetables admired by past generations. Their authentic Thai atmosphere helps enhance the dining experience to an unforgettable one.



INFO

HOUR
Monday-Sunday
11:30 AM-10:00 PM

ADDRESS
59/3 Soi Sukhumvit 39,
Khlong Tan Nuea, Watthana,
Bangkok 10110

HOW TO GO
Phrom Phong BTS station

PRICE
THB 500-1,000 per person

TEL
06 4249 4244

f
attarote.eatery



4

GINGER BREAD HOUSE

Café and private museum in a unique century-old building
Bangkok

Built on 1913 in the reign of King Rama IV, this wooden house with highly embellished window frames and roof gables - dubbed the gingerbread house - makes a perfect setting for a cafe. Located just a stone's throw away from Giant Swing, Bangkok's famous landmark, its owners, the family's fourth generation, agreed to open its doors to strangers after proper renovation.

Their menu focuses on Thai snacks, cakes, coffee and tea. Families might find their 8 desserts 'Bua Kham' set with two scoops of ice cream and a pot of hot tea a good place to start. Their lotus leaf ice cream with coconut milk and ice mint macchiato are also worth



INFO

HOOR

Monday-Friday 11:00 AM-8:00 PM

Saturday-Sunday

9:00 AM-8:00 PM

ADDRESS

47 Dinso Road, Sao Chingcha,
Phra Nakhon,
Bangkok 10200

HOW TO GO

850 m from Sam Yot MRT station

PRICE

THB 100-300 per person

TEL

09 7229 7021



house2456

HAINAMNANG CHICKHEN RICE

Hainanese cuisine beyond the world-famous chicken rice

Bangkok



The majority of Thai people might know Hainanese chicken rice by heart, but the cuisine offers so much more. Here is one of the places representing the much overlooked side of their heritage. Ingredients are carefully selected, prepared and served the same way their family did for generations. For chicken rice, the chicken meats correct doneness is key. Rice needs to be perfectly cooked with chicken fat, not vegetable oil. Its shininess and aroma can be achieved only by honoring the original recipe. The same goes with Hainanese rice noodle and pork or beef cheek in thick sauce served with Hainanese shrimp paste and vinegar dip. The cuisine, especially of this quality, is certainly not common, so, be sure to make your reservation.



INFO

HOUR

Thursday-Tuesday
9:30 AM- 4:30 PM

ADDRESS

351 Soi Chan 16, Thung Wat Don,
Sathon,
Bangkok 10120

HOW TO GO

near Worarat shopping center



PRICE

THB 200-500 per person

TEL

06 1323 9142 / 09 3936 3665



[hainumnangchickenrice](https://www.facebook.com/hainumnangchickenrice)



6

THAI TASTE HUB MAHANAKHON CUBE

Top quality Thai street food – by the dozen

Bangkok

How many times you wish those MICHELIN-rated and iconic street food vendors are packed into one place instead of spreading out across the transportation horror that is Bangkok?

Well, someone did take the action. The CUBE building in front of the pixelated skyscraper King Power Mahanakhon now housed Thai Taste Hub, a space shared by carefully curated street food legends. 4 MICHELIN guide-rated venues and 8 time tested establishments, each representing different neighborhood and sub culture, are in on it. Here's the list: Yih Sahp Luhk braised beef rice pot/Chinatown favorite and MICHELIN recommended Nai Ek Roll Noodle/Michelin 2021 Bib Gourmand Phed Phed Hey from Nakhon Phanom/Ko Moo Rama 5/Maverick Suki/another Bib Gourmand Boon Lert egg noodles/Lim Lao Sa/Chumpol Patonggo from Burirum/Pa Hong Thai Dessert/Pin Kai Yang/Anamai noodle/one MICHELIN star Pad Thai Fai Ta Lu by Andy Yang himself.



INFO

HOUR

Monday-Sunday
10:00 AM–8:30 PM

ADDRESS

CUBE building, Narathiwat
Ratchanakarin Road, Silom,
Bang Rak, Bangkok 10500

HOW TO GO

Chong Nonsi BTS station

PRICE

THB 100–300 per person

TEL

0 2677 8721

kingpowermahanakhon.co.th/cube



7

BANGKOK BOLD KITCHEN

From a contemporary cooking studio to a restaurant

Bangkok



A famous cooking studio in Bangkok's old quarters decided to venture into restaurant business. Their extensive supplier network and skillful staff helped make it an instant success. Many of their seemingly common dishes simply stands out by those top tier ingredients. For example, a delightful grilled mackerel and oyster mushroom relish were blessed with the best Ao Thai mackerel which is extremely hard to acquire.

INFO

HOUR

Tuesday-Sunday
11:00 AM-10:00 PM

ADDRESS

257/6 Riverside Plaza 2nd Floor,
Charoen Nakhon Road, Samre,
Thon Buri, Bangkok 10600

HOW TO GO

Riverside Plaza,
Charoen Nakhon Road

PRICE

THB 350-500 per person

TEL

09 6626 4519



[bangkokboldkitchen](https://www.facebook.com/bangkokboldkitchen)

8

MA MAISON

Thai home cooking in a century-old garden at Nai Lert's heritage home

Bangkok

In early twentieth century, Nai Lert was known as a daring and innovative merchant who pioneered many enterprises that came way ahead of their time. His home is now open to the public as a fine dining space with the family recipes his beloved wife experimented to the utmost satisfaction of their guests and friends including many Ambassadors and foreign scholars.



INFO

HOUR

Monday-Sunday

Lunch 11:30 AM-2:00 PM

Dinner 6:00 PM-10:00 PM

ADDRESS

4 Soi Somkid, Phloen Chit Road,
Lumpini, Pathum Wan,
Bangkok 10330

HOW TO GO

200 m from Soi Somkid entrance

PRICE

THB 300-500 per person

TEL

0 2655 4773



MaMaison.Nailert



nailertgroup.com



You Welpa Live

9

STEVE CAFÉ & CUISINE

Thai home-cooking recipes
dish-by-dish freshly prepared

Bangkok



Housed in a two storey white building reminiscence of a family home ones visit when their grandma throws a feast. Their menu is dominated by somewhat toned down Thai dishes but at the same time carries many authentic spicy southern Thai favorites. Even dishes seldom seen in places specialized in the cuisine can be found hidden deep somewhere in the extensive menu. Ingredients selected from popular sources are high in quality. The restaurant is known for their practice of using vegetable-based stock instead of bones and cooking with no artificial enhancements.

INFO

RAMA VI

HOUR

Monday-Sunday
10:00 AM -10:00 PM

ADDRESS

2 Soi Rama 6, Sam Sen Nai,
Phaya Thai,
Bangkok 10400

HOW TO GO

2.9 km from Ari BTS station

PRICE

THB 200-400 per person

TEL

0 2164 2594-5

[facebook](https://www.facebook.com/stevecafeandcuisineraamvi/branch)
[stevecafeandcuisineraamvi/branch](https://www.facebook.com/stevecafeandcuisineraamvi/branch)

[instagram](https://www.instagram.com/stevecafeandcuisine)
[stevecafeandcuisine.com](https://www.instagram.com/stevecafeandcuisine)



10

ERR URBAN RUSTIC THAI

Premium Thai dishes by top chefs at a wallet-friendly price
Bangkok



Err is a Thai utterance casually given when one is agreed. The Bo.lan duo, chefs Duangporn 'Bo' Songvisava and Dylan Jones relocated their sister eatery from Tha Tien to Thong Lor. Keeping its distinct urban rustic looks and extensive use of organic ingredients intact, its menu covers over 40 dishes laden with cured and fermented items. Simpler presentation keeps the prices affordable while flavors remain as rich. Their fermented pork sausage and its Isan variant are both a must. Deep fried chicken skin served with in-house Sriracha sauce is also up there. Under such capable hands, even a simple dish like stir-fried morning glory with shrimp paste comes out extraordinary.

You Welpa Live



INFO

HOUR

Tuesday-Sunday

Lunch 11:00 AM-3:00 PM

Dinner 5:00 PM-11:00 PM

ADDRESS

24 Soi Sukhumvit 53,
Khlongtan Neau, Wattana,
Bangkok 10110

HOW TO GO

Thong Lor BTS station

PRICE

THB 500-700 per person

TEL

0 2622 2292

ERRBANGKOK

errbkk.com

11

THE HAY EQUESTRIAN CENTER & EATERY

Horse riding track and café in Bang Bon

Bangkok



Glass walls and wood panels merging ceilings into other surfaces, the center's main building is an impressive architecture to say the least. High ceiling and so much natural light allowed in through floor-to-ceiling windows make it even more cozy and spacious. Riding track can be seen from the restaurant and main lounge so its easy for family members to spot the riders. The menu contains over 200 western, Italian and southern Thai dishes. Smoked salmon pizza and spaghetti carbonara are children's favorites while their parents turn to something more daring like the spicy sour soup with seabass and coconut shoots. Spaces for private party or group meeting are also available.

INFO

HOUR

Monday-Sunday
10:00 AM-10:00 PM

ADDRESS

75 Soi Ekkachai 131,
Bang Bon,
Bangkok 10150

HOW TO GO

Phrom Daen Road, Soi Ekkachai 131

PRICE

THB 300-500 per person

TEL

0 2408 3672



thehaybkk





12

PUMPKIN ART TOWN

Eating in the art space by the river

Pathum Thani

A popular art space on the bank of the Chao Phraya River on the outskirts of Bangkok offers family based art activities with accommodation.

INFO

HOUR

Wednesday-Sunday
9:00 AM-8:00 PM

ADDRESS

11 Mu1 Soi Krachaeng 5,
Krachaeng, Sam Khok,
Pathum Thani 12160

HOW TO GO

near Wat Kai Tia

PRICE

THB 200-500 per person

TEL

06 5536 6691

pumpkin.art.town



BAAN CHID KRUNG KUNG PAO

Awesome Thai kitchen on the bank of the Chao Phraya River
Pathum Thani

This restaurant serves excellent dishes in an aged but well-cared of wooden house by the river. There are decks built above the water so that you can sit down and enjoy the breezes and the views in a family house-like atmosphere. Their signature dishes include grilled river prawn which is charcoal grilled to perfection, tom yam mackerels with madan (garcinia), Salted gourami in coconut soup and a shrimp chili paste called 'Nam Prik Jon'.



INFO

HOUR

Monday-Sunday
11:00 AM-8:00 PM

ADDRESS

123 Mu 9 Soi Bang Na-Bang Toei,
Bang Toei, Sam Khok,
Pathum Thani 12160

HOW TO GO

turn right on Pathum Thani-Sam
khok-Sena to Soi Bang Na-Bang
Toei

PRICE

THB 300-500 per person

TEL

09 4292 5962



baanchidkrung



14

CHANG-WANG-IMM

Thai dishes as enjoyed by senior royal officials of old Nonthaburi

MICHELIN Bib Gourmand restaurant housed in some 60-year-old wooden building on the Chao Phraya riverfront. Known for its affordable Thai menu and charming old world vibe, its location allows you the view of an old white Mon style stupa on the other side of the river where there is a Mon settlement called Koh Kret. Outdoor seats are recommended for views. Their kitchen is pretty conservative in their choice of cooking techniques and flavors. Must try dishes include Thai shrimp curry with cumin leaves, anchovy chili dip served with fried stinky bean and stir-fried blue swimming crab. Their appetizer, deep-fried local greens with peanut sauce, is awesome too.

INFO

HOUR

Monday-Sunday
11:00 AM–Midnight

ADDRESS

44 Soi Wat Bang Chak,
Bang Ta Nai, Pak Kret,
Nonthaburi 11120

HOW TO GO

near Rama IV bridge,
Chaiyapruet Road

PRICE

THB 300-500 per person

TEL

08 5525 9242



changwangimm





15

LITTLE TREE GARDEN

Charming outdoor restaurant in a lush green garden by the river
Nakhon Pathom

One of a few places where decent food plays second fiddle to a picturesque tropical garden with greenhouses where tables are tastefully arranged. From bamboo groves to semi submerged trees along the river, selfie lovers would find photo opportunities everywhere they turn. That being said, their Thai & Western dishes are praised for both taste and presentation, while pastry and drinks are second to none.

INFO

HOUR

Monday-Sunday
9:00 AM-6:00 PM

ADDRESS

43 Mu 5, Ban Mai,
Sam Phran,
Nakhon Pathom 73110

HOW TO GO

Soi Wat Om Yai,
Sam Phran

PRICE

THB 200-500 per person

TEL

08 1824 4119



[littletreegarden](https://www.facebook.com/littletreegarden)



16

RUEN JARUNG AYUTTHAYA REAL CHILLIN'S

**Authentic Thai restaurant
that sold out an entire year in 8 seconds**

Phra Nakhon Si Ayutthaya



Set in a traditional Thai house on stilts off the beaten path, the place doesn't look anything like one where a gastronomical phenomenon would take place, it actually is. The last time they took reservation, an entire year of slots were gone in 8 seconds.

INFO

HOOR

Weekend only, 3 servings a day at
11:00 AM, 2:00 PM and 5:00 PM

ADDRESS

67/3 Mu 2 Ban Wa,
Bang Pa-in,
Phra Nakhon Si Ayutthaya 13160

HOW TO GO

turn left at Highway 32 km 61

PRICE

THB 1,000–2,500 per person

TEL

09 8907 1077



[ruenjarung.ayutthaya.real.chillin.house](https://www.facebook.com/ruenjarung.ayutthaya.real.chillin.house)



Those who won the bookings are privileged to sit at the restaurants only table (it seats the maximum of 30) and enjoy the most simple local cuisine that get everyone and their grandmother mind blown. The central Thai only menu include a variety of river prawns dishes (grilled, stir-fried with salt, stir-fried with shrimp paste and stinky bean); fresh water snail curry, crab spicy & sour soup with pickled bamboo shoots and deep-fried featherback.



17

AYUTTHAYA RETREAT

Dining among authentic Ayutthaya traditional houses

Phra Nakhon Si Ayutthaya

Traditional Central Thai setting was taken to the extreme with groups of wooden houses on stilts encircling a lotus pond. Regional dishes are served in old style blue and white tableware, be it À la carte or set menu. Their drinks and desserts menu also showcases a perfect combination of the province's top products and popular Western equivalents.

INFO

HOUR

Monday-Sunday
9:30 AM-6:00 PM

ADDRESS

Ban Pom,
Phra Nakhon Si Ayutthaya,
Phra Nakhon Si Ayutthaya 13000

HOW TO GO

Next to Wat Pom Yai

PRICE

THB 200-500 per person

TEL

09 3886 5968

ayutthayaretreat



11

FAMILY & FRIENDS



18

PHRAO HOM CAFÉ & STEAKHOUSE

Ban Phaeo's secret café

Samut Sakhon

Set amid the coconut plantation famous for its sweet and fragrance juice, the café takes full advantage of this superb ingredient and focus their menu around it. An array of food and drinks with Ban Phaeo coconut covers both traditional and adaptation like chicken green curry, som tam made with deep fried shredded coconut, tom yam goong and many fancy drinks and mocktails.

INFO

HOUR

Tuesday-Friday 10:00 AM-7:00 PM
weekends and holidays
10:00 AM-8:00 PM

ADDRESS

55 Mu 3, Soi Nong Bua – Rang Mon 1,
Nong Bua, Ban Phaeo,
Samut Sakhon 74120

HOW TO GO

Ban Phaeo – Pra Prathon Road,

PRICE

THB 150-300 per person

TEL

08 0586 5622



Phraohomcafe





19

KWANKAO RIVERSIDE

The food covering all regions Thai, Vietnamese and even European!

Samut Sakhon

A riverside restaurant with over 200 items on the menu. Well known for affordability and great diversity, ones can mix and match the meal combining some southern Thai spicy soup with milder northern and Vietnamese dishes to discover their adventurous traits. Seafood is also their specialties since fresh ingredients are nearby. Their signature Korean-inspired dessert is an epitome of mix and match concept.

INFO

HOUR

Monday-Sunday
11:00 AM-10:00 PM

ADDRESS

9/9 Mu 4 Bang Thorat,
Mueang Samut Sakhon,
Samut Sakhon 74000

HOW TO GO

110 m from Porto Chino Shopping Mall

PRICE

THB 300-500 per person

TEL

06 1262 4789



kwankaoriverside



20

MA LONG DER

A hip Lanna meal in an art gallery

Chiang Rai

Chiang Rai culinary offered with arts and nature as a backdrop. This restaurant is part of a modern art gallery situated on the riverfront, opposite the colorful and ever changing scenic Dan Lao Mountains. Their food is on the milder side as is known for the particular area. All familiar dishes are carefully arranged in tribal tableware accompanied by fresh, organic local greens.



INFO

HOUR

Tuesday-Sunday
8:30 AM-7:00 PM

ADDRESS

551 Mu 1, Phaholyothin Road, Ban Du,
Mueang Chiang Rai,
Chiang Rai 57100

HOW TO GO

opposite Makro Chiang Rai ,
6 minutes from Mae Fah Luang
Airport

PRICE

THB 200-400 per person

TEL

09 5229 5359



MalongderCEI



21

WOO CAFÉ ART GALLERY LIFESTYLE SHOP

**Chic café serving fusion dishes amidst exhibiting pieces of art
Chiang Mai**

Two connected white buildings were renovated as a restaurant and cafe using in-house designed and produced furniture and table wares. Indoor plants and flowers help freshen up the ambience while the upper floor provides a space for contemporary arts exhibition. Several of them are on permanent display include paintings, mixed medias, printings, sculptures and installations. The cafe has separated beverages and bakery zones with extensive selection of tea. The majority of cold drinks are herbal juices with decent presentation. Its restaurant offers Thai, Italian and fusion options. For light meal we recommend spaghetti tom yam goong, tom yam goong fried rice, pineapple rice and grilled prawns. Local favorites like Khao Soi is also decent.

INFO

HOUR

Thursday-Tuesday
10:00 AM-9:00 PM

ADDRESS

80 Charoen Rat Road,
Chang Moi, Mueang Chiang Mai,
Chiang Mai 50000

HOW TO GO

Wat Ket neighborhood
on Ping riverfront

PRICE

THB 200-500 per person

TEL

0 5200 3717

[Woochiangmai](#)

[woochiangmai.com](#)



HUEN MUAN JAI

Popular northern Thai food in a homely family setting

Chiang Mai

The old wooden house in the heart of Chiang Mai became a trend setter of Lanna dishes among younger generation when the owner, Chef Chumpon Chaengprai entered a TV Iron Chef competition. A veteran who pioneered northern Thai eatery in Japan 2 decades ago, his experiences allow him to breathe new life into family recipes like no others.



INFO

HOUR

Thursday-Tuesday
Lunch 11:00 AM-3:00 PM
Dinner 5:00 PM - 10:00 PM

ADDRESS

24 Ratchaphuek Road,
Chang Phueak, Mueang Chiang Mai,
Chiang Mai 50300

HOW TO GO

Ratchaphuek Alley, Huay Kaew
Road opposite Central Kad Suan
Kaew

PRICE

THB 100-500 per person

TEL

0 5340 4998

huenmuanjai.com

SAIYUD AND DOCTOR SAI KITCHEN

When the royal barge chant turns into reality

Chiang Mai



Those who know classic Thai cuisine acknowledge how crucial its presentation is. Ajarn Saiyud, the senior owner, is a retired art & craft instructor whose connoisseur daughter, Dr. Sai, fell deeply in love with traditional culinary. Together they embarked on a journey to create a completed classic Thai in modern context. Each item on the menu remains faithful to its taste and visual legacy, for its soul is what the two seek to revive.



INFO

HOUR

Thursday-Tuesday
10:00 AM-9:00 PM

ADDRESS

Soi Chotana 12 Road , Soi Si Lanna 2,
Pa Tan, Mueang Chiang Mai,
Chiang Mai, 50300

HOW TO GO

Si Lanna community,
Soi Chotana 12

PRICE

THB 300-600 per person

TEL

08 1530 1172 / 08 2559 4994



Saiyudkitchen



saiyudkitchenbydoctorsai.wordpress.com



24

HUAN SOONTAREE

House of Lanna folksongs,
therefore an official Chiang Mai's living room

Chiang Mai

Decades ago, the late Charan Manopetch, Chiang Mai's iconic singer/songwriter brought to mainstream a genre of music incorporating Lanna dialect and folklores into western acoustic folk. Soontaree Wetchanon was his duet singer and this restaurant was her attempt to preserve their friendship as she performs there nightly for their admirers. Besides the charming riverside atmosphere, their excellent Lanna offers firmly put them in the MICHELIN Guide.

INFO

HOOR

Monday-Sunday
4:00 PM-11:30 PM

ADDRESS

208 Pa Tan Road, Pa Tan,
Mueang Chiang Mai,
Chiang Mai 50300

HOW TO GO

Pa Tan Road along the Ping River

PRICE

THB 200-500 per person

TEL

08 3860 8196

[huansoontaree](#)

[huansoontaree.com](#)





25

KITI PANIT

History of commerce
through Lanna cooking methodology

Chiang Mai

This mustard colored building was built during the height of Tha Pae roads commercial success over 130 years ago. Through the years it had served as a department store, barber, beauty salon and bookstore to different generations of townfolk until the current owner, the family's fifth generation, turns it into a Lanna fusion dining and community space. The menu was developed by an accomplished chef utilizing modern cooking method to offer a unique, yet familiar, experience.



INFO

HOUR

Wednesday-Monday
11:30 AM-10:00 PM

ADDRESS

19 Thapae Road, Chang Mai,
Mueang Chiang Mai,
Chiang Mai 50300

HOW TO GO

Thapae road, opposite
Trok Lao Zhou

PRICE

THB 300-500 per person

TEL

08 8949 7996

 kitipanit

 kitipanit.com



26

THE GLASS HOUSE

A sea appreciation destination

Pattaya ~ Chon Buri

The white beach club with glasshouse and outdoor area facing the harbor front makes perfect setting for dining under the starlight while listening to the sounds of the waves. Families and groups of friends love it alike. They serve fusion dishes evolved around fresh seafood, some extremely tasty Isan as well as the daring signature cocktail combining tropical fruits with tom yam spices.



INFO

HOOR

Monday-Sunday
11:00 AM-Midnight

ADDRESS

5/22 Mu 2 Soi Najomtien 10,
Najomtien, Sattahip,
Chon Buri 20250

HOW TO GO

Motorway 7 Pattaya extension

PRICE

THB 300-500 per person

TEL

08 1266 6110



TheGlassHousePattaya



glasshouse-pattaya.com

27

GOOD OLD SEA BEACH CAFE

**SUP boarding,
surf skating along the shore at the beach café**

Pattaya ~ Chon Buri

A destination for families looking to enjoy both outdoor sports and a hearty meal. Situated on the most quiet stretch of Ao Jomtien, this café offers what its owner believes are best for sports & food lovers. Their sizeable breakfast set is available until late for those returning from open sea morning swim. Their pastries and cakes are made in-house, while signature dishes range from New York-inspired phad Thai to Chon Buri's very own rice noodle with crab curry.



INFO

HOOR

Monday-Thursday 8:00 AM ~8:00 PM
Friday 8:00 AM~9:00 PM
Saturday 7:00 AM~9:00 PM
Sunday 7:00 AM~8:00 PM

ADDRESS

245/3 Mu 4 Najomtien,
Sattahip,
Chon Buri 20250

HOW TO GO

Botany Beach Hotel

PRICE

THB 300~500 per person

TEL

09 7245 7050



goodoldsea



28

THE SKY GALLERY PATTAYA

A good vibe from sunrise to sunset

Pattaya ~ Chon Buri

You Wanna Live



Panoramic view of the sky and the ocean is part of the menu here, whether you choose to admire it from the veranda, under gigantic rain trees, or air-conditioned glass house. The place earns its reputation for diverse menu offering over 200 fusion Thai dishes and accompanying cocktails. Their guests' favorites include unshelled blue crab dish and many different eggs menu for kids.



INFO

HOUR

Monday-Sunday
8:00 AM-Midnight

ADDRESS

400/488 Mu 12 , Phra Tamnak
Mountain, Nong Prue,
Bang Lamung, Chon Buri 20150

HOW TO GO

follow road signs on the road to
Phra Tamnak Mountain

PRICE

THB 500-800 per person

TEL

09 2821 8588



[Theskygallerypattaya](#)



[Theskygallerypattaya.com](#)



29

CHANTHORN RESTAURANT

Timeless, much-loved local cuisine

Chanthaburi

It's been half a century since its open and this local institution continues to serve the townsfolk's favorites. Dishes are cooked with plenty of local herbs and spices yet surprisingly restrained in overall taste. Take the classic pork curry for example, the taste is mild with a tat of sourness from chamuang leaves.

INFO

2nd Branch

HOUR

Monday-Sunday
10:00 AM – 10:00 PM

ADDRESS

86/20 Maharaj Road, Wat Mai,
Mueang Chanthaburi,
Chanthaburi 22000

HOW TO GO

Maharaj Road near Pinyasat Bridge

PRICE

THB 200–500 per person

TEL

0 3932 7179



Chanthornrestaurant



Most spices are added just for their aroma and fruits are ingredients extensively explored.





30

BAAN NAM PHRIK KAO SUAY

Taking the provinces local recipes to the next level

Chanthaburi

Those 35 types of chili paste served here seem overwhelming even for Thais. However, they are originally passed down recipes from the owners grandparents. Chanthaburi area is known as an exceptional fruit producer and their chili pastes take advantage of that, tweaking the taste by unconventional ingredients such as the popular local durian. The restaurant also serves an array of unique specialties from soups to stir fried dishes to Calamansi juice.

INFO

HOUR

Monday-Sunday
9:00 AM - 5:30 PM

ADDRESS

Yonlada Ville 2 Phrayatrang Road,
Mueang Chanthaburi,
Chanthaburi 22000

HOW TO GO

Phrayatrang Road near Chanthaburi
Christian Church

PRICE

THB 150-300 per person

TEL

09 6694 9564



Baannamphrikkaosauy





31

BAN SUAN LANG SAD

Koh Samui's specific recipes
served in an original Lang Sad orchard

Ko Samui ~ Surat Thani

Simple eatery built inside a traditional mixed fruit orchard dominated by Samui's famous variation of Lang Sad called the Lipa Yai ones, rambutan and durian. Lately they were joined by organic vegetables to serve the restaurants demands. Since herbs and spices used are homegrown, one should make reservation in advance and discuss available menu which is highly seasonal. Coconut milk is Samui's secret ingredients since the island produces the country's best.



INFO

HOUR

Tuesday-Sunday
11:00 AM - 4:00 PM

ADDRESS

Mu 2 Ang Thong,
Ko Samui,
Surat Thani 84140

HOW TO GO

From Nathon pier on the road to
Hin Lat waterfall,
near Wat Namtok Hin Lat

PRICE

THB 300-500 per person

TEL

09 9051 4099



BaanSaunLangSard





32

BAAN MA YHING FLOATING RESTAURANT

From fish farming baskets to tables... floating tables

Krabi

Take a five minutes boat ride from Chao Fah park pier and you will find yourself on a house boat tied to dozens of fish farming baskets. The pristine mangrove forest looks serene and calm, but the floating restaurant is buzzing transforming fresh seafood into authentic southern Thai delicacies. Crabs, groupers, sea slugs, squids and prawns can each be prepared for several dishes. Make sure to come in large group, with plenty of time to spend on this floating seafood heaven.



INFO

HOUR

Tuesday-Sunday
10:00 AM-6:00 PM

ADDRESS

10 Mu 1 Khlong Phrasong,
Mueang Krabi,
Krabi 81000

HOW TO GO

5 minutes by boat
from Chao Fah park pier

PRICE

THB 500-1,000 per person

TEL

08 1271 6102



BaanMaYhing



Make sure to come in large group, with plenty of time to spend on this floating seafood heaven.



33

LAE LAY GRILL

As evening falls in the Andaman...

Krabi

The most spectacular time to visit this hilltop restaurant is before dusk, to dine watching the last light of the day leaves Andaman Sea. Their menu focuses not on southern Thai but contemporary and central Thai favorites such as blue crab with salted egg yolk, scallop XO sauce and seabass with fish sauce. A number of intriguing cocktails are also worth experiment.



INFO

HOUR

Monday-Sunday
11:00 AM-10:00 PM

ADDRESS

89 Mu 3 Ao Nang,
Mueang Krabi,
Krabi 81180

HOW TO GO

Ao Nang beach road,
Soi Ao Nang 17

PRICE

THB 500-1,000 per person

TEL

06 5050 7887



LaeLayGrill



laelaygrill.com



TOH DAENG @ BAAN AR-JOR

A BabaNonna house
where time stands still

Phuket

Standing amid marshes and fields, a 84-year-old mansion was renovated with one part set aside as a mini Peranakan museum. Period themed rooms are available but the most important space is the dining room where once, a long red table was set for a cuisine combining Malay and Chinese elements to create its own unique tastes. Fresh ingredients are their secret to success, be it seafood caught by the tribal sea gypsy or vegetables obtained from nearby farms.



INFO

HOOR

Monday-Sunday
10:00 AM-10:00 PM

ADDRESS

102 Thep Kasattri Road,
Mai Khao, Mueang Phuket,
Phuket 83110

HOW TO GO

from Thep Kasattri Road 200 m in
Soi Wat Mai Khao

PRICE

THB 300-600 per person

TEL

06 2459 8889

BaanArJor





35

KAAB GLUAY

Familiar tasty southern Thai dishes at Pa Tong

Phuket



INFO

HOUR

Monday-Sunday
11:00 AM-1:00 AM

ADDRESS

58/3 Phrabarami Road,
Pa Tong, Kathu,
Phuket 83150

HOW TO GO

opposite Wat Su Khiri Wong

PRICE

THB 200-500 per person

TEL

0 7634 6832 / 0 7660 8685



kaabgluaypatong

Well known among Thai and foreign visitors for their milder, yet genuine, incarnation of Phuket recipes. The chef and his staff recently entered the Iron Chef competition, a popular TV show which brought him even more followers. With delicious food, great services and amazing prices, the restaurant is always packed. In addition to their À la carte, the set menu are highly praised for the chef sincerely took his time pairing only the right dishes in order to completely satisfy customers.



36

TU KAB KHAO

Phuket fine dining at a century old building

Phuket

Famous for their Phuket/Hokkien cuisine inspired by family recipes, the owner aims at making the restaurant a virtual pantry cabinet at some extensive family's home where, any time you open it, something great are there waiting. The concept was perfectly emphasized by the setting which is an old renovated colonial shop house.



Their menu is mainly Phuket specific which, being partially Chinese based, not as spicy as other parts of southern Thailand.

INFO

HOUR

Monday-Sunday
11:30 AM-9:30 PM

ADDRESS

8 Phangnga Road,
Mueang Phuket,
Phuket 83000

HOW TO GO

Oldtown Talat Yai,
Phangnga Road

PRICE

THB 200-300 per person

TEL

0 7660 8888

tukabkhao

37

YAYA HOUSE

Authentic Thai served
in a Sino-Portuguese old building

Phuket

Set in a renovated Sino-Portuguese mansion not far from Phuket old quarters, the bright and classy interior blends well with the added glassroom. Warm atmosphere and well-trained staff make it an ideal place for families or friends gathering. Its menu showcases a combination of Fujian and Local Thai cuisine by the experienced team working here since it was called Khaew Khai Ga.



Stand-outs include steamed fish with fermented soy, boiled sea snails with lemongrass and chili paste with boiled shrimps.



INFO

HOUR

Monday-Sunday

Lunch 11:00 AM-3:00 PM

Dinner 5:00 PM-10:00 PM

ADDRESS

265 Yaowarat Road, Talat Nuea,
Mueang Phuket,
Phuket 83000

HOW TO GO

near Yaowarat and Mae Luan
intersection

PRICE

THB 300-500 per person

TEL

0 7660 9266



Yayahousephuket



38

SEAFOOD AT TRISARA

Dining with a breathtaking sunset backdrop

Phuket

This MICHELIN Plate Thai seafood restaurant occupies the beachfront area of Trisara, a villa beach resort nestled among the hills of northwestern Phuket. Its menu is inspired by authentic Thai 'Mama' recipes that have been passed on through generations. Local favorites are made from scratch, using sustainably sourced ingredients. Reviving lost traditional Thai seafood recipes is another thing the restaurant is known for. Stand-outs include stir-fried crab with yellow curry paste, Phuket lobster with sweet chili, fish in salacca sour soup and stir-fried squid in its own ink with garlic. Phatthalung organic sago, serves with longan, coconut meat, grains and coconut ice cream, helps conclude your perfect meal.

INFO

HOOR

Monday-Saturday
11:30 AM-10:30 PM
Sunday 6:00 AM-10:30 PM

ADDRESS

60/1 Mu 6 Sri Sunthon Road,
Cherng Talay, Thalang,
Phuket 83110

HOW TO GO

inside Trisara Phuket

PRICE

THB 1,500-5,000 per person

TEL

0 7631 0100



SeafoodAtTrisara





III

HEALTHY & ORGANIC

Let started with healthy food

Nicely-welcomed restaurant has reminded to a special meeting occasion for friend and family. The place that is full of tasty food with a variety of choices in the menu and the location that is ready to serve the crazy meeting with someone who is long-time no seen is now ready for all guys. Just waiting for a chance to arrive.



1

HOME FRESH HYDROFARM

A restaurant in the middle of a vegetable garden

Bangkok

Italian eatery serving steak, pasta and salad. Nested in their own hydroponics farm, their menu is packed with fresh and healthy options. Juice and blended tea selection also receive much praise. Patrons' favorites include signature salad, pork chop, lobster bisque and rocket & mushroom salad. Their bakery choices filled two full-sized cases so there are plenty to choose from. Gateau Magique is high among the recommended. Order you tea or coffee to go with them. Ice cream, coffee and cold drinks menu are extremely creative, no alcoholic drink is served.

INFO

HOUR

Monday-Sunday
10:00 AM-9:00 PM

ADDRESS

2 Soi Ramkhamhaeng 167,
Saphan Sung, Saphan Sung,
Bangkok 10240

HOW TO GO

near Mistine intersection

PRICE

THB 300-500 per person

TEL

0 2917 2445

 homefreshrestaurant

 homefreshrestaurant.com





2

OHKAJHU SIAM SQUARE

Chiang Mai favorite restaurant now operates 8 branches in Bangkok Bangkok

We love our mom so, we grow our greens - years ago, it was the catch-phrase that put the name OHKAJHU on everyone's lips. Once their vegetable farm became ready for extensive operations, they began to branch out to new areas including Bangkok. Nowadays the only extra service the original restaurant in San Sai, Chiang Mai, has over those capital city operations is hand picking farm products since its vegetable farm is right next to it. OHKAJHU encourages individual branch to develop its own signature dishes in addition to what already exist. The on-going improvement helps their overall menu receives new entries every 4 months or so. Their offers are always tasty and accessible, they never force customers to like their greens. People just fall in love with dishes in which vegetable happens to be a big part of.



INFO

Soi Siam Square 2

HOUR

Monday-Sunday
10:00 AM-10:00 PM

ADDRESS

226/1 Soi Siam Square 2,
Pathum Wan, Pathum Wan,
Bangkok 10330

HOW TO GO

Soi Siam Square 2
near Hard Rock Café

PRICE

THB 500 per person

TEL

06 2309 4545

[ohkajhu](#)

[ohkajhuorganic.com](#)



3

FARM TO TABLE, HIDE OUT

Fresh, tasty and healthy,
a hidden café inside flower market

Bangkok



INFO

Hour

Monday-Sunday
9:00 AM-8:00 PM

Address

15 Soi Tha Klang, Wang Burapha Road,
Wang Burapha Phirom,
Phra Nakhon, Bangkok 10200

How to Go

400 m from Sanam Chai MRT
station Exit 4

Price

100-300 บาท ต่อคน

TEL

02 004 8771



farmtotablehideout



Places that require your effort to find generally give rewards when you arrive. Moving from Farm To Table Cafe - an ice cream joint with healthy options - to Farm To Table Hideout - a century-old mansion 5 min walk from the latter - is significant by any measure. The place is considered prime estate of the area, especially nowadays when visuals become as important a factor as the food itself. Old building with character is literally a gold mine. Farm To Table does it justice, though. Their strengths are well kept - organic ingredients from Chiang Rai, mixing the old with the new, short but well craft up menu - all make smooth transition to their next chapter. Even the tiniest thing they add, like chestnut ice cream alone, makes it worth a visit.



4

BROCCOLI REVOLUTION

A dining hall for healthy eating
by the plant-based expert

Bangkok

A socially conscious eco-friendly fast casual plant-based eatery and smoothie/cold-pressed juice bar - that's what they call themselves. As things turn out, every single claim is legit. The owner was one of those old hands though this was her first vegan attempt. The patrons seemed to be tourists/expats heavy at the start but it now shifted to locals. Since late 2020 she fortified it with partners like Kad Kokoa, a bean-to-bar chocolate cafe, artisan wine shop Naturalista and Hebe, a dairy-free ice cream store, to complete the Sukhumvit 49 branch as a plant-based dining hall. With everything up and running, may be it's time we start talking about the healthy revolution.



INFO

HOOR

Monday-Sunday
10:00 AM-9:00 PM

ADDRESS

899 Soi Sukhumvit 49,
Sukhumvit Road, Khlong Tan Nuea,
Wattana, Bangkok 10110

HOW TO GO

Phrom Phong BTS station

PRICE

THB 200-500 per person

TEL

0 2662 5001 / 09 5251 9799



broccolirevolution

You Welpa Live





5

ATOMIC PILLS

Three doctors with a sweet tooth open this to prescribe us some guilty-free pastry

Bangkok

Sweets hold a special place in our hearts. Too much of them makes us sick, but, can we really live without them? Three doctors, friends since childhood, decided to solve the dilemma once and for all.

They started with top ingredients believing if they are good enough they can carry the product without help from excessive sweetness. Ice was taken out from smoothies, allowing fruits with subtle tastes to replace those need to be tamed by syrup. Little by little they crossed out those unhealthy options, add in positive alternatives and, eventually, come up with a complete menu ready to be prescribed by the strictest doctors.

INFO

HOOR

Monday-Sunday
9:00 AM-7:00 PM

ADDRESS

71 Soi Phahon Yothin 5,
Sam Sen Nai, Phaya Thai,
Bangkok 10400

HOW TO GO

inside Ratchakru Medical Center

PRICE

THB 200-500 per person

TEL

09 7952 5598

 [atomicpills.bkk](https://www.facebook.com/atomicpills.bkk)



6

VEGANERIE CONCEPT

The first one who showed and shared with us the vegan lifestyle

Bangkok

Some time ago, a vegan family started a business to share their experience with others. All natural food and bakeries, 100% made from plants was the first step they took. Time flies and today they run 6 branches in Bangkok. Their dairy-free, egg-free, 0% cholesterol and no preservatives menu has found its way into the public's heart. Veganerie's extensive menu covers all day breakfast, brunch & dining, veggies, bakery & desserts and drink & smoothie.

INFO

HOUR

Monday-Thursday 9:00AM-9:30 PM

Friday 10:00 AM-9:30 PM

Weekend 9:00 AM-9:30 PM

ADDRESS

35/2 Soi Sukhumvit 24, Sukhumvit Road,
Khlong Tan, Khlong Toei,
Bangkok 10110

HOW TO GO

Phrom Phong BTS station

PRICE

THB 300-600 per person

TEL

0 2258 8489



Veganerie.Official



veganerie.co.th

Each item was meticulously tuned to near perfection, to the point where visitors would agree that vegan options can be every bit as appetizing and flavorful as ones they are familiar with.

You Welp Live





7

PATOM

Organic café in the heart of Bangkok Bangkok

With their 'organic living' concept, Patom offers coffee, meals and snacks in a cozy glasshouse embraced by a well-manicured garden. Its white interior feels spacious, especially with floor-to-ceiling windows allowing maximum amount of light as well as the visuals of the garden in. customers can pick the products themselves and either have them here or take home. Tables are available both indoor and alfresco. In the menu are simple food prepared with organic ingredients by farmers participating in Suan Sampran's Suk Jai foundation initiative. Food containers are strictly natural materials, bio-degradable or simply metal utensils. Self-service Western and Thai desserts are available and all drinks are certified organic products.



INFO

HOUR

Tuesday-Sunday
9:30 AM-6:00 PM

ADDRESS

9/2 Soi Sukhumvit 49/6,
Khlong Tan Nuea, Watthana,
Bangkok 10110

HOW TO GO

2 km from Thong Lor BTS station

PRICE

THB 200-500 per person

TEL

0 2084 8649

Patom

patom.com





8

ORGANIC SUPPLY

A friendly space for health and nature lovers
Bangkok

An organic juice bar and shop brimming with bright, warm living room atmosphere. The shop stocks natural made skincare and baby products made by local brands. Organic brown rice, pasta, tea and coconut flower sugar are also on the shelf. Each with its specific origin clearly stated. The bar serves cold-pressed juice and smoothies as well as exceptionally good dessert items and vegan breads. All menu use ingredients grown by contracted farms.

A piano at the center of the shop belongs to one of the partners and, at times, customers are blessed with his live performance.



You Welpa Live

INFO

HOUR

Monday-Sunday
9:00 AM-7:00 PM

ADDRESS

148 Nak Niwat Road, Lat Phrao,
Lat Phrao,
Bangkok 10230

HOW TO GO

Opposite Soi Nak Niwat 7

PRICE

THB 150-300 per person

TEL

0 2101 6410



organicsupply.bkk



organicsupply.co.th



RICE SARA

Enjoying food with clearly stated energy and nutritious value
Bangkok

Healthy food served at little brick house nested in Ari neighborhood. Founded by a doctor who, seeing how the current eating habit become the main cause of our diseases, wants to offer health conscious folks some alternatives. In his quest, varieties of rice are compared looking at their health benefit properties. Farmers are trained on organic farming techniques to help them grow higher value products like rice that is low sugar index but high on fiber and antioxidants. These products are used extensively at the cafe.



INFO

HOUR

Monday-Sunday
8:00 AM-7:00 PM

ADDRESS

19/1 Soi Ari Samphan 1,
Sam Sen Nai, Phaya Thai,
Bangkok 10400

HOW TO GO

opposite The Vertical condominium



Each menu shows its energy value, making it easier for those calculating their consumption. The cafe's nutritionists are also there to help customers with questions concerning food and health.

PRICE

THB 100-200 per person

TEL

06 3172 1380

Ricesarafoodmart
 ricesara.com



10

ORGANIKA

A light, healthy meal at a picturesque greenhouse themed café Bangkok

Occupying the top two floors of Piman 49 complex, Organika café & restaurant portrays itself as a white colonial botanical haven. Its lower floor is dedicated to a spa & wellness products while the upper floor café features health-focused recipes. Created by the famous chef Chalee Kader, their all day brunch provides a good choice for those looking for a light meal. Salads menu sees some aromatic ingredients infused to suggest another facet of their brand. Pasta dishes are highly stylized with choices of genuine Italian or premium Thai ingredients. Main dishes and desserts are all carefully crafted and, as expected, beverage lists are extensive with a range of healthy choices in beautiful presentation.



INFO

HOOR

Monday-Thursday 10:00 AM-8:30 PM
Friday-Sunday 9:00 AM-9:00 PM

ADDRESS

6th floor, Piman 49 complex,
Sukhumvit Road, Khlong Tan Nuea,
Watthana Bangkok 10110

HOW TO GO

Soi Sukhumvit 49

PRICE

THB 300-700 per person

TEL

0 2665 1899

 [organikahouse](#)

 [organikahouse.com](#)



ARIYA ORGANIC CAFE

Care for healthy food? This is the place to go
Bangkok



A wellness center and organic cafe housed in a business center building in Sathon. A brainchild of a doctor who is a nutritionist and a chef himself. His goal is to offer food that helps boost life forces together with environmental friendly health products. Each of the dishes not only is animal product-free, it also prepared with minimal heat processing to preserve its nutrition integrity. Uncompromised when it comes to tastiness, fresh organic ingredients are the key.



INFO

HOUR

Monday-Sunday
10:00 AM-7:00 PM

ADDRESS

Q-House Lumpini, Life Center Building,
South Sathon Road, Tung Maha Mek,
Sathon, Bangkok 10120

HOW TO GO

Lumpini MRT station

Their dishes help digestion because they are rich in enzymes and fiber.

PRICE

THB 300-500 per person

TEL

06 4669 4142



ariyaorganic



ariyaorganic.com



12

BOWL JOURNEY

A new culinary trend manifesting unhindered creativity

Bangkok

When ideas and flavors are fully packed, the journey begins. Everyone can unleash your culinary creativity albeit not being a professional chef. The two US alumni brothers find a way to express tastes in the form of healthy bowl, today's trendy experience, of course with a twist to prevent it from being too mainstream. To enjoy the journey, either create your own mix-ins of your choices or pick their signature ones.

INFO

HOUR

Monday-Sunday
11:00 AM-8:30 PM

ADDRESS

The COMMONS Soi Saladaeng 1,
Silom, Bang Rak,
Bangkok 10500

HOW TO GO

500 m From Saladaeng BTS station

PRICE

THB 200-350 per person

TEL

08 4243 1005

bowljourneyth



TONKLAR FACAI

A vegan restaurant for Thai food lovers

Bangkok

Most of us don't realize that many familiar Thai dishes actually need no meat by design. This healthy vegan restaurant is dedicated to food safety and nutrition, putting together chefs and nutritionists to develop their menu. They focus on central Thai cuisine, aiming at preserving the original flavors without animal products. Their contemporary plant-based dishes cunningly use exotic grains and Thai herbs to create either international favorites or regional Thai recipes. They nailed it beautifully glancing over the menu feels like reading a good novel. Desserts and beverages, including fresh juices, are made from scratch in their kitchen. Also, a portion of the proceeds goes to benefit Chulalongkorn hospital's foundation.



INFO

HOUR

Monday-Sunday
9:00 AM-7:00 PM

ADDRESS

153 Phutta Monthon Sai 3 Road,
Nong Khang Phlu, Nong Khaem,
Bangkok 10160

HOW TO GO

near Nong Khaem fire station

PRICE

THB 300-500 per person

TEL

08 0499 5442

 tonklarfacai

 tonklarfacai.com

14

SUKKINDAI

Mom is in the kitchen, now comes a meal filled with happiness

Nakhon Pathom

If happiness is edible, what flavors would it impart? This compact sized eatery is simply a garden on a hilltop. Behind it lies organic vegetable plots providing inclusive ingredients including wild rocket, kale, cos and green oak. Fresh greens picked a few steps from the kitchen give distinct characters accompanying dishes like cheesy chicken steak or smoked salmon and salad with freshly made balsamic dressing.

All pasta dishes, though faithful to their classical structure, show the chef's home cooking touch and clearly embody health conscious.



INFO

HOUR

Wednesday-Monday
10:00 AM-8:00 PM

ADDRESS

1/6 Mu 5 Khlong Yong,
Phutthamonthon,
Nakhon Pathom 73170

HOW TO GO

7 km from Mahidol University

PRICE

THB 150-300 per person

TEL

06 2323 9619



sukkindai2018

You Mama Live





15 MEENA RICE BASED CUISINE

Inventive menu to give rice its worthy accompaniment

Chiang Mai

Meena rice based cuisine focuses on healthy and innovative colorful dishes derived from classic northern Thai recipes. Garnished with edible flowers and cooked with aromatic herbs, their distinct presentation truly sets them apart. The five-color rice ball is a must-try since its different texture and aroma goes exceptionally well with either northern or central Thai dishes.

The restaurant shares its origin with a handicrafts community called Loang Him Kao where young designers gathered to exhibit their arts and crafts.

INFO

HOUR

Monday-Sunday
10:00 AM-5:00 PM

ADDRESS

13/5 San Klang,
San Kamphaeng,
Chiang Mai 50130

HOW TO GO

200 m from Loang Him Kao
Community

PRICE

THB 200-500 per person

TEL

09 5693 9586 / 08 7177 0523



meena.rice.based





16

GINGER FARM KITCHEN

Lanna fusion with health conscious

Chiang Mai

Modern Thai cuisine at the easiest to access location in Nimmanhaemin. Furnished in rustic style, high ceiling barn bathed by warm light under basketry cover.. Home cooking dishes are prepared by genuine northern Thai chefs and served in old style enamel dishes and trays with banana leaves lining. Main ingredients are seasonal vegetable either directly from their very own farm in Amphoe Saraphi, Chiang Mai, or their network of organic farmers.

Only happy eggs are served and poultry, pork and beef are free range and antibiotic free.



INFO

HOUR

Monday-Sunday
11:00 AM-10:00 PM

ADDRESS

ONE NIMMAN, Nimmanhaemin
Road, Suthep, Mueang Chiang Mai,
Chiang Mai 50200

HOW TO GO

ONE NIMMAN,
Soi Nimmanhaemin 1

PRICE

THB 250-500 per person

TEL

0 5208 0928

gingerfarmkitchen

gingerfarmkitchen.com



17

THE VEGANO BISTRO

Being Vegan does not mean giving up tastiness

Chiang Mai

A plant based restaurant formed by a group of friends who share interests in healthy food but not willing to compromise the tastes. All menu were developed by a 5 star hotel pastry chef resulted in a mix and match of pasta, pastry, fried dishes, cakes and Thai food and dessert. The Vegano Bistro selects organic ingredients to substitute egg, milk, butter and meat while ensuring the desirable aroma and texture. Even some favorite Thai dishes such as phad Thai can be cooked flour-less.

INFO

HOOR

Monday-Friday 10.30 AM-9.00 PM
Saturday-Sunday
9.00 AM-9.00 PM

ADDRESS

69/1 Mu 12 Nong Khwai,
Hang Dong,
Chiang Mai 50230

HOW TO GO

On Ratchaphreuk Road heading
towards Chonprathan Road
intersection

PRICE

THB 150-300 per person

TEL

06 5414 4583



TheVegano



thevegano.com





18

WE GREEN

Ko Samui recipes at the local culture themed coconut plantation

Ko Samui ~ Surat Thani

A coconut plantation at the foot of the hill in Tambon Maret was converted to an eatery carrying the island's food and way of life as its banner. WeGreen's kitchen takes pride in presenting local favorites using their own organic vegetable and other ingredients. They serve honest southern dishes cooked with products that meet their health standard only. Local wisdom is seen through use of coconut products from ingredients to bowls to outdoor chairs. WeGreen's large open setting suits its multi purposes function, be it restaurant or workshop studio. Activities keep growing as culture continues to draw more and more attention nowadays.

INFO

HOUR

Monday-Sunday
10:30 AM-10:00 PM

ADDRESS

127/300 Mu 1 Maret,
Ko Samui,
Surat Thani 84310

HOW TO GO

Soi WeGreen
near Makro Lamai branch

PRICE

200-500 per person

TEL

0 7748 5044

WeGreen.Samui

wegreensamui.com





19

THE NATURE SAMUI

Savor the art of Thai food down by the lotus pond

Ko Samui ~ Surat Thani



INFO

HOUR

Thursday-Tuesday
10:00 AM-7:00 PM

ADDRESS

112/9 Mu 1
Ko Samui,
Surat Thani 84140

HOW TO GO

near Big C Ko Samui

PRICE

THB 200-400 per person

TEL

08 7545 7851

It is called a hidden gem for a reason. Finding the place is quite a task but once you're there, the setting alone worth it. Traditional thatched roof pavilions are connected by bamboo walk ways. Simple, rural furniture blended well with surrounding paddy fields and lotus pond. Healthy, organic dishes are the thing they put emphasize on. Growing their own ingredients, Thai dishes seem exceptionally colorful being served not far from their sources. Their menu actually remains vibrant all the way to its last page with some dessert like indigo sago bathed in coconut sauce as white as snow.

20

SUMMER BY COCO TAM'S

Superfood Café at beautiful Bo Phut beachfront

Ko Samui ~ Surat Thani

A journey from being among the most popular beach bars to being a healthy food joint and cafe right at the beachfront. Decoration is straight forward, allow as much light and breezes in as possible, get rattan chairs and some swings plus plenty of cushions and you're good to go. World-fusion and superfood is the direction they picked for the kitchen. Light meals include salads, burgers and pasta with a pinch of Asian-fusion flavors are on the menu. All day breakfast suits the beachgoers lifestyle well.

Top that up with superfruits like Acai or Maca, craft coffee and decent bakery & juices and the vibe will take care of the rest.



INFO

HOUR

Monday-Thursday

9:00 AM-6:00 PM

Friday-Sunday 9:00 AM-8:00 PM

ADDRESS

62 Mu 1 Bo Phut,

Ko Samui,

Surat Thani 84320

HOW TO GO

near Fishermans Village

PRICE

THB 300-500 per person

TEL

09 1915 5664



summer.bycocotam



21

O-OH FARM SUANLUANG

A variety of salads and other multi-national healthy recipes

Phuket

One of the more popular health restaurants with large number of online reviews, always with high scores. Known for its tasty and extensive menu, their salads and spicy Thai variation take advantage of extremely fresh vegetable from its own hydroponic farm at the rear. Pizzas, different handmade pasta, conventional or bean & vegetable burgers are available alongside sushi, tacos or nachos. Their vegan options are well-received too. Thai dishes are mostly southern favorites. A huge selection of coffee and cakes is another highlight so, don't forget to check out the impressive dessert case.



INFO

HOUR

Monday-Sunday
9:00 AM-10:00 PM

ADDRESS

1 Wirat Hong Yok Road,
Talat Nuea, Mueang Phuket,
Phuket 83000

HOW TO GO

near Sugar palm condominium

PRICE

THB 200-500 per person

TEL

09 9312 5552



[Oohfarmsuanluang](#)

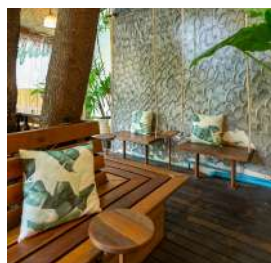
22

REFRESH.TROPICALCAFE

Cool café with great yoghurt and smoothies in Bali inspired setting

Phuket

A yoghurt café using ferns, rattan chairs, bamboo decor, some swings and a Bali style pond to suggest its influence. Selfie sets are everywhere. Soak your feet in water at the provided seats in the back and let all the heat vanish. Their offers, strictly follow the cues, orbit around tropical fruits and local goodies. Their signature yogurt bowl, served in coconut shell with ripe mango topping, received a lot of praises. Some western favorites make their ways to the menu as well, including burgers, croissants and salads. Coffee and tea can also be ordered as sets with favorites Phuket snacks to go with.



You Want to Live



INFO

HOUR

Monday-Friday 10:30 AM-7:00 PM
Saturday-Sunday
10:30 AM-8:00 PM

ADDRESS

2/23 Dibuk Road,
Talad Yai, Mueang Phuket,
Phuket 83000

HOW TO GO

100 m from Limelight Avenue
Phuket

PRICE

THB 300-500 per person

TEL

08 0499 5442



refresh.tropicalcafe



IV

TRENDY & PHOTOGENIC

When pic increases taste

We are not in the world that restaurant is on the table. Message and photo are quickly sent through the online community. That is the reason why food stylists are now busy with decorating the dish with very unique style. Minimal trend is among them. It is designed with flowers, vegetables and whole grains for a perfect position that is presented through a complete lighting. Food portrait is the most popular right now. Sometime, being combined with cute shooting landmark, it will encourage you to dress up for matching with the restaurant's theme.

1

THE MUSTANG BLU

A café at Bangkok's new favorite boutique hotel housed in a 19th century building

Bangkok

The café culture has arrived at Bangkok's old quarters not too long ago and its old shophouses were being converted to bars, cafes and art spaces so quickly it's impossible to keep track of them. One of the most hyped was this boutique hotel and café, where the late 1800s building got all the creative twists its new owner, a successful designer and arts collector herself, saw fit.



When she's done with the vintage chic touch, the crowd greeted it with open arms. Long line formed in front of its gate before opening time each day.



INFO

HOUR

Thursday-Tuesday
12:00 PM ~ Midnight

ADDRESS

721 Maitri Chit Road,
Pom Prap Sattru Phai,
Bangkok 10100

HOW TO GO

900 m from Hua Lamphong MRT
station

PRICE

THB 500-1000 per person

TEL

06 2293 6191



themustangblu



TRENDY & PHOTOGENIC

2

PATINA BANGKOK

A cup of coffee in a building almost as old as the capital city itself

Bangkok



Talat Noi is the neighborhood on the south side of Chinatown. The recent movement to revive the century-old city center has seen some unexpected discoveries including this old Chinese house built during the reign of this dynasty's first king (1737 - 1809). After hosting a couple of pop-up exhibitions it is now among the area's highlights for social media crowd to make good use of another era's aesthetic cunningly preserved.



INFO

HOUR

Monday-Sunday
Café 9:00 AM – 6:00 PM
Bar 5:00 PM – Midnight

ADDRESS

965 Soi Vanich 2, Talat Noi community,
Samphanthawong,
Bangkok 10100

HOW TO GO

near Si Phraya Polytechnic College

PRICE

THB 200-300 per person

TEL

09 5740 1965



Patina.bkk





3

FLORAL CAFÉ AT NAPASORN

An island filled with fragrance flower and magical fairy tale objects

Bangkok

Napasorn has been everyone's favorite flower shop for over 20 years. When the florist himself decided to turn its upper floor into a quirky, charming, bohemian fantasy café, people welcomed it with passion. As much as those instagramers fall for its visuals, afternoon tea lovers can't get enough of their homemade fruit and flower cake, drinks and ice cream. All with seasonal variations.



INFO

HOUR

Monday-Sunday
10:00 AM - 8:00 PM

ADDRESS

67 Chakkraphet Road,
Wang Burapha Phirom, Phra Nakhon,
Bangkok 10200

HOW TO GO

1.2 km from Sanam Chai MRT
station
near Pak Khlong Talat

PRICE

THB 200-400 per person

TEL

0 2222 6895



floralcafe.napasorn



You know when
the creative ones strike,
they hit us hard.



4

SRETSIS PARLOUR

A fashion brand branches out with a dreamy pink fantasy café
Bangkok



INFO

HOUR

Monday-Sunday
10:00 AM - 10:00 PM

ADDRESS

Level 2 Central Embassy,
1031 Ploen Chit Road, Lumpini,
Pathumwan, Bangkok 10330

HOW TO GO

Chit Lom or Ploen Chit BTS station

PRICE

THB 700-1,000 per person

TEL

0 2160 5875

 SretsisParlour

You Welpa Live



Afternoon tea in rooms where fairy tale comes true for dreamers and lovers, an experience made possible by SRETSIS, a fashion brand with its flagship store at Central Embassy.

The brand's identity was sophisticatedly translated into floral carpets and custom wallpaper with various shades of pink. Their exceptional tea and dessert menu, including the healthy options, are full of sparkles, aromas and flavors you can't help but get lost in the fantasy that is SRETSIS universe.

5

SIMIAO KAFEI

A vintage Chinese café at old Bangkok's Fueng Nakhon neighborhood

Bangkok

The name says it all. Simiao Kafei simply means a café next to the temple. This Chinese décor conceptual café offers unique snack menu of premium quality, some with limited availability since it's the owner's wife who cooked them herself. Their signature coffee collection includes those specialties prepared by the country's top roasters using the rare and intensive black honey drying process. Many rate theirs the best coffee in old town Bangkok.



INFO

HOUR

Tuesday-Friday 8:00 AM -5:00 PM
Saturday-Sunday 8:00 AM -6:00 PM

ADDRESS

121 Fueng Nakhon Road,
Wat Rajabophit, Phra Nakhon,
Bangkok 10200

HOW TO GO

1.5 km from Samyot MRT station,
opposite Wat Rajabophit

PRICE

THB 200-350 per person

TEL

09 1885 1903



simiaokafei



6

KARMAKAMET DINER

Enjoying creative dining
in the secret world of aromatics

Bangkok

Known for nice aromatic products and quality brews, the brand took a culinary venture that quickly became one of the city's top brunch spot. The talented Chef Jutamas Theantae unleashed her creativity to craft up her own French & Asian wonders with extremely photogenic desserts to go with. The venue received similar amount of attention, detail help boasts the narratives of secret charming place one would want to visit again and again.



INFO

HOUR

Monday-Sunday
10:00 AM-11:30 PM

ADDRESS

30/10 Soi Metteenivet, Khlong Tan,
Khlong Toei, Bangkok 10110

HOW TO GO

820 m
from Phrom Phong BTS station

PRICE

THB 700-1500 per person

TEL

0 2262 0701



karmakametconveyance

7

PARADISE LOST BANGKOK

A bubble gum pink and pineapple yellow rooftop bar with so much to its existence

Bangkok

Sets 25 floor above Bangkok at the Siam@Siam Hotel. Paradise Lost is an alfresco terrace with a theme of Mather Nature taking over urbanized and industrial cityscape. Designed by a Singapore-based company with six of the world's 50 best bars list under their belt and decorated by an Australian company holding just as impressive resume, the story of its existence goes on and on.



Furniture and service accessories are provided by international and local ecofriendly design houses. Even the spirits being served are from the supplier with zero tolerance for packaging waste. As can be expected, their offerings on both food and beverages departments are excellent.



INFO

HOUR

Monday-Sunday
5:00 PM-Midnight

ADDRESS

Siam@Siam hotel, Rama 1 Road,
Wang Mai, Pathum Wan,
Bangkok 10330

HOW TO GO

5 min from National Stadium BTS
station

PRICE

THB 500-750 per person

TEL

0 2217 3000



paradiselostbangkok



8

NATURA CAFE

Authentic Thai dishes in an old lychee orchard

Bangkok

Who would have thought there still exists in Bangkok a lychee orchard café inside a hundred-year-old Poomjai garden, southwest of the city.

The café takes full advantage of its setting with extensive use of bamboo and other natural materials to emphasize the contrast between it and the concrete towers the visitors are used to.

INFO

HOUR

Monday-Sunday
10:00 AM - 6:00 PM

ADDRESS

9/3 Soi Rama 2 28 Yaek 18,
Chom Thong,
Bangkok 10150

HOW TO GO

5 km from Central Plaza Rama 2

PRICE

THB 150-300 per person

TEL

08 5123 1386

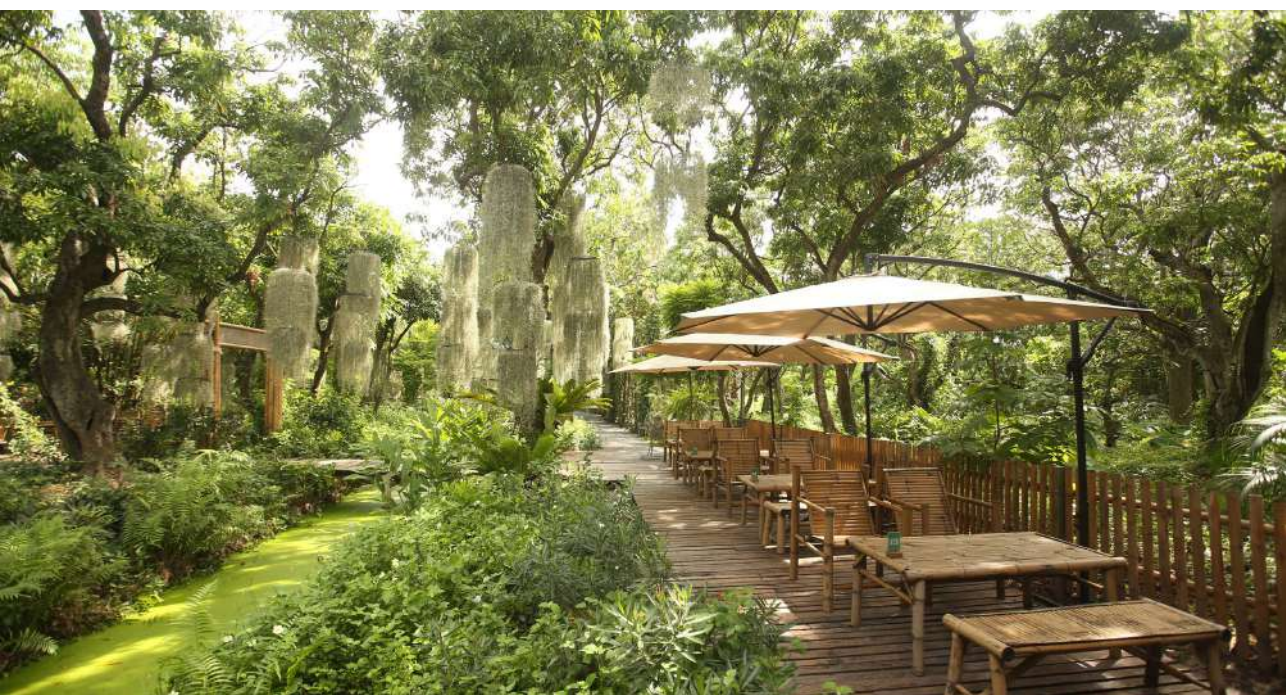


NaturaBKK



Traditional and Thai dishes are served using local ingredients provided by farmer communities.

You Mama Live





9

THE AILEEN CAFE

Green paddy fields, pinkish beach or clear blue sky as the backdrop of choice for your meal

Pathum Thani

Sipping tea from an empty cup does not sound like a Thai way, but Pathum Thani's new check in spot comes pretty close to it. Instead of throwing in millions to create some water park with artificial beach, they decided to put all the beach necessities in the middle of a paddy field... and it works! Folding chairs, huge umbrellas, a long boardwalk stretches above waving green paddy field, together create undeniable big fun vibe. Even those sugar palm trees on the horizon seem to agree. Thai food, cakes and refreshments are available at reasonable prices. Don't be surprised to find it crowded even under a scorching midday sun!



INFO

HOUR

Monday-Sunday
10:00 AM - 8:00 PM

ADDRESS

68 Rangsit-Pathum Thani Road,
Bang Prok, Mueang Pathum Thani,
Pathum Thani 12000

HOW TO GO

2.7 km from Makro Pathum Thani

PRICE

THB 200-300 per person

TEL

06 4398 8968



theaileencafe



10

RONGSI STUDIO

A century-old rice mill turns into the most photogenic café on Chao Phraya riverbank

Nonthaburi

Homestay/cafe/restaurant at a renovated ricemill on Ko Kret offers a glimpse into joyful riverside life. Watching boats travel along the liveliest riverbend gives visitors an addictive laidback feel. The building's aged teak wood features were enhanced by cozy, industrial furniture and the right amount of indoor plants. Decent Thai and seafood dishes on the menu deserve a praise. One thing you would not want to miss is the old original engine mixing wooden parts with belts and pulleys.



Sitting still for over four decades yet it is still capable of getting you awesome stories to tell via social media.

You Wanna Live



INFO

HOUR

Monday-Sunday
10:00 AM - 10:00 PM

ADDRESS

68 Mu 5 Ko Kret,
Pak Kret,
Nonthaburi 11120

HOW TO GO

park and take a 2 minutes ferry
from Wat Pak Khlong Phra Udom
pier to Ko Kret

PRICE

THB 300-500 per person

TEL

08 9428 9495



RongsiStudio



11

CHATA THAMMACHART

A paddy field café with landmark
Thai farmer hat pavilions

Nakhon Pathom

As stated on the wall inside the distinctive bamboo buildings - "With Nature Naturally", the paddy field cafe offers a joyous time and photo opportunities one can never get at downtown megastores. Designed to take advantage of its surrounding, be it a lotus pond or the paddy field's seemingly endless cycle, every turn merits a snapshot or two.



INFO

HOURL

Tuesday-Sunday
9:00 AM - 6:00 PM

ADDRESS

168 Mu 7 Soi Wat Rai Khing 26,
Rai Khing, Sam Phran,
Nakhon Pathom 73210

HOW TO GO

on Petchkasem Road to Sam Phran,
take Soi Wat Rai Khing 26

PRICE

THB 200-300 per person

TEL

06 1326 3624



ChataThammachart



Among their cold drinks and fusion dishes, the star of the show is the afternoon tea set with rare Thai ceremonial desserts.

12

WHISPERING CAFÉ

Healthy food where messages from the land can be heard

Nakhon Pathom

A plain looking white barn in lush tropical forest with a pond seems excessively humble considering how ambitious the message they try to get across is. Not just selecting the best organic ingredients to use, they are determine to incorporate native elements such as fruits and many edible flowers to create unique fusion food & bakery recipes. The aim is to help the land getting the public attentions it deserves.



INFO

HOUR

Wednesday-Sunday
9:00 AM - 6:00 PM

ADDRESS

43/3 Mu 5, Ban Mai,
Sam Phran,
Nakhon Pathom 73110

HOW TO GO

2 km from Wat Om Yai,
follow road signs

PRICE

THB 200-500 per person

TEL

09 2429 4229



whisperingcafe

JARDIN DE CHAISRI

A traditional Thai wooden house café tucked away in the garden

Nakhon Pathom



A relaxing, well-laid out garden café boasting Thai traditional wooden buildings with gorgeous trees and a pond set amid lush green paddy field. With tranquil music playing on the back ground, both the back dining area and various pleasant seating around the pond give visitors a treat for eye and soul. The menu focuses on beverages - tea, coffee, soda and smoothies with sumptuous cakes, especially the famous orange cake and young coconut cake. Tasty Thai dishes and decent pastas are also served.



INFO

HOUR

Tuesday-Friday 9:30 AM - 5:00 PM
Saturday-Sunday 9:00 AM - 6:00 PM

ADDRESS

84/1 Mu 1 Soi Khun Charoon, Ngju Rai,
Nakhon Chai Si,
Nakhon Pathom 73120

HOW TO GO

10 km from Central Salaya

PRICE

THB 350-450 per person

TEL

09 2254 6359



Jardindechaisri

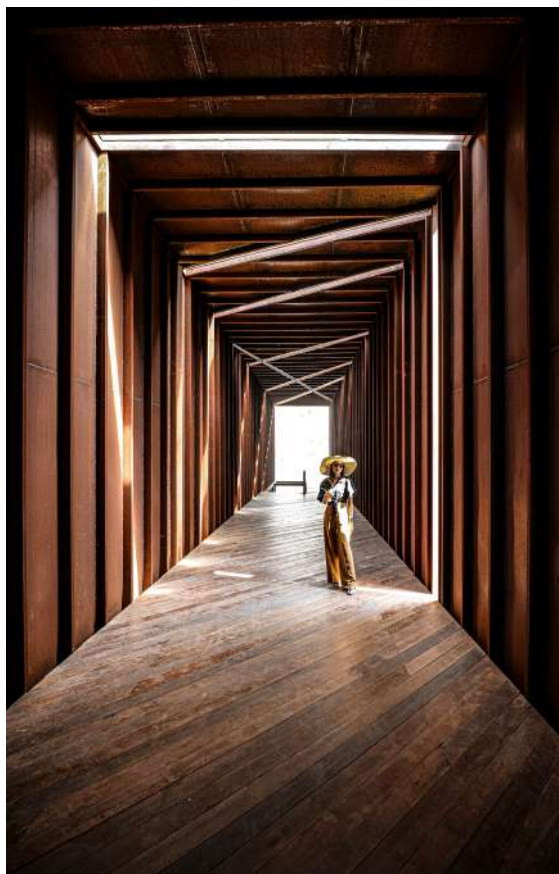
14

SOP CAFÉ

Take a walk through
a rusty tunnel to the café
on the bank of Mae Khlong River

Ratchaburi

Welcome to the land of great ancient steel blades. Photharam was once a center of blacksmithing where weapons used by King Taksin's army during Siam independence war were forged. When the space on Mae Khlong riverside was picked to build a café, it was agreed that its approach should depict the beauty of steel as well as the passage of time.



The cunning visuals, decent menu and serene setting instantly make the place one of the province's landmarks.



INFO

HOUR

Monday-Sunday
9:00 AM - 6:00 PM

ADDRESS

18 Mu 5 Soi Fa,
Photharam,
Ratchaburi 70120

HOW TO GO

1.6 km from Wat Khanon Nang Yai
Museum

PRICE

THB 300-400 per person

TEL

08 0227 5544



SenseOfPlace



15

THE IRONWOOD

Tucked away behind Mae Rim hills yet heavily visited for the most serene experiences

Chiang Mai

A hidden MICHELIN Plate café with rustic indoor dining space, a tiny green house and alfresco garden tables. Skillfully prepared and presented modern Thai plus some pastas are on the rather small menu along with decent drinks and bakery. Some of the selected ingredients like fresh rose apple flowers give the dish a striking visual on top of distinct flavors.



Snap spots are abundance and a bumpy long drive to the place is always worthwhile.

INFO

HOUR

Monday-Sunday
9:00 AM - 5:30 PM

ADDRESS

592/1 Mae Rim-Sameung Road,
Mae Raem, Mae Rim,
Chiang Mai 50180

HOW TO GO

from Mae Rim to Mon Cham
near Mae Sa waterfall

PRICE

THB 200-300 per person

TEL

08 1831 1000



theironwoodmaerim



16

CHOM CAFÉ&RESTAURANT

A misty refuge when it's too warm

Chiang Mai

The ever-misty cloud forest simulation resembling higher parts of Doi Inthanon, yet situated within reach from downtown Chiang Mai. Its mossy garden grounds provide endless photo opportunities while the kitchen serves a variety of Thai, Western and seafood delights with decent desserts and drinks to match.

INFO

HOUR

Monday-Sunday
11:00 AM - 10:00 PM

ADDRESS

2/13 Mu 2 Somphot Chiang Mai
700 Pi Road, Mae Hia, Mueang
Chiang Mai, Chiang Mai 50100

HOW TO GO

Somphot Chiang Mai 700 Pi Road
opposite Good View Village,
7.6 km from the Airport

PRICE

THB 300-500 per person

TEL

0 5327 1749 / 06 5438 8188

 [chomcafeandrestaurant](#)



THE HOUSE BY GINGER

New menu created by a root of Thai recipe

Chiang Mai



Styled with Thai Rustic Colonial cuisine, The House by Ginger is proudly to present the real Thai taste prepared by great ingredients from all parts of the country. Guaranteed by the MICHELIN Guide's Bib Gourmand, it is one of the restaurants that is worth to visit under a reason of reasonable price, but high quality.

INFO

HOUR

Thursday-Tuesday
11:00 AM - 10:00 PM

ADDRESS

199 Mun Mueang Road, Si Phum,
Mueang Chiang Mai,
Chiang Mai 50200

HOW TO GO

400 m from Soi Mun Mueang 9

PRICE

THB 300-600 per person

TEL

0 5328 7681



thehousebyginger



thehousebygingercm.com

Its signature menu is included chicken with spicy and milky soup, red curry with meat and Som Tam, or Isan-styled salad. Amazing with almost disappeared menus that was very popular in the reign of King Rama VI that is over hundred years ago, please do not hesitate to order them, which are meat with milky soup, red-curry with fish or rice fried with chili paste and other hot and spicy salad. It is recommended for starting with appetizer such as crispy spring roll with shrimp, crispy flour-made sheet assorted with spicy chicken or crispy morning growly salad.



BADBOYS VALLEY

Arts served on plates at some flower wonderland

Chiang Mai

Making a reservation is not something easy for the restaurant located upon a twisted hill in Mae Rim district in Chiang Mai province. Only two tables are available per day in the exotic restaurant that is decorated with hard-to-find furniture, art pieces, and others ancient collections. Thanks to flowers decoration that puts the place look fresher and friendlier.

Decorated with colorful flowers planted by the restaurant owner, Chef's table style is set to serve six to eight course menu, which the food design is not different from the art mixing well with texture and taste. Menu is changed based on season because the chef needs to select the best ingredients to the dish. All are served with ancient food containers collected by the owner.



INFO

HOUR

limits to 1 – 2 groups a day
reservation requires

ADDRESS

Chiang Mai – Fang Road, Saluang,
Mae Rim,
Chiang Mai 50330

HOW TO GO

near Wat Nong Kai,
needs navigation app
since road signs are not available

PRICE

Lunch THB 2,500
Dinner THB 3,300

TEL

09 6789 5619 / 06 2474 1656





19

GAO CAFÉ NIMMAN

Nothing compares to socializing
at a decent breakfast joint

Chiang Mai

Nimman Haemin is a hip area and the proper thing to do in such place is to have a lengthy exchange of ideas and opinions over some hearty breakfast. Gao sets itself to be a perfect place for that with a combination of its '70s decoration and playful cunning menu.

INFO

HOUR

Monday-Sunday
07:30 AM - 4:00 PM

ADDRESS

Soi Nimman Haemin 7,
Mueang Chiang Mai,
Chiang Mai 50200

HOW TO GO

Soi Nimman Haemin 7

PRICE

THB 100-300 per person

TEL

09 3556 5255



gaocafenimman



Each dish and drinks seems a little bit different from your usual ones and gimmicks like substituting sugar with sugar palm juice, are plentiful.



20

CAFÉ DE PIER X SAMUI

One of café in Samui that you can't miss it!

Ko Samui ~ Surat Thani

Located at the old seaport in Fisherman Village community, the dark-tone wooden furniture set at the café makes very interesting contrast feelings to the visitors. It doesn't feel dim, but instead the open-air atmosphere has allowed fresh sea wind for flowing inside. The perfect design just locks your sight for focusing on the panorama view in front of you that it is only a story about white sand beach and crystal blue sea. Spend time there until the late evening to capture the best sunset for the day.

Don't forget to fill your empty stomach with variety of food, including smoothie, cocktails, mocktails, or even tasty bakery served with high-quality grinding coffee. Enjoy your happy moment with a glass of icy beverage and do not hesitate to click a check-in.

INFO

HOUR

Monday-Sunday
9:00 AM - 8:00 PM

ADDRESS

50 Mui, Fisherman Village, Bo Phut
Ko Samui,
Surat Thani 84320

HOW TO GO

Near Fisherman Village

PRICE

THB 200-300 per person

TEL

0 7743 0680



cafedepier





21

COCO TAM'S X PEPPINA

**An perfect open air beach bar at Fisherman Village, Bo Phut
Ko Samui ~ Surat Thani**

Located at Bo Phut in Samui, COCO TAM'S X PEPPINA is one of the most famous beach bar in the island. Thanks to its cozy design under open-air environment, it is a great place for sitting on the beach to sip a drink in the late evening, to see the sunset and to hear nature notes from the sea. Nice and easy music louds lightly for more comfortable. It is even better if cocktails or fruit juice served with snacks is set aside.

Both indoor and outdoor zone are ready to service visitors, including cradle on the terrace. The visitors should not miss to order signature dishes with Italian recipe, including Coco Tam's Pizza, Pollo-grilled chicken, spaghetti, seafood. Completing the wonderful meal with dessert like Peppina's Tiramisu and Panna Cotta before moving to hang out at the bar zone.



INFO

HOUR

Monday-Sunday
12:00 PM - 1:00 AM

ADDRESS

62/1 Mu 1 Bo Phut,
Ko Samui,
Surat Thani 84320

HOW TO GO

along Bo Phut beach
inside Fisherman Village

PRICE

THB 500-1,000 per person

TEL

09 1915 5664



cocotamsxpeppina





22

CHALONG BAY RUM

**A plate of tapas with cocktails served
at an internationally recognized Rum distillery**

Phuket

Chalong bay cocktail bar & boutique is a new addition to Phuket's award-winning rum distillery, using a single indigenous sugar cane variety grown without chemical fertilizers by local farmers who still harvest their crop by hand. The first press 100% cane juice goes into fermenting tanks and processed through decades-old distillation machine imported from France, resulting in a non-industrial rum being sold around the globe.

You Welpa Live



INFO

HOOR

Monday-Saturday
11:00 AM - 10:00 PM

ADDRESS

14/2 Mu 2 Palai Soi 2, Chalong,
Mueang Phuket,
Phuket 83130

HOW TO GO

take Palai Soi 2

PRICE

THB 300-700 per person

TEL

09 3575 1119



Chalongbaybar



chalongbay.com



The bar serves set Thai and western dishes with cocktails. Mixology workshop, distillery tour and souvenirs are also available.



23

MAA DOO BUA PHUKET

A café by a fascinating Victoria lotus pond

Phuket

An absolute selfie playground where people wait in line to take and upload their 'gram shots. The activity orbits around a pond filled with the largest species of giant water lily. Drone shots are available at reasonable fee, and picturesque traditional Thai houses certainly add to its charm. Their signature food & drink menu focuses on fusion style with parts of lotus as ingredients.



INFO

HOUR

Monday-Sunday
11:00 AM - 10:00 PM

ADDRESS

310/51 Mu 1 Baandon-Cherngtalay
Road, Thep Kasattri,
Phuket 83110

HOW TO GO

located in At Panta Phuket,
13.5 km from the Airport

PRICE

THB 500-1,000 per person

TEL

06 3593 9939



Maadoobua.Phuket



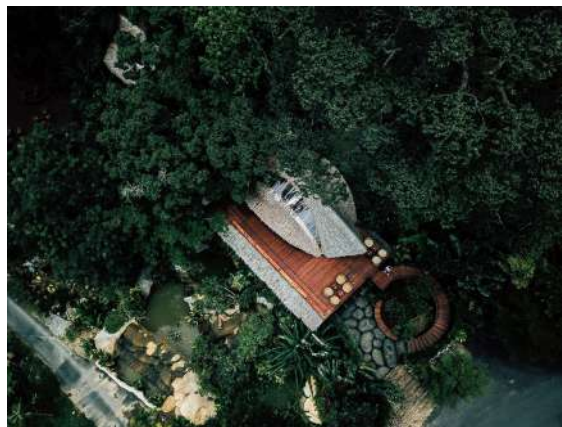
24

THREE MONKEYS

Hip café set amongst lush natural forests with Phuket views

Phuket

A tropical theme park where the air usually filled with screams of adventure seeking visitors from next door Hanuman World. Watching people taking ziplines is fun, providing you are sitting safely taking a decent cup of coffee elsewhere. The setup, however, follows the narratives of monkey habitat and every part, including the tree house, blends in perfectly with surrounding large trees. The menu consists of Phuket's favorites with a twist and plenty of instagramable spots are provided.



INFO

HOUR

Monday-Sunday
10:00 AM - 9:00 PM

ADDRESS

105 Mu 4 Muang Chaofah Road,
Vichit, Mueang Phuket,
Phuket 83000

HOW TO GO

follow signposts on the left side of
Muang Chaofah Road

PRICE

THB 200-500 per person

TEL

09 8010 8838



threemonkeysphuket

TORRY'S ICE CREAM

Their ice creams are packed with Phuket's identities!

Phuket



After strolling the old quarter of Thalang, don't forget to visit one of the town's favorite hangouts which serves great homemade ice cream you can never find anywhere else. Situated in the typical Sino-Portuguese style shophouse with attractive features and decoration, the shop offers over 70 flavors of ice cream including some vegan choices. Phuket's much-loved desserts like o-aew and bi-co-moi find their way into the menu either as distinctly charming ice cream or sorbet.

INFO

HOUR

Tuesday-Thursday 11:00 AM-6:00 PM
Friday-Sunday 11:00 AM-9:30 PM
Closed: Monday

ADDRESS

16 Soi Rommanee,
Thalang Road, Mueang Phuket,
Phuket 83000

HOW TO GO

Soi Rommanee

PRICE

THB 100-250 per person

TEL

0 7651 0888

torrysicecream



DIBUKA CAFÉ & RESTAURANT

A feel-good place with exciting fusion regional menu

Phuket



Sporting industrial loft looks under a vintage tin mine theme, the old town bar & restaurant is poised to give its patrons a wholesome experience. Food menu is extensive, fusion Thai & Western dishes mingling with straight authentic Phuket favorites. All food comes with top-notch presentation. Cocktails are under the care of an award-winning mixologist who is not shy about his fondness in locally produced rum. Live music makes the place even more exciting.



INFO

HOUR

Monday-Sunday
5:30 PM – 1:00 AM

ADDRESS

2/13 Dibuk Road, Tambon Talat Yai,
Mueang Phuket,
Phuket 83000

HOW TO GO

located in Limelight Avenue Phuket

PRICE

THB 400-700 per person

TEL

0 7660 6666



Dibukaphuket





27

THE FEELSION CAFÉ

Offbeat, retro industrial style café and restaurant

Phuket

A steampunk cafe with loads of eye catching bits and pieces scattered all around. The daring design and decoration makes it a very photogenic hangout. Quality coffee, homemade cake and ice cream at reasonable price keep the place busy and in turn give it atmosphere of a feast for people watching.

INFO

HOUR

Monday-Sunday
10:30 AM - 6:00 PM

ADDRESS

445/1 Phuket Road, Talat Yai,
Mueang Phuket,
Phuket 83000

HOW TO GO

1.6 km from Saphan Hin,
behind Nai Mueang

PRICE

THB 200-300 per person

TEL

08 8242 9646

[theFeelsioncafe](#)



For those looking for something more than snacks, Thai and Phuket dishes are available.

DELICO DECORATION COFFEE & DESSERT

A stylish café setting a new standard for Phuket

Phuket



Recently opened on the busy bypass road, the classy, tranquil cafe is the definition of social media darling. Its lighting was well placed, showing attention to details in order to appeal even to those hardest to please. An all-out effort was put in its decoration it's a bit magical upon walking in. Captivating bric-a-brac and sculptures are everywhere. Their signature drinks and cake seem to be similarly well-created, resulting in a steady stream of customers through the door.

INFO

HOUR

Monday-Sunday
9:00 AM - 9:00 PM

ADDRESS

107/48 Mu 5 Chalermprakit
Rathakan Thi 9 Road, Ratsada,
Mueang Phuket, Phuket 83000

HOW TO GO

on bypass road to Phuket

PRICE

THB 400-600 per person

TEL

09 9294 9957



delicophuket



SCENIC VIEW



When your favorite dish served with paradise view

The whole world is in front of you when your special meal is not set up in a square room. But it is served on the table that in front of you is 360 degree panorama view with a wide terrace to see mountain or sea, or even high-rise buildings view. It is very splendid moment with a superb food and marvelous view.





1 MAHANAKHON BANGKOK SKYBAR

Breathtaking views of the Chao Phraya from King Power Mahanakhon

Bangkok

Panoramic views from the iconic sky scrapper alone seem to merit a visit, but this bar, with French-Thai inspired outdoor glass-encased open-air dining area, totally seals the deal. Their menu comes from American executive chef Joshua Cameron and accompanied by a huge list of classic cocktails and over 100 wines, making lunch, afternoon tea, sunset dining or late night city lights viewing all equally impressive and memorable.



INFO

HOUR

Monday-Sunday
11:30 AM-3:00 PM
5:00 PM - 1:00 AM

ADDRESS

King Power Mahanakhon, Naradhiwat
Rajanagarindra Road, Silom, Bang Rak,
Bangkok 10500

HOW TO GO

Chong Nonsi BTS station

PRICE

THB 1,000-2,000 per person

TEL

0 2677 8722



MahanakhonBangkokSkyBar



mahanakhonbangkokskybar.com



2

ABOVE RIVA

A vantage point to marvel at the views of old palace, temples and Chao Phraya River itself Bangkok

This classy riverside venue offers an alfresco terrace with prime Wat Arun views. Sunset is the recommended time for a visual journey from magical twilight to bustling city lights. For food, they define it as a twist on Thai cuisine, combining local flavors with international ingredients and culinary methods. Either fine-dining set dinner or à la carte are available. Reservation required.



You Wanta Live



INFO

HOUR

Monday-Sunday
11:30 AM – Midnight

ADDRESS

Riva Arun Bangkok, Maha Rat Road,
Phra Borom Maha Ratchawang,
Phra Nakhon, Bangkok 10200

HOW TO GO

Opposite Tangtrongchit Commercial
Technological College

PRICE

THB 500-1,000 per person

TEL

0 2221 1188



[above.riva.bangkok](https://www.facebook.com/above.riva.bangkok)



3

EAGLE NEST BAR

Sala Arun hotel's rooftop bar - to unwind and fall in love with Chao Phraya River

Bangkok

Definitely not one with the highest viewpoint in Bangkok but more than make up for that with its looks. A hidden gem in historic Rattanakosin neighborhood. Both unobstructed views of the river and a contrasting scenes of ancient palace behind old business quarters give visitors some intriguing impressions that keep bringing them back.



INFO

HOUR

Monday-Sunday
10:00 AM - 10:00 PM

ADDRESS

47-49 Soi Tha Tian, Maha Rat Road,
Phra Borom Maha Ratchawang,
Phra Nakhon, Bangkok 10200

HOW TO GO

Arun hotel 5th floor

PRICE

THB 300-500 per person

TEL

0 2622 2932



SalaArun

4

342 BAR

A rooftop bar at Ban Wang Lang Riverside hotel

Bangkok

With views of the grand palace from the Thonburi side of the river, 342 offers a totally different experience from most riverside rooftop bars. Their range of signature cocktails match well with tasty snacks, yet more substantial menus are available at the restaurant downstairs. Services are great, prices are affordable, and the lively market visitors walk pass on the way in add a bonus to its charms.



INFO

HOUR

Monday-Sunday
4:00 PM – Midnight

ADDRESS

42 Soi Wat Rakhang, Prannok Road,
Siri Rat, Bangkok Noi,
Bangkok 10700

HOW TO GO

Baan Wanglang Riverside,
in Soi Wanglang

PRICE

THB 500-1,000 per person

TEL

08 2342 7778



342Bar





5

THAI BUS FOOD TOUR

Sight-seeing old Bangkok while enjoying
MICHELIN awarded Thai food on a mobile eatery
Bangkok

INFO

HOOR

Wonder lunch 11:30 AM - 1:00 PM
Afternoon tea 2:00 PM - 3:30 PM
Dinner Thai set 5:30 PM - 7:00 PM
Nightlife dinner 7:30 PM - 9:00 PM

ADDRESS

River City Bangkok Building #23 room
163 Soi Charoen Krung 24, Talat Noi,
Samphanthawong, Bangkok 10100

HOW TO GO

Take a bus at River City Bangkok
Building

PRICE

THB 1,490-1,890 per person

TEL

06 4801 1101

 [thaibusfoodtourdotcom](https://www.facebook.com/thaibusfoodtourdotcom)



17

SCENIC VIEW



6

SIRIMAHANNOP

Thailand's largest three-masted schooner
comes about as an iconic landmark

Bangkok

The 50 m long vessel docked at the waterfront promenade of the Asiatique will transport visitors back to an era of King Rama V, with the grace and elegance of old Siam. To embark on this mixological and gastronomical voyage, you can take either the open-air upper deck to enjoy fresh breeze and exquisite views of the river, or the quiet and classy lower deck. The menu, though limited by operating space, brilliantly follows the narratives of globe exploring ship exporting the country's best and bringing in international marvels.



INFO

HOUR

Monday-Friday 4:00 PM – Midnight
Saturday-Sunday and holidays
12:00 PM – Midnight

ADDRESS

Soi Charoenkrung 72-76,
Charoenkrung Road, Wat Phrayakrai,
Bangkok Laem, Bangkok 10120

HOW TO GO

Saphan Taksin BTS station
free ferries at Asiatique
the riverfront pier

PRICE

THB 700-1,000 per person

TEL

0 2059 5999

sirimahannop

bangkokmarriottmarquisqueenspark.com





7

SUPANNIGA EATING ROOM

Q: What is Thai food best served with?

A: Chao Phraya River views!

Bangkok

Supanniga group is a prominent name in Bangkok's food scene. Their Tha Tien branch combined their strength of authentic seaside Trat province recipes with signature brews from the popular roasting house Roots Coffee. Add a stunning view of Wat Arun and Chao Phraya River to the experience and you have one of the most exciting eateries in town.



INFO

THA TIEN

HOUR

Monday-Sunday
11:00 AM - 9:30 PM

ADDRESS

392/25-26 Maharaj Road,
Phraborom Maharajawang,
Phra Nakhon, Bangkok 10200

HOW TO GO

Sanam Chai MRT station

PRICE

THB 500-1,000 per person

TEL

0 2714 7608



SupannigaEatingRoom



SCENIC VIEW



8

SALA AYUTTHAYA EATERY & BAR

Riverside restaurant across the river from Wat Phutthai Sawan

Phra Nakhon Si Ayutthaya

The hotel was designed with inspiration from the materials, shapes and magnificence of the old capital across the river from it. The restaurant showcases authentic Thai menu focusing on local ingredients and traditional presentation, with the majestic view of Wat Phutthai Sawan and Chao Phraya River as a final touch.

INFO

HOUR

Monday-Sunday
8:00 AM - 11:00 PM

ADDRESS

9/2 Mu 4 U Thong Road, Pratu Chai,
Phra Nakhon Si Ayutthaya,
Phra Nakhon Si Ayutthaya 13000

HOW TO GO

near Phra Nakhon Si Ayutthaya
hospital

PRICE

THB 500-1,000 per person

TEL

0 3524 2588



SalaAyutthaya



9

SURIYANCHANDRA AT AYUTTHAYA

A boat tour
to travel back in time

Phra Nakhon Si Ayutthaya



INFO

HOUR

Monday-Sunday
11:00 AM - 10:00 PM

ADDRESS

38/6 Phra Kao,
Bang Ban,
Phra Nakhon Si Ayutthaya 13250

HOW TO GO

on the bank of Noi River,
20 minutes from Phra Nakhon Si
Ayutthaya

PRICE

private boat packages for 6-12
THB 13,900-25,000

TEL

06 2852 8883



suriyanchantrarestaurant

Suriyan Chandra turns a riverside 130-year-old warehouse and rice mill into a very instagramable restaurant. Their menu combines royal Thai cuisine with traditional rare dishes. Besides lunch and dinner, they also offer a full river tour package for 6-12 guests to take a 2 hour boat trip through the scenic Manam Noi around Wat Bang Nom Kho neighborhood before returning for a joyous feast.



SCENIC VIEW

10

KHAOMAO-KHAOFANG RESTAURANT

A heartfelt delight in the middle
of a lush tropical fern forest

Chiang Mai



Only 10 minute away from downtown Chiang Mai, the restaurant sets in the middle of mature trees with epiphytes and clusters of tree ferns. The misty atmosphere with soft creaking waterfall sound help enhanced the experience. Their menu include traditional and modern Thai, namely, crispy chicken, peanuts & herbs wrapped in betel leaves served with sweet sauce, Khao Chae (rice in jasmine-scented iced water), deep fried marinated pork with garlic & peanuts and spicy stir fried minced catfish with chili paste.



INFO

HOUR

Monday-Sunday
Lunch 11:00 AM - 3:00 PM
Dinner 5:00 PM - 9:15 PM

ADDRESS

181 Mu 7, Ratchaphruek Road,
Nongkwai, Hangdong,
Chiang Mai 50230

HOW TO GO

3.2 km From Makro Hang Dong

PRICE

THB 250-500 per person

TEL

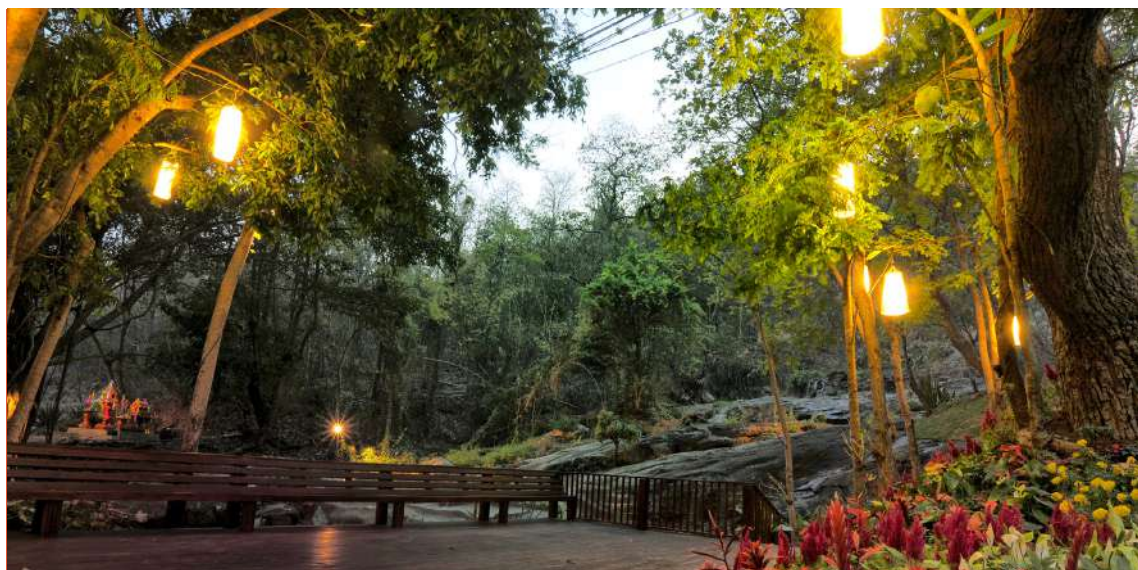
06 3665 5838



[khaomaokhaofangchiangmai](#)



[khaomaokhaofang.com](#)



11

PALAAD TAWANRON RESTAURANT

A Hidden gem for those who appreciate Chiang Mai city lights

Chiang Mai

Over 20 years of history yet the place remains one of Chiang Mai's top secret due to its location. At the winding end of Suthep road behind Chiang Mai University lies a tiny waterfall which is its namesake.

The scenery of the city at dusk provides a perfect backdrop when buildings after buildings turn on their lights. Live folk and country music is available on weekends. Their menu consists of northern and central Thai such as Palaad pork knuckle, Tom Yam Kung and Northern Thai fish & herbs salad



INFO

HOUR

Monday-Sunday
11:30 AM – 10:00 PM

ADDRESS

Wat Fai Hin, Suthep,
Mueang Chiang Mai,
Chiang Mai 50200

HOW TO GO

At the end of Suthep Road
(behind Chiang Mai University)

PRICE

THB 300-500 per person

TEL

0 5321 6039 / 0 5321 6576



palaad2016



palaadtawanron.com

17

SCENIC VIEW



12

JUNGLE DE CAFÉ

Having a blast high up the mountain with a million dollar view

Chiang Mai

This is where some double-digit cup of coffee tastes like a three-digit one, while the view definitely worth 7-digit. On the green pine hill not far from Mon Jam lies an adventure park known for exciting activities. The café is part of it.

Enjoying a meal here, one can watch those seeking extreme experience gliding on the zipline through the canopy of over 30 meters tall trees. Also part of the view is their iconic jungle coaster, an open car coaster that descends to the winding track of the park.

All those adrenaline inducing actions provide a backdrop for their spectacular menu. Their one-dish meal include steak and pasta, but highlights go to Thai cuisine namely the pad Thai with prawn and mixed deep-fried hors d'oeuvre.

INFO

PONG YAENG

HOUR

Monday-Sunday
8:30 AM - 6:00 PM

ADDRESS

99/9 Mu2 Pong Yaeng,
Mae Rim,
Chiang Mai 50180

HOW TO GO

On Mae Rim to Samoeng Road,
3 km from Mon Cham

PRICE

THB 300-500 per person

TEL

0 5310 6327 / 06 4994 5996

[jungledcafe](#)



17

SCENIC VIEW

NA CHANTRA

Vibrant contemporary Thai cuisine at a chalet in a valley

Chiang Mai

The veranda by the pool has white marble floor and decorated with neo-colonial style. Despite its European atmosphere, their MICHELIN Bib Gourmand 2020 recommended dishes were the sour soup with sea bass and bamboo shoot and the minced pork with spicy sauce.

The owner, who's a chef himself, has the smoked pork rip as his signature dish. He also give a private Thai banquet Chef's Table on special occasions.

Breakfast with a view at the veranda starts at 7:00 but the most spectacular time might be late afternoon when the golden light bathes the Suan Song Saen royal garden on the western side of Doi Suthep-Pui National Park.



INFO

HOUR

Monday-Sunday
07:00 AM - 9:00 PM

ADDRESS

49 Mu 3 Ban Pong,
Hang Dong,
Chiang Mai 50230

HOW TO GO

Highway 1269 Tambon Ban Pong,
27 km from downtown Chiang Mai

PRICE

THB 300-800 per person

TEL

08 1802 0666 / 0 5201 0155



Chantrakhirichaletchiangmai



chantrakhirichalet.com



14

111 SOCIAL CLUB

Beachfront chic café serving craft ice cream featuring Hua Hin's favorite Thai desserts

Hua Hin ~ Prachuap Khiri Khan

The seaside escape in a renovated old colonial mansion offers gourmet fusion menu combining Hua Hin's favorite Thai sweets with unique flavors from Boston's innovative ice cream maker Guss Damn Good. Their French pastry and afternoon tea set suit those open-air spaces facing the beach perfectly well. A charming experience for slow life lovers.



INFO

HOUR

Monday-Sunday
10:00 AM - 6:00 PM

ADDRESS

Intercontinental Residences Hua Hin,
Soi Hua Hin 71, Hua Hin,
Prachuap Khiri Khan 77110

HOW TO GO

café is on the beachfront,
Soi Hua Hin 71

PRICE

THB 200-300 per person

TEL

09 2253 2999



111SocialClub

PIROM CAFÉ

A café with a hedge maze and Khao Yai lush forest as a backdrop

Khao Yai-Pak Chong ~ Nakhon Ratchasima

None of what your eyes get served here can be found at your local café – an angular hedge maze embraced by a lake with the picturesque Khao Yai Mountains behind. Either take your cup of coffee with homemade appetizers in the middle of the great outdoors or just sit back and enjoy the view from the comfortable lounge. Anywhere you sit, you will be amazed by the fact that this place is able to please both introverts looking for a quiet corner to meditate and those socialites running around taking selfies and checking in.



INFO

HOOR

Monday-Thursday 8:00 AM - 5:00 PM

Friday-Saturday and holidays;

8:00 AM - 7:00 PM

Sunday 8:00 AM- 6:00 PM

ADDRESS

Pirom at vineyard 234 Mu 5 Payayen,

Pak Chong,

Nakhon Ratchasima 30320

HOW TO GO

on the route to PB valley vineyard

PRICE

THB 500-700 per person

TEL

09 8886 1181



Piromcafe





16

THE COCOON

This unique café makes you wonder what picture to upload, the view from it or the building itself

Ko Samui ~ Surat Thani



The bamboo structure was recently built at Ko Samui's vantage point overlooking its coastal town and an islet called Mad Lang. More than make up for its limited space, the building offers well-designed lookouts with decent photo opportunities everywhere you turn. With its extremely casual and carefree vibe, the place becomes an instant favorite boasting regular weekend parties featuring top DJs and all the trendsetters.

INFO

HOUR

Monday-Friday 8:00 AM - 10:00 PM
Saturday 2:00 PM - 2:00 AM

ADDRESS

33/67 Sanam Bin Road, Bo Phut,
Ko Samui,
Surat Thani 84320

HOW TO GO

1.8 km from Samui Airport

PRICE

THB 300-500 per person

TEL

09 3586 1777

cocoonviewpoint
 cocoon.restaurant



17

SCENIC VIEW



17

GIANT SUMMIT SAMUI

Dining at the highest, grandest point of Ko Samui

Ko Samui ~ Surat Thani

INFO

HOUR

Monday-Sunday
10:00 AM - 7:00 PM

ADDRESS

Khao Pom Road, Na Mueang,
Ko Samui,
Surat Thani 84140

HOW TO GO

3.9 km from Wat Khunaram

PRICE

THB 300-400 per person

TEL

09 7965 9490 / 06 4616 6469

 giantsamui



At 500 m above sea level, the restaurant has one of the best views of the island from its expansive balcony suspended on the hillside. The menu offers both Thai and Western favorites with good use of local ingredients and fresh seafood at affordable prices. That being said, the highlight has to be the beauty of the island itself. Even if you go for just a drink or two, the place always merits a visit.



17

SCENIC VIEW

THE JUNGLE CLUB SAMUI

Return to nature at the hilltop retreat, and it's as laid back as it

Ko Samui ~ Surat Thani



Housed in a circular building featuring an indoor dining space and a wooden deck with bean bag seating. Their menu includes Thai, French, Italian and Mediterranean dishes and many signature cocktails. Their biggest assets, however, are the breathtaking ocean views beneath the mountain. Watching the entire island illuminate as the sun goes down is an undisputedly awesome experience.

INFO

HOOR

Monday-Sunday
10:00 AM - 9:00 PM

ADDRESS

44/11 Mu 3 Chaweng Noi, Bo Phut,
Ko Samui,
Surat Thani 84320

HOW TO GO

in the Jungle Club Boutique resort

PRICE

THB 300-500 per person

TEL

08 1894 2327

[jungleclubsamui](#)

[jungleclubsamui.com/restaurant](#)





19

JAHN

Sunset and moonlit views aren't written, but are definitely there on the menu at Jahn

Ko Samui ~ Surat Thani

INFO

HOOR

Monday-Sunday
5:00 PM-10:00 PM

ADDRESS

Conrad Koh Samui Hotel 49/8 Mu 4,
Taling-Ngam, Ko Samui,
Surat Thani 84140

HOW TO GO

1 hr drive from the Airport

PRICE

THB 3,500-5,000 per person

TEL

0 7791 5888



conradkohsamui



conradkohsamui.com

The name “Jahn” or “the moon” suggests what kind of visuals visitors should expect from this west-facing exclusive dining venue at the Conrad Koh Samui. Overlooking the Phang Ka Bay, its wooden terrace with floor-to-ceiling windows offers a magnificent view of the five islets off Samui coast. The kitchen matches that with fine modern Thai dining à la carte and two table d’hôte menus, accompanied by top-of-the-range wines to complete this transcendent experience.



17

SCENIC VIEW

20

SAFFRON

Thai cuisine at a 5 star hotel with a private bay

Ko Samui ~ Surat Thani



Saffron are Banyan Tree's award-winning signature Thai restaurants carrying its banners around the globe. At the home ground in Ko Samui, their contemporary Thai fine dining is fortified by southern Thai inspired recipes taking advantage of the abundance of quality ingredients that are either sourced locally or flown in daily. The flawless views of Lamai Bay, however, help make the experience unforgettable.

INFO

HOUR

Monday-Sunday
6:00 PM-10:00 PM

ADDRESS

99/9 Mu 4, Maret,
Ko Samui,
Surat Thani 84310

HOW TO GO

in Banyan Tree Samui overlooking
Ao Tong Krok,
30 min from the Airport

PRICE

THB 1,500-2,500 per person

TEL

0 7791 5333



BanyanTreeSamui.Thailand



INFO

HOUR

Monday-Friday
12:00 PM - 2:30 PM
5:00 PM - 10:00 PM
Saturday-Sunday
11:00 AM - 10:00 PM

ADDRESS

Khosimbi - Khao Rang Road, Ratsada,
Mueang Phuket,
Phuket 83000

HOW TO GO

take the Khosimbi - Khao Rang
Road from downtown Phuket

PRICE

THB 500-800 per person

TEL

06 1978 2549



TunkkaCafePhuket



21

TUNK KA CAFÉ PHUKET HILLTOP RESTAURANT

Flavorsome southern Thai food at Khao Rang viewpoint, Phuket

Phuket

The eastern coast of Phuket is known to have fewer viewpoints than the opposite side. Among them, the best is arguably Khao Rang, where the café is located. While the western ones are crowded during sunset with guests line up to dine in the twilight, Khao Rang remains peaceful. The view over Phuket town and its rolling hills, however, is no less breathtaking. The menu is mainly local favorites and is very affordable, making the place a bit of an institution to its hometown.



SCENIC VIEW

22

BABA NEST SRI PANWA

A rooftop bar cited by many as one of the world's best

Phuket

Perhaps the best example of applying simplicity to create perfection. The bar is a tiled floor deck with short tables and beanbag cushions. It is, however, wrapped around by an infinity pool that bleeds everything into one, the sky above, the Andaman and Phuket's southeastern peninsular with surrounding islands. The cocktails are prepared below deck so you can intimately interact with all elements, making your visit a memory for a lifetime.



INFO

HOOR

Monday-Sunday
5:00 PM - 9:00 PM
(booking needed)

ADDRESS

88/5 Mu 8 Sakdidej Road,
Wichit, Mueang Phuket,
Phuket 83000

HOW TO GO

situated at the tip of Panwa Cape
close to Phuket Marine Biological
Center

PRICE

THB 500-1,000 per person

TEL

0 7637 1000

babanestsripanwaphuket
 babaphuket.com





23

BAAN RIM PA

Royal Thai cuisine with breathtaking ocean views

Phuket

Perched on the cliff side overlooking the Andaman, the award-winning Baan Rim Pa earns its status among Phuket's most-loved Thai restaurants boasting a combination of magnificent panoramic ocean views, spectacular setting and wonderful authentic royal Thai cuisine. Adding top-notch wine cellar to that and there is no doubt reservations are always advised.

INFO

HOUR

Monday-Sunday
10:00 AM- 10:30 PM

ADDRESS

249/4 Prabaramee Road, Pa Tong,
Kathu,
Phuket 83150

HOW TO GO

to Kalim beach opposites Novotel

PRICE

THB 1,000-1,200 per person

TEL

0 7661 8191

 BaanRimPaRestaurant

 baanrimpa.com



SCENIC VIEW

24

SAMETNANGSHE BOUTIQUE

The most romantic viewpoint of
the magnificent Phang Nga bay

Phang Nga

This Phang Nga bay viewpoint quickly rises to national attention, getting everyone talks about how the dense mangrove draws your eye to the luminous azure sea scattered with those picturesque limestone islets. A visit to the nearest café - Sametnangshe Boutique, becomes a must for travelers. Besides the wondrous vista, guests can have authentic reginal dishes with the freshest seafood as well as a good selection of refreshing drinks and cakes.



INFO

HOOR

Monday-Sunday
Restaurant 11:00 AM - 9:00 PM
Café 6:00 AM - 6:00 PM

ADDRESS

90 Samet Nangshe, Klongkhen,
Takua Thung,
Phang Nga 82130

HOW TO GO

40 minutes from Phuket Airport

PRICE

THB 500-700 per person

TEL

06 5508 8655



Sametnangshe.boutique

You Wanta Live



17

SCENIC VIEW



VI

CHEF'S TABLE

Journey of Thai food that needs to say yes to Chef

With atmosphere that is extremely perfect under a theme of industrial loft design, a long table located close to the kitchen is a place to serve the incredibly food. Being busy at the kitchen, chef has full authority and independence to select the best ingredients for cooking and decorate the dish to reflect his inner art through a variety of vegetable, meat, whole grains and seasoning source. Chef's table is food art creation that is never-ended job.





AKSORN

1

AKSORN

Reviving favorites from times long passed – celebrating authentic Thai recipes from the '50s to '70s

Bangkok



The latest chapter in life of Chef David Thompson, an Australian who helped introduce Thai fine dining to the world when he opened his London's well-loved Nahm 20 years ago. With Aksorn, he dwelled deeper into Thai's late 40's to 70's culinary scenes, the time that saw a modern nation emerged out of its rich past. To embody the truest essence of the era, he picked top floor of the original Central store, Bangkok's favorite bookstore where the cosmopolitan upper class of the past frequented for imports and news of the day, as a venue. The result is nothing short of a phenomenon.

You Wanta Live

INFO

HOOR

Tuesday-Sunday
06:00 PM - 11:00 PM

ADDRESS

1266 Charoenkrung Road,
Bang Rak,
Bangkok 10500

HOW TO GO

Central Original Store 5th floor,
between Soi Charoenkrung 36 and 38

PRICE

THB 2,800++ per person



Chef David Thompson

TEL

0 2116 8662



aksornbangkok



aksornbkk.com



2

ROYAL OSHA

Contemporary Thai plus some Royal Palace delicacies

Bangkok

A Chef's Table by the famous Chef Vichit Mukura, himself an owner of a One MICHELIN Star restaurant. Rooted on his long culinary journey, he creates a delicacy with freshest seafood and other ingredients from across the globe and presents them with the aesthetics of image, taste, scent, and sound.

This unique experience, for instant, the clear, smoked dried fish soup with seared yellowfin tuna and green pea or the fried Canadian lobster with yellow curry, deep-fried rice and mushroom salad, is surely not easy to come by.



INFO

HOUR

Monday-Sunday
Lunch 11:00 AM - 3:00 PM
Dinner 6:00 PM - 11:00 PM

ADDRESS

Royal Resident Park,
99 Wireless Road, Lumpini,
Pathum Wan, Bangkok 10330

HOW TO GO

At the entrance of Soi Ruamrudee,
Wireless Road

PRICE

5 courses at THB 5,000++
8 courses at THB 8,000++
12 courses at THB 12,000++

TEL

0 2256 6555



royaloshabangkok



Chef Vichit Mukura





3

TABLE 38

Taking Thai street food to another level

Bangkok



Eleven years ago his Thai bistro in NYC received a MICHELIN Star, making it the first Thai restaurant by Thai chef to earn such rating. Andy Yang had since continued his journey that found him working with restaurants around the globe before returning to his homeland. His passion had shifted to how he would prepare traditional Thai dishes the way they've never been cooked before, in other words, using today's knowledge to tell yesterday's story. Eventually he had done just that at Table 38 and get his operation another MICHELIN Star in 2020.

You Welpa Live

INFO

HOOR

Tuesday-Sunday
5:00 PM – Midnight

ADDRESS

9989 Phayathai Road, Pathum Wan,
Pathum Wan,
Bangkok 10330

HOW TO GO

Siam Discovery G floor

PRICE

Lunch THB 1,900 – 2,500
Dinner THB 3,999 – 25,000

TEL

08 3399 9888



TABLE 38 Bkk



table38bkk.com



Chef Andy Yang

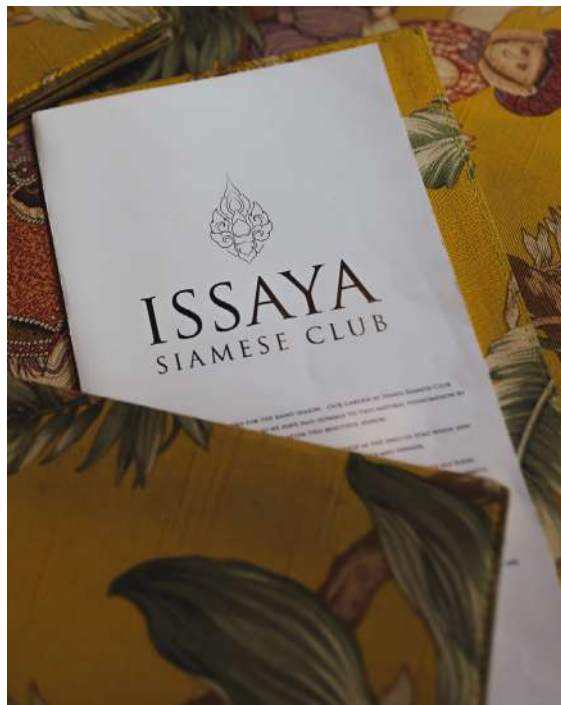


4

ISSAYA SIAMESE CLUB

Fusion Thai food by the Iron Chef Champion

Bangkok



Chef Ian Kittichai's flagship home restaurant with menu features his own unique signature Thai cuisine integrating traditional ingredients and flavors with progressive, international cooking methods. At the heart of the menu is seasonal specials and farm-to-table approach he helped introduce to Thai fine dining. The Chef's aromatic herbs garden is also one of the restaurants highlights.



INFO

HOUR

Friday-Saturday 11:30 AM - 2:30 PM
Sunday 12:00 PM - 3:00 PM
Monday-Sunday 5:00 PM - Midnight

ADDRESS

4 Soi Si Akson, Chuea Phloeng Road,
Thung Maha Mek, Sathon,
Bangkok 10120

HOW TO GO

Rama 4 Road inbound, next to
Rama 4 expressway entrance

PRICE

THB 700-3,000 per person

TEL

0 2672 9040-1



Issaya Siamese Club



issaya.com



Chef Ian Kittichai



5

100 MAHASETH

Serving nose-to-tail dishes
with the flavors of Isan & Northern Thai
Bangkok



Chalee Kader's nose to tail approach surly gives a spin on offal, be it rind, tripe, brain or bone marrow. Through his Northern and Northeastern menu, the chef reintroduces the Southeast Asian's way of consuming life with respect to urban dwellers, and he does it so effectively. Committed to the farm-to-table movement, their all-Thai ingredients are sourced directly from local growers so that they are unprocessed and extremely seasonal. Their favorites include bone marrow, a northerner hot dog, goat ribs and the signature dessert called 'banana'.

INFO

HOUR

Monday-Sunday
4:30 PM - Midnight

ADDRESS

198/3 Maha Seth Road, Si Phraya,
Bang Rak,
Bangkok 10500

HOW TO GO

Saphan Taksin BTS station,
on Mahaseth close
to Charoenkrung road

PRICE

THB 500-1,000 per person

TEL

0 2235 0023



100Mahaseth



Chef Chalee Kader



Far & K.

6

80/20

The second coming of one of Bangkok dining's rising force

Bangkok



Chefs Napol 'Joe' Jantraget and Saki Hoshino were well-regarded for their first incarnation of the daring eatery. When they launched an upscale attempt with tasting menu, wine pairing and craft cocktails, everyone welcomed it. Planted their feet firmly on local ingredients (it used to be 80% domestic: 20% imported in the first one), the couple continue their quest on presenting the countless possibilities of Thai cuisine. Their familiar favorites, with a sigh of relief from cult followers, are merged with new creations to complete a tasting menu laden with folksy ingredients. Their offers, as expected, are every bit as theatrical in presentation as in flavor.



INFO

HOUR

Friday-Sunday 11:00 AM - 1:00 PM
Wednesday-Sunday
6:00 PM - 9:00 PM
Closed: Monday and Tuesday

ADDRESS

1052 - 1054 Charoenkrung Road,
Bang Rak, Bangkok 10500

HOW TO GO

Hua Lamphong MRT station,
at the entrance to Charoenkrung
Soi 26

PRICE

THB 3,000 per person

TEL

09 9118 2200



80/20bkk

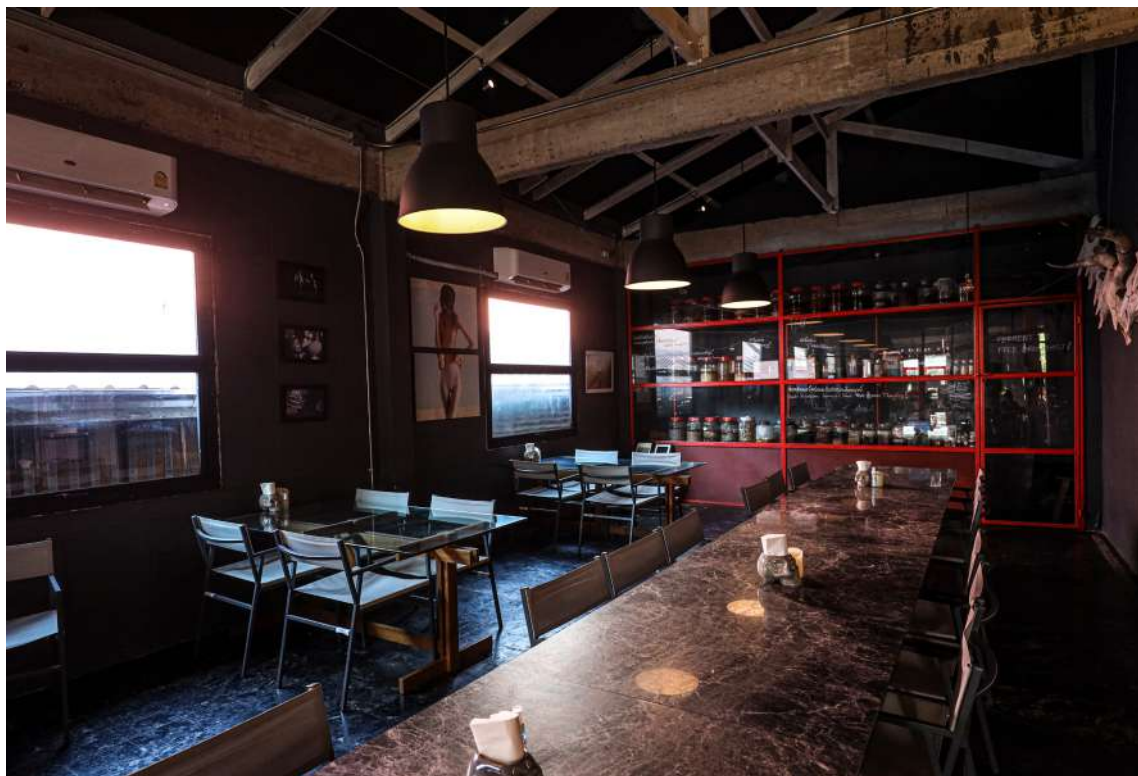


8020bkk.com



Chef Saki Hoshino and
Chef Napol 'Joe' Jantraget





7

DAG BKK

**Short and straight to the point,
the magic is in the name**

Bangkok

Stuff one's face – that's what the eatery nonchalantly called itself. It may suggest lower social class vulgarity, ironically the place is far from it. Their simple offers are anything but simple. Chef Chalermpon 'Van' Rohitratana rolls out a new menu every couple of weeks, all carry his prominent DNA. Ingredients and cooking methods from different localities are introduced to seemingly common dishes, most with some in-house prickles infused in as he is an avid enthusiast in fermentation.

INFO

HOUR

Monday-Sunday
12:00 PM – 9:30 PM

ADDRESS

Warehouse 30 Soi Charoenkrung 30,
Bang Rak, Bangkok 10500

HOW TO GO

2.6 km from Saphan Taksin BTS
station

PRICE

THB 1,000 per person



Chef Chalermpon 'Van' Rohitratana

TEL

08 7363 2629



DAG

VI

CHEF'S TABLE

BURAPA EASTERN THAI CUISINE & BAR

Take an eastern express train to complete the quest for Isan food

Bangkok



For like

Chef Wongwich Sripinyo takes his success at Sri Trat a step further by offering a unique journey to explore every corner of Thai regional cuisine. Ingredients used by hilltribe indigenous and Shan people are incorporated and the results are carefully paired with fine Burgundy to create matching experience. It's not accident, though, that their second floor is decorated as a passenger train from the 40's.



You Welpa Live



INFO

HOUR

Monday-Sunday
6:00 PM – 1:00 AM

ADDRESS

26 Soi Sukhumvit 11, Khlong Toei
Nuea, Watthana,
Bangkok 10110

HOW TO GO

490 m from Na Na BTS station

PRICE

THB 2,500 per person

TEL

0 2012 1423



BurapaEasternThai



Chef Wongwich Sripinyo

NUSARA

A delightful one MICHELIN Star chef's table fine Thai cuisine

Bangkok

Chef Ton – Thitid Tassanakajohn expresses the love his family have for their late grandmother, the restaurant's namesake, by turning her recipes into a kaiseki modern fine dining. Their 12 courses showcase innovative techniques and presentation while fully preserve their much-loved palatability. His access to first class ingredients allows him to create dishes such as the cured line-caught grouper, incorporating sashimi technique with Thai sauce. Highlight of the course must be the Australian wagu with kaprao, called 'the best with the best' by the chef himself.





INFO

HOUR

Monday-Sunday
5:00 PM - 11:00 PM

ADDRESS

22 Soi Tha Tian, Maha Rat Road, Phra
Borom Maha Ratchawang,
Phra Nakhon, Bangkok 10200

HOW TO GO

600 m from Sanam Chai MRT station

PRICE

THB 1,000-2,000 per person

TEL

09 7293 5549



nusarabkk



Chef Ton - Thitid Tassanakajohn



For like

10

SAMRUB FOR THAI

Making the classics come alive

Bangkok

Chef Prin Polsuk, former head of Nahm Bangkok, is now in charge of an eight-seat Thai omakase-style restaurant recreating the marvels recorded in 'Mae Krua Hua Pa', a famous cookbook written by Lady Plien Pasakorawong circa 1909. Expect rare Thai dishes with crisp visuals and flavors prepared by the friendly and knowledgeable chef in a home-like atmosphere. Main dishes are served sharing-style allowing him to offer them in playful combination, such as pairing the southern dry fish innards curry with northern Thai/Lao smashed beef.



This deep Thai reference continues all the way to Thai fruit based dessert like longan ice cream with corn fritter, making the experience as complete as one could expect from chefs of his caliber.

INFO

HOUR

Wednesday-Sunday 5:30 PM – 11:00 PM

Reservations are made through

Chope: the link is in Facebook page

ADDRESS

96 Maha Seth Road, Si Phraya,
Bang Rak,
Bangkok 10500

HOW TO GO

2.4 km from Saphan Taksin BTS station

PRICE

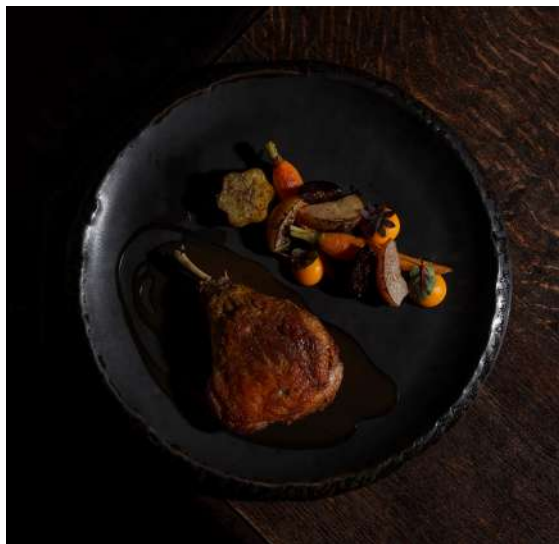
THB 2,000 per person



Chef Prin Polsuk



samrubsamrubthai



11

NA-OH BANGKOK

One-of-a-kind dining experience inside a refitted airplane

Bangkok

The photogenic Lockheed L-1011 TriStar is a vessel taking the diners from their post-apocalyptic world to a safe place. On board, they are served futuristic fare constantly changed according to the concept. Each set is seen as an episode of a journey and only lasts 6 months before a new theme is introduced.

Chef Thitiwat 'Mai' Tantragarn and Chef Poramet 'Phu-kao' Pongveha are the ones crafting up dishes to match the surreal, retro-futurism aesthetic. Besides countless instagramable spots, guests also find the story lines that go down to each dish entertaining and the entire experience a fantastic one.

INFO

HOUR

Thursday-Tuesday
5:00 PM – 11:00 PM

ADDRESS

460/8 Sirindhorn Road, Bang Phlat,
Bang Phlat,
Bangkok 10700

HOW TO GO

Chang Chui creative space,
Sirindhorn Road

PRICE

THB 999++ half course,
THB 1,800++ full course

TEL

08 8612 2188



NaOhBangkok



Chef Thitiwat 'Mai' Tantragarn and
Chef Poramet 'Phu-kao' Pongveha





12

MAK KHAENG

Food as medicine: an Isan restaurant rooted in local and seasonal ingredients

Udon Thani

Sibling chefs Voravut 'Joe' Triyasenavat and Weerawut 'Nhoom' Triyasenavat, the founder of Samuay & Sons, open another restaurant in their home province Udon Thani. They take inspirations from regional cuisine across Thailand and make their own interpretation allowing their Isan fun-loving nature to guide them.

Paying respect to their ancestors' wisdom, premium ingredients found locally and seasonally are selected. The brothers also support farmers who grow healthy and safe products. Their menu reflects the 'food as medicine' concept where each dish is believed to have properties that benefit specific body function.

INFO

HOUR

Monday-Sunday
Lunch 11:00 AM - 2:30 PM
Dinner 5:00 PM - 9:00 PM

ADDRESS

103/8 Si Chom Chuen Road,
Mak Khaeng, Mueang Udon thani,
Udon thani 41000

HOW TO GO

Behind Satri Rachinuthit school

PRICE

THB 300-400 per person

TEL

06 5512 8288



makkheng.ud



Chef Voravut 'Joe' Triyasenavat and
Chef Weerawut 'Nhoom' Triyasenavat



VI

CHEF'S TABLE



13

BLACKITCH ARTISAN KITCHEN

Culinary Arts in a nutshell

Chiang Mai

Each dish served at Chiang Mai's Blackitch Artisan Kitchen is a combination of creativity and friendships. Ingredients are mostly acquired through personal contact, then prepared and presented with the chef's utmost attention to detail.

Chef Black has a decade of cooking experience in Japan therefore when he lets his imagination run wild and shows off his fine craftsmanship, guests can expect nothing short of extraordinary. Ingredients from every corners of Thailand were selected and dishes were sequenced so their Yin-Yang quality balanced out.

INFO

HOUR

3 slots daily;
12:00 PM, 5:00 PM and 8:00 PM

ADDRESS

27/1 Soi Nimmanhemmin 7, Suthep,
Mueang Chiang Mai,
Chiang Mai 50200

HOW TO GO

Soi Nimmanhemmin 7

PRICE

THB 1,800 per person

TEL

08 0436 5678



blackitchartisanskitchen



Chef Panupol "Black" Bulsawan



VI

CHEF'S TABLE





14

LOCUS NATIVE FOOD LAB

**Contemporary Lanna kaiseki
Chef's table relinking people
to their heritage**

Chiang Rai

Chef Kong - Kongwut Chaiwongkajorn pursues his vision of creating dishes with a storytelling approach. Drawing inspiration from local legends and tales, he experiments on forms and perceptions while staying true to each menu's original flavor. For example, his interpretation of the traditional Nam prik num consists of cucumber gelato with carrot powder sitting on charcoal grilled green chili dip and assorted vegetable.

You Wanna Live

INFO

HOOR

Tuesday-Sunday
5:30 PM - 10:00 PM

ADDRESS

8 Ban Pa Sak Thong, Mae Kon,
Mueang Chiang Rai,
Chiang Rai 57000

HOW TO GO

located in Pa Sak Thong resort

PRICE

THB 1,900++ per person

TEL

06 5023 2627



[locusnativefoodlab](#)



Chef Kongwut Chaiwongkajorn



VI

CHEF'S TABLE



15

PRU

Thailand's first MICHELIN Green Star restaurant

Phuket

MICHELIN guide describes it as sophisticated, intimate and romantic, gives it one star for high quality cooking and green star for commitment for gastronomy and sustainability. Chef Jimmy Ophorst set out Pru to be different from the start.

He sourced in-country, organic ingredients to add to what he grew inhouse to present what Thailand has to show to the outside world, not in Thai food, but in European food.



His 7 and 5 courses menu saw vegetable took over the lead role from protein, it's cauliflower stem cooked in brown butter with a bone marrow cream, not the other way around. Vegetarian course is available as well as two wine pairing options, discovery or premium.



INFO

HOUR

Friday-Monday
6:00 PM - 10:00 PM

ADDRESS

Trisara Phuket Resort, Srisoonthorn Road,
Cherngtalay, Thalang,
Phuket 83110

HOW TO GO

set inside Trisara Phuket Resort

PRICE

5 courses THB 4,500++
7 courses THB 7,000++

TEL

0 7631 0232 / 09 8016 1561



PruRestaurant



prurestaurant.com



Chef Jimmy Ophorst



VII

NIGHT OUT

Superb bar- final answer to the happiness at night

At a corner of small bar, it could change dark life at the night to wonderful experience for people who want to discharge their feelings during weekend with a nice glass of drinking, cozy chair and music from live band or song player. Bar has become one part for the modern generation that could find the nice ones anywhere including Bangkok, Chiang Mai or the south in Phuket or Samui. Further nice conversation after dinner usually happens at the bar.

1

THE BAMBOO BAR

Truly classic Jazz bar listed
Asia's top 10 best bars

Bangkok

Forbes



Literally Bangkok's jazz institution since its launch way back in 1953. This Mandarin Oriental's classy bar, now on ground floor of its River Wing, is listed as world's 35th best bar in 2020 and one of Asia's top ten bars for the third year running. Placing bamboo as its main design elements, the place has its '50s vibe preserved despite coming out a tad moodier under the influence of lacquered dark wood and a mirrored ceiling.



Drinks and cocktails are crafted by mixologist team in stylish brown leather apron under Artesian alumnus Jamie Rhind's orchestration. Their 'Compass' menu, drawing inspiration from Thailand's five regions, is completely in keeping with internationally-renowned singers and live bands that perform nightly.

INFO

HOUR

Monday-Saturday
5:00 PM – Midnight

ADDRESS

Mandarin Oriental Bangkok,
Charoen Krung Road, Bang Rak,
Bangkok 10500

HOW TO GO

Oriental Avenue,
Charoen Krung 40

PRICE

THB 500–1,000 per person

TEL

0 2659 9000



[thebamboobaratmandarinorientalbangkok](https://www.facebook.com/thebamboobaratmandarinorientalbangkok)





2

CRIMSON ROOM

Fest Like A theater-like luxurious bar to indulge in jazz music and great cocktails

Bangkok



A glamorous jazz bar tucked away inside Soi Langsuan's Velaa Sidhorn Village. Its '20s Art Deco visuals letting crimson velvet, brass liners and deep green marble table and bar tops make the first impression. Its performance stage, however, is the one committing the final blow.

The menu offer four different phases following the show protocol in which its climax calmly awaits without urgency. For cocktails alone, there are 20 signature choices to make. You are free to linger at the sweet spot as long as you want. Live shows, jazz performances and DJ sets are on rotation to amuse you. At a place like this, overindulgence becomes one's goal.



Yum Yum Life

INFO

HOUR

Monday-Sunday
6:00 PM – Midnight

PRICE

THB 500–1,000 per person

ADDRESS

87 Lang Suan Road, Lumpini,
Pathum Wan,
Bangkok 10330

TEL

06 2259 2525



crimsonroombkk

HOW TO GO

inside Velaa Sidhorn Village,
Lang Suan Road



VESPER COCKTAIL BAR

Alluringly charming bar called by some as an art gallery by the glass

Bangkok



A blend of gentlemen's club and European bistro features deep green marble bar and Congo pink velvet chairs. Its couple owners named the bar after 007's favorite martini of which they dedicated their time in London investigating. Moodily charming in atmosphere, Vesper cocktails are much-loved for their excellently curated selection. Over 50 classics and modern classics, many of which inspired by modern art masterpieces, are offered. Be prepared to confront some mixological interpretations of famous paintings from the turn of the century or, not that it would make the matter any easier, a cubist work of a Czeck painter who helped spearhead the abstract art movement. The last time we heard Vesper was holding No.11 on Asia's 50 Best Bars so, for those fancy finding some better places, good luck.





INFO

HOOR

Monday-Sunday
5:00 PM-1:00 AM

PRICE

THB 500-1,000 per person

ADDRESS

10/15 Soi Sala Daeng 2, Silom,
Bang Rak,
Bangkok 10500

TEL

0 2235 2777

 [vesperbkk](#)

HOW TO GO

Silom MRT station / Sala Daeng
BTS station





For Like

4

TEP BAR

A cultural experience that shook Bangkok's nightlife
Bangkok

Nights around this Chinatown back alley had forever changed since the opening of the seemingly out-of-place joint. Despite setting inside an aged Chinese shophouse, its raw appeal stands low in its list of identities. Once you solve the puzzle of finding the place, what hits you the hardest is the concept behind it.

Disturbed by how well-received Thai cuisine has become internationally while other facets of the culture got totally ignored, the owner set himself on a mission to reintroduce a complete Thai experience to his fellow urban dwellers. Traditional drinks, music and a cheerful care-free atmosphere are his main instruments. His painstaking effort paid off as its name has been on everyone's lips since.



You Wanna Live



INFO

HOUR

Sunday-Thursday
6:00 PM – Midnight
Friday-Saturday 6:00 PM – 1:00 AM

PRICE

THB 350-500 per person

ADDRESS

69-71 Soi Nana, Maitri Chit Road,
Pom Prap Sattru Pai,
Bangkok 10100

HOW TO GO

near Hua Lamphong MRT station

TEL

09 8467 2944



TEPBARBKK



5

TROPIC CITY

Award-winning Charoen Krung oasis of rum cocktails

Bangkok

Bright & warm décor with vague reference to the Caribbean, Bahamas or Polynesia spreading across its wall paintings and furniture. The theme of 'just the right mixture' seems to continue through its music, ambience and the drinks also.



While it is not a full-fledged tiki bar, still a full appreciation to tiki cocktails shows in plenty of spice-infused, fresh juice and syrup-mixed-with-rum based drinks. However, to avoid pineapple overload, some drinks pick Phuket's rum and custard apple as a counter measure. Tropic City's fun and relaxing vibe puts it at No.24 on Asia's 50 Best Bars 2020, No.92 of the World's 100 Best Bars in 2019 and No.112 of Top 500 Bars 2020 globally.



INFO

HOUR

Monday-Sunday
7:00 PM – 1:30 AM

PRICE

THB 350-500 per person

ADDRESS

672/65 Soi Charoenkrung 28,
Charoenkrung Road, Bang Rak,
Bang Rak, Bangkok 10500

HOW TO GO

from Hua Lamphong MRT station,
take Charoen Krung Soi 28

TEL

09 7242 2890

tropicitybkk

tropicitybkk.com



Tap like,

6

RABBIT HOLE

A secret time-slip trap for cocktail nerds

Bangkok

Out front, there is no proper sign. Getting inside you will encounter all things unexpected. The place is a rabbit hole, a timeless world almost impossible to return from. The place feels quite narrow, dimly lit and a bit intimidating with wall-to-wall booze shelf.



Cocktails are categorized into spirit forward, dry, refreshing, fragrance and savory. Referring to the Fareast myth of moon rabbit, one can begin with Cry Me the Moon: white truffle oil fat wash gin with apple juice, pandan syrup and citrus. Perhaps the rabbit is making you some mochi now. A drink or two more while some groovy house music's playing, the place turns into an intimate speakeasy full of charms and lively characters. Dry drinks are aplenty here. Dry conversation? Such thing doesn't exist where cocktails this great are served.



You Wanna Live



INFO

HOOR

Tuesday-Sunday
7:00 PM – 2:00 AM

PRICE

THB 350-700 per person

ADDRESS

125 Sukhumvit 55, Sukhumvit Road,
Khlong Tan Nuea, Watthana,
Bangkok 10110

HOW TO GO

near Thong Lor BTS station
(between Thonglor 5 and 7)

TEL

08 1822 3392 / 09 8532 3500



rabbitholebkk

WHISKY ROOM

Serving unparalleled premium whisky
with Bangkok skyline

Bangkok





Among the six restaurants and bars in Penthouse Bar + Grill, a massive dining complex covering top three levels of Park Hyatt Bangkok, The Whiskey Room lowkey steals the show with its live jazz music and over 140 single malt whiskies it offers.



INFO

HOUR

Monday-Sunday
5:30 PM – Midnight

ADDRESS

Park Hyatt Bangkok, Witthayu Road,
Lumpini, Pathum Wan,
Bangkok 10330

HOW TO GO

near Phloen Chit BTS station

PRICE

THB 1,000-1,500 per person

TEL

0 2012 1234

hyatt.com

The complete dining experience here begins with charcoal-grilled meat or seafood at the Grill Room on 34th floor, then proceed to higher floors housing different spaces you can choose for type of drinks and amount of privacy you prefer. The building itself is nothing but stunning. The complex depicts an apartment of a globe-trotter with a passion in fine arts, British fashions and vintage motoring mementos. Its décor is meticulously curated, with spectacular views of Ploen Chit to boot.

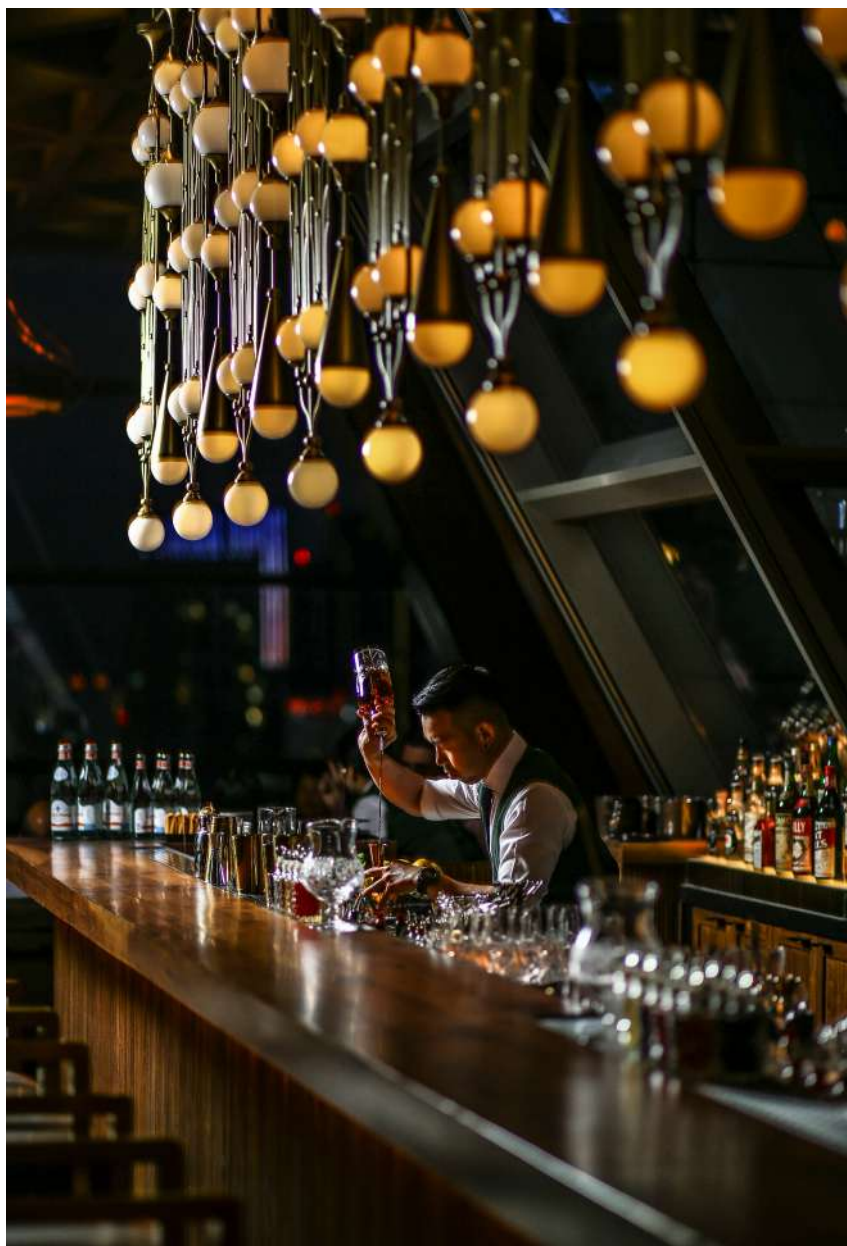
8

LENNON'S

Bangkok speakeasy with a phenomenally extensive vinyl collection

Bangkok

Resembling the recording studio of '50s to '70s, at the height of the industry, Lennon's occupies the 30th floor of Rosewood Bangkok Hotel in Ploen Chit. Its leather and dark wood interior contrast tastefully with brass woodwind inspired sculptures and spiral stairs. Floor-to-ceiling windows allow views of the city below. The final touch to set it apart from others is a 6,000 vinyl collection both up for purchase and can be played upon request. Cocktails are curated by Deniele Cervi to a hit titles theme, a very wise choice consider the spectrum width it provides. From the Jazzy cheerfully warm in whisky-based 'Fly Me to the Moon' to something smooth with sacred oriental twist inspired by Ravi Shankar's performance at Woodstock.



You Wanta Live

INFO

HOUR

Wednesday-Saturday
6:00 PM – Midnight

ADDRESS

1041/38 Phloen Chit Road, Lumpini,
Pathum Wan,
Bangkok 10330

HOW TO GO

30th floor Rosewood Bangkok
Hotel

PRICE

THB 500–1,000 per person

TEL

0 2080 0030



[lennons.bkk](https://www.facebook.com/lennons.bkk)

9

HORIZON ROOFTOP RESTAURANT & BAR

Dine with Pattaya Bay view

Pattaya ~ Chon Buri

Tag like



Housed on the 34th floor of Hilton Pattaya, the stylish Horizon restaurant & bar is divided into two areas. The indoor dining section has an open kitchen allowing their guests to see the delicate dishes being prepared. The outdoor space is known for a breathtaking panoramic view of Pattaya beach and the city it provides. A Sunset Session is held daily for people who drop in early to admire the beautiful sunset and twilight. Nights are even more exciting when you have the right mixed drinks to enjoy while going back and forth between being entertained by the city lights below and starry nights above.



You Want Live

INFO

HOOR

Monday-Sunday
4:00 PM – Midnight

ADDRESS

333/101 Mu 9 Nong Prue,
Bang Lamung,
Chon Buri 20260

TEL

0 3825 3000



Horizonrooftoprestaurantandbar

PRICE

THB 500–1,000 per person

HOW TO GO

34th floor Hilton Pattaya Hotel



Pippa

For the

10

PIPPA RESTAURANT

Pattaya's ultimate
rooftop destination

Pattaya ~ Chon Buri

Launched with the attempt to forever change Pattaya's rooftop bar scene, MYTT Beach Hotel's Pippa offers three different choices of space. Sunset Bar is a terrace facing west and overlooking the beach. Its menu includes some signature cocktails that rival those served at Bangkok favorite bars. Pippa's Secret takes the views and the drinks to intimate setting with privacy, where one can share memorable moments with a partner or close friends. Vinyl records are the only source worthy of those occasions, and they are provided. The Dining strongly resonates with their 'global techniques, international ingredients, local tastes and creative vibes' concept.



You Wanna Live

So much to love
for this daring rooftop
destination!

INFO

HOUR

Monday-Sunday
5:00 PM - 1:00 AM

ADDRESS

10 Mu 9, Soi Pattaya Nuea 3,
Pattaya Nuea Road, Bang Lamung,
Chon Buri 20150

HOW TO GO

19th floor MYTT Beach Hotel

PRICE

THB 300-700 per person



TEL

0 3825 9510 / 0 3825 9589



[pipparestaurant](#)



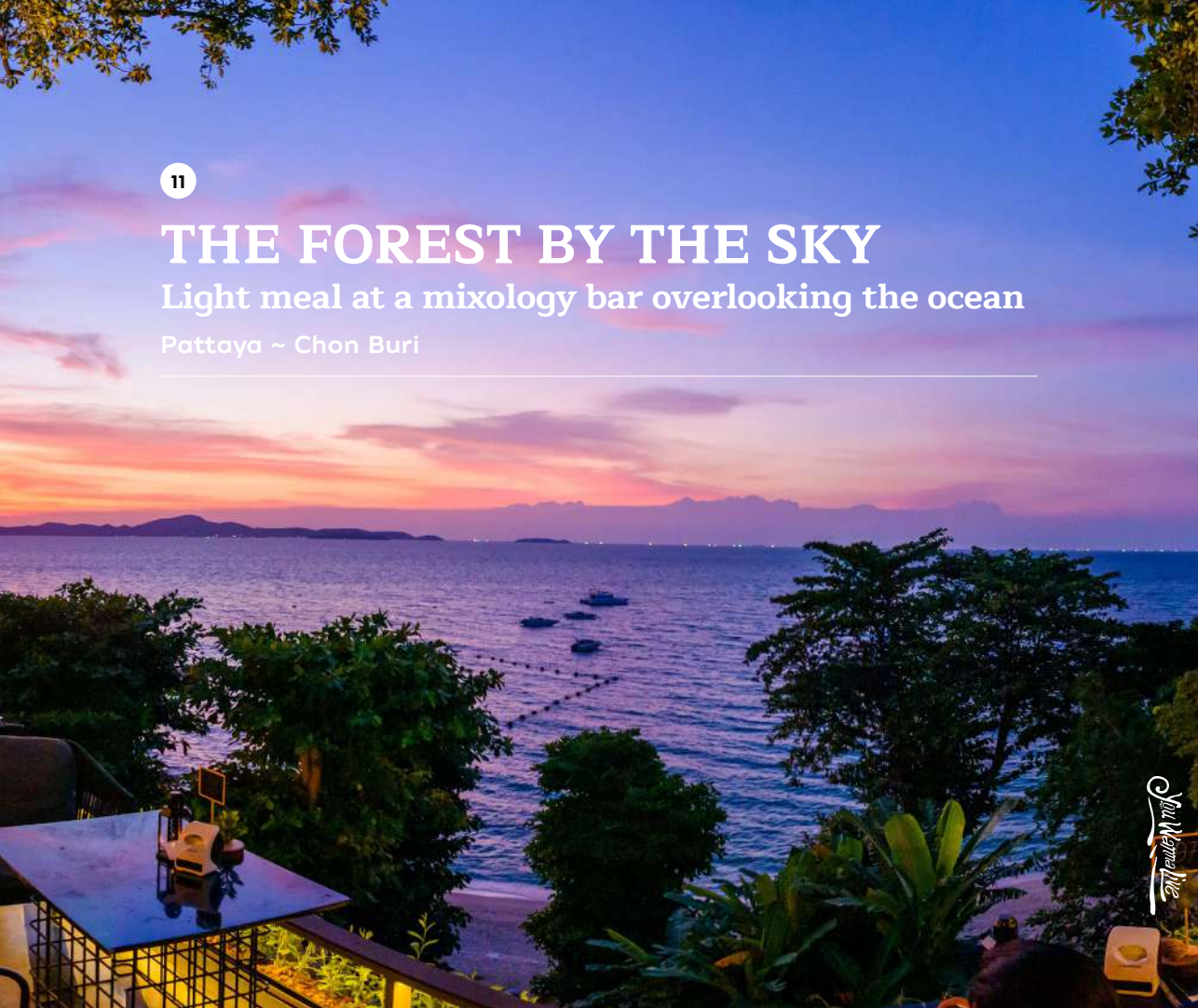
[pipparestaurant.com](#)



THE FOREST BY THE SKY

Light meal at a mixology bar overlooking the ocean

Pattaya ~ Chon Buri



YouWannaLive



A glasshouse with spacious balcony provides delightful tropical atmosphere especially at sunset. Focusing on light and refreshing menu, their unique selection of rolls goes well with another component of the place which is a mixology bar. It was quite an experience watching and listening to internationally recognized mixologists at work. Tropical fruits and spices are extensively used in drinks. Their bakery and desserts are diverse and serve the purposes of the place very well.

INFO

HOUR

Monday-Sunday
10:00 AM - 10:00 PM

ADDRESS

400 Mu 12, Nong Prue,
Bang Lamung,
Chon Buri 20150

HOW TO GO

Follow road signs on the road to
Khao Phra Tam Nak

PRICE

THB 300-500 per person

TEL

08 0145 2369



theforestbythesky





THE HOUSE LOUNGE

Returning to the time when Chiang Mai was called Payap territory

Chiang Mai



Sets at an almost century-old colonial style mansion right by the Eastern moat of Chiang Mai's old city, the dimly lit lounge comes alive with music ranging from electro-jazz, boss nova, souls and throwback. Live bands and DJs are available on weekends. The place is known for their cocktails & mocktails as well as great selection of fine wine and liquors. Outdoor tables with candles are also available for those who enjoy evening breezes.



You Want Live



INFO

HOUR

Thursday-Tuesday
11:00 PM – 10:00 PM

ADDRESS

199 Mun Mueang Road, Si Phum,
Mueang Chiangmai,
Chiang Mai 50200

HOW TO GO

between Mun Mueang 7 and 8

PRICE

THB 500–1,000 per person

TEL

0 5328 7681



thehousebyginger



thehousebygingercm.com



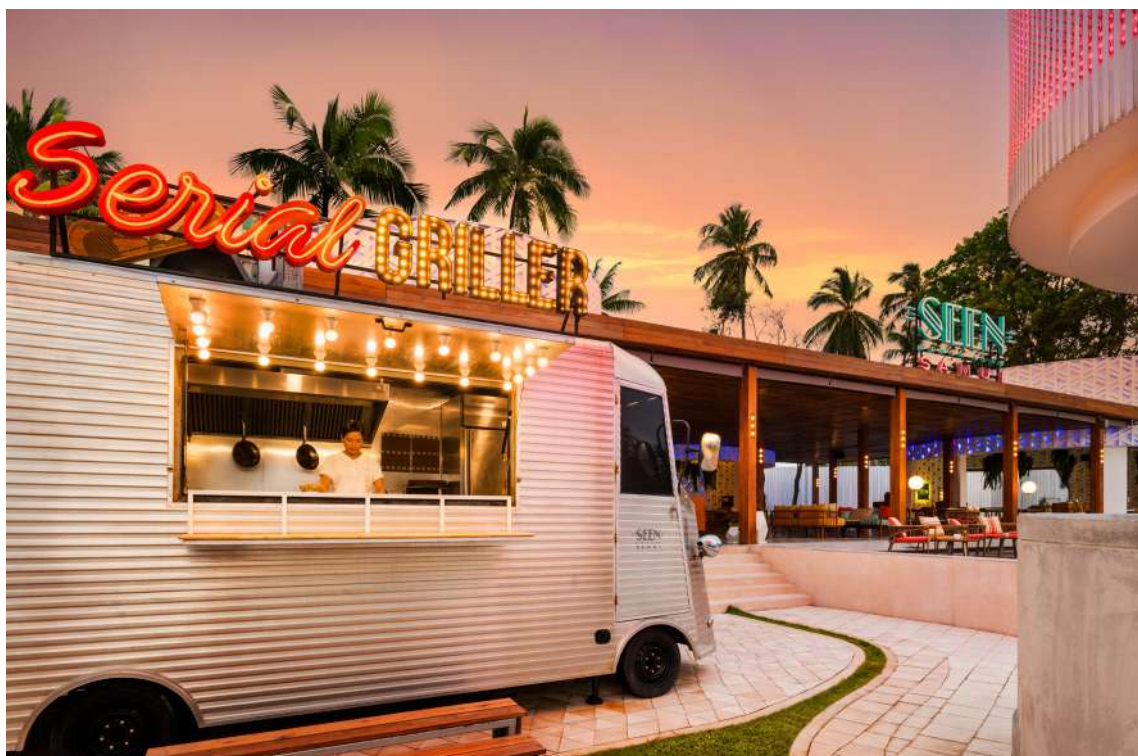
13

SEEN BEACH CLUB SAMUI

Big fun at the beach club with a swim up bar

Ko Samui ~ Surat Thani

A retro beach club on the famous Chaweng beach, SEEN is nothing like any other. It features an all-day restaurant serving Mediterranean, Asian and American dishes alongside a swim up bar with beverage menu that ranges from innovative tropical cocktails and fine bubbly to selected spirits and ultra-cold beers. Styled as a throwback to 1950s glamour, the place is filled with instagrammable opportunities, especially at their Saturday pool parties.



INFO

HOUR

Friday-Sunday
11:00 AM - 9:00 PM

PRICE

THB 700-1,500 per person

ADDRESS

209/5 Mu 2 Tambon Bo Phut,
Ko Samui,
Surat Thani 84320

HOW TO GO

between from Chaweng beach
road, take the public entrance to
the beach

TEL

0 7795 6800



seenbeachclubsamui



NIGHT OUT

TANTITIUM

Thai cuisine, coffee and cocktails at Phuket's old town historic house

Phuket

Old Sino-Portuguese house assumes a new, multi-functional role of restaurant, cafe and cocktail bar. Featuring beautiful Peranakan interior with French windows, terrace, outdoor patio and walkway, some believe it qualifies as a new cultural tour destination. The building was renovated to provide different seating with some parts left untouched, revealing its era-specific properties. Its restaurant part, Tanti Eat, serves authentic Phuket and Thai cuisines in a modern fine-dining fashion. Signature dishes include Phuket braised pork belly and stir-fried pork with shrimp paste. Tanti Drink is a cafe & bar with extensive selection of drinks and cocktails and Tanti Massage, a spa offering an array of treatments.





INFO

HOUR

Monday-Sunday
6:00 PM – 1:00 AM

PRICE

THB 500-800 per person

ADDRESS

84 Dibuk Road,
Mueang Phuket,
Phuket 83000

TEL

0 7651 0411

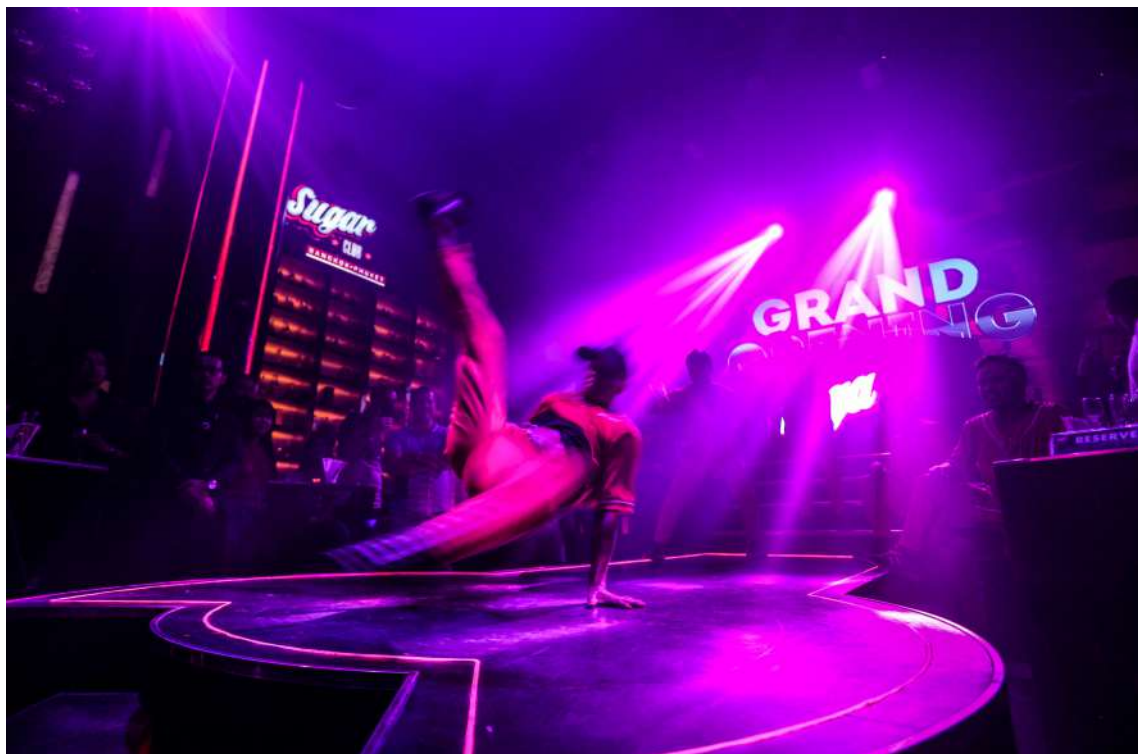


Tantitium

HOW TO GO

near Dibuk and Satoon intersection





15

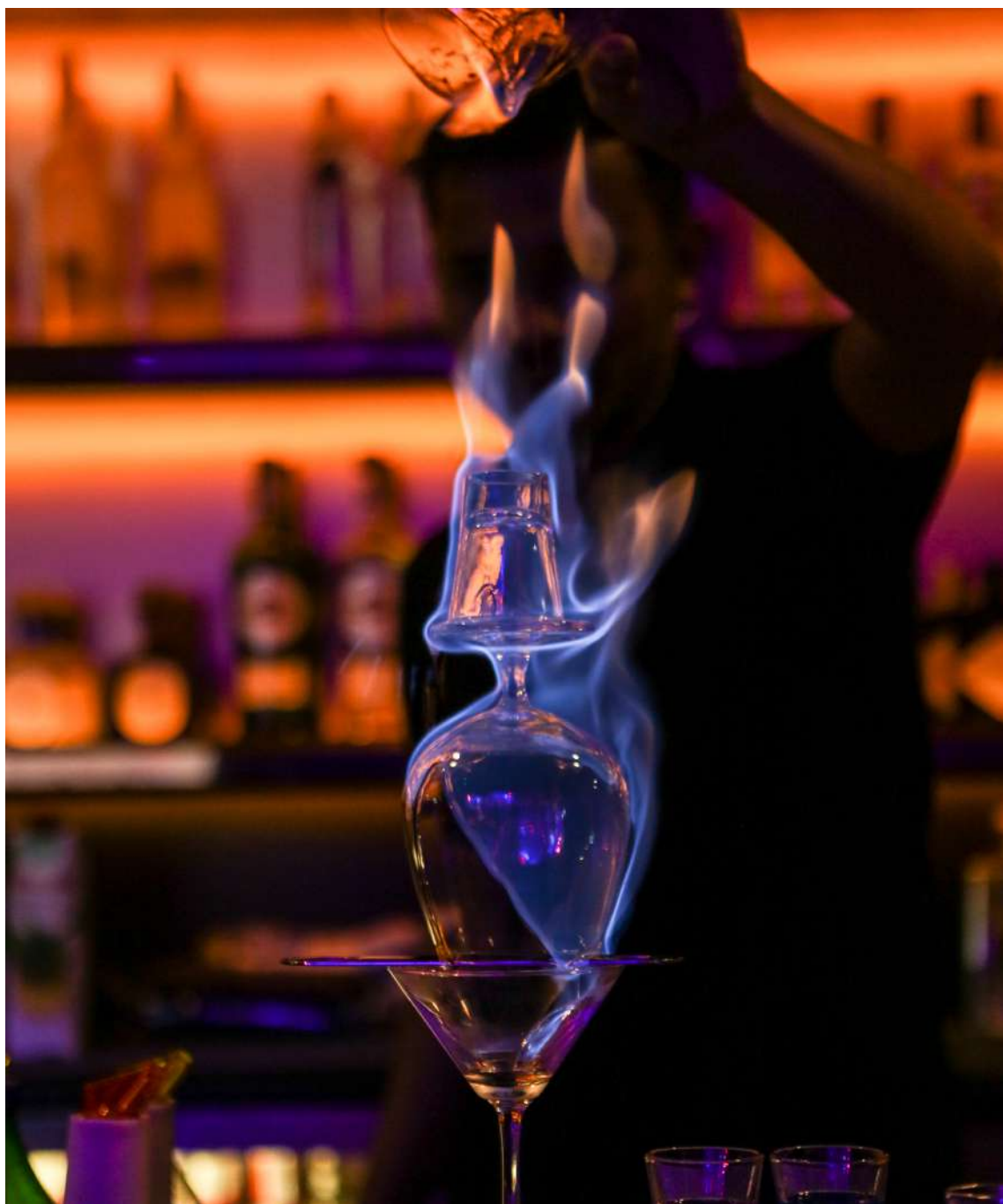
SUGAR CLUB PHUKET

A top Hip-Hop club by any standard

Phuket

A hip-hop club branches out from Bangkok's mega hit on Sukhumvit. Now occupies unmissable spot on Bangla party strip, its gigantic LED walls becomes Patong beach's new landmark. Inside, it's divided into regular and VIP zones to suit various party goers. For those who want to just chill with a drink there are couches on another floor where the main stage is clearly seen. Live DJs are already visited by international hiphop stars and local artists.





Drink menu is extensive enough to please everyone, be it beer gulpers or ones ready to throw their cash at a fancy bottle of Champagne.

INFO

HOUR

Monday-Sunday
9:30 PM – Midnight

PRICE

THB 500-1,000 per person

ADDRESS

70/3 Bangla Road, Patong,
Kathu,
Phuket 83150

HOW TO GO

Bangla Road near the Ratuthit
Songroipi's corner

TEL

09 8889 8590



SugarClubPhuket



sugarclub-phuket.com

ZIMPLEX MIXOLOGY LABORATORY

Partying at an unparalleled shooter lab

Phuket



Ready for a magical experience? Visit this well-loved underground society of mixology laboratory. With their scientific shooters, the guests are able to pick and watch how the chosen menu is created right in front of them before emptying it in one shot. The mixologist's creation is mind blowing it turns the lab into one of Phuket must-visit landmarks just by sheer power of social media.



INFO

HOUR

Monday-Sunday
20:00 PM - 12:00 PM

ADDRESS

156/48 Phangnga Road,
Talat Yai, Mueang Phuket,
Phuket 8300

HOW TO GO

opposite old Phuket bus terminal

PRICE

THB 500-1,500 per person

TEL

08 4003 6664



ZIMPLEX







7



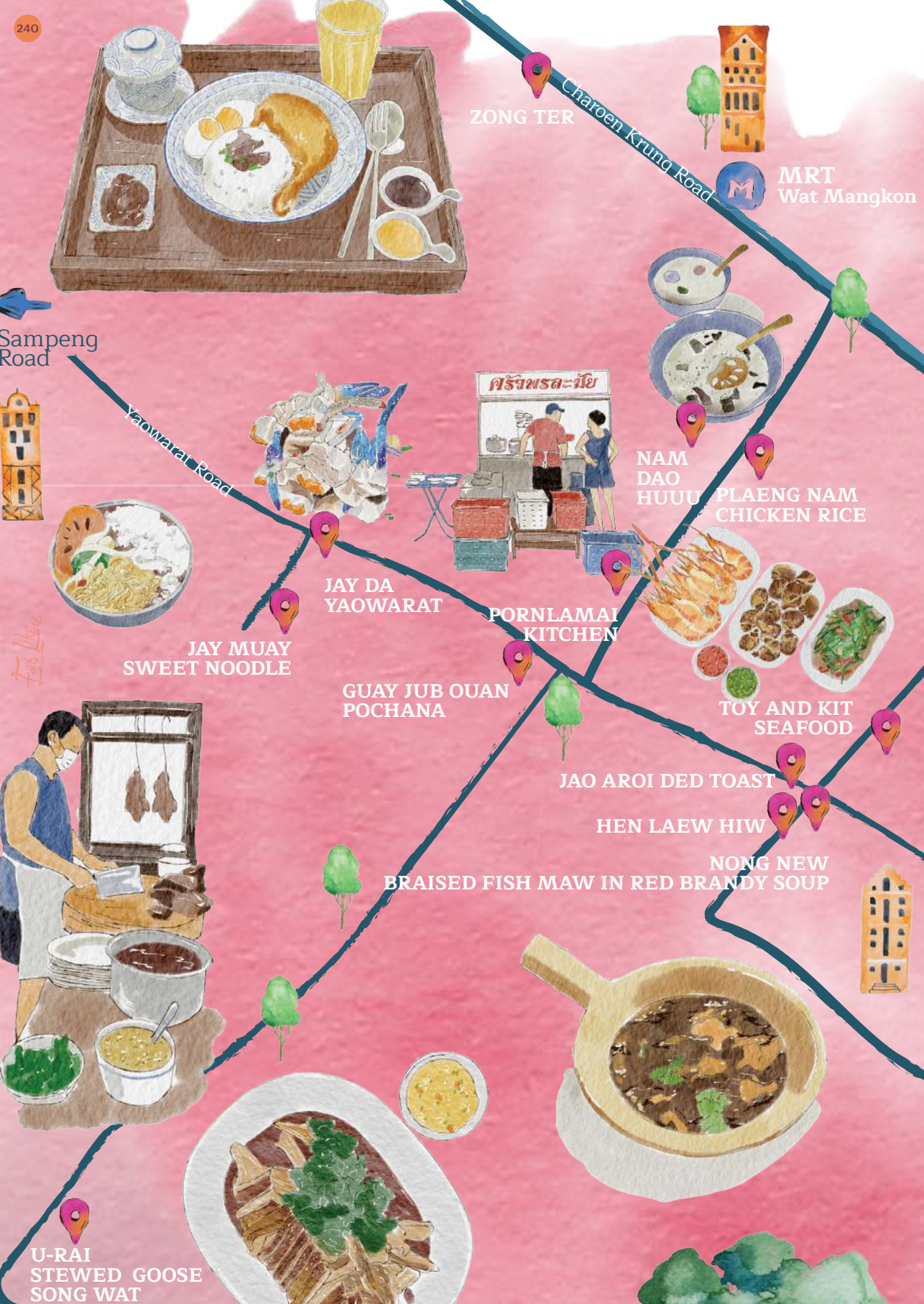
MUST-TRY TASTY ROUTES



AFTER ENJOYING THE HAPPY JOURNEY,
DON'T FORGET TO ENJOY BROWSING THE TASTY
DISHERS IN THE FAMOUS AREAS ALONG THE WAY
FROM THE NORTH TO THE SOUTH.



- 1 YAOWARAT ROUTE
- 2 TALAD NOI ROUTE
- 3 ARI ROUTE
- 4 UDON THANI ROUTE
- 5 CHIANG MAI ROUTE
- 6 HAT YAI - SONG KHLA ROUTE
- 7 PHUKET ROUTE



ZONG TER

Charoen Krung Road



MRT
Wat Mangkon

Sampeng Road

Yaowarat Road



JAY MUAY
SWEET NOODLE



JAY DA
YAOVARAT



PORN LAMAI
KITCHEN

GUAY JUB OUAN
POCHANA



NAM
DAO
HUU

PLAENG NAM
CHICKEN RICE



TOY AND KIT
SEAFOOD

JAO AROI DED TOAST

HEN LAEW HIW

BRAISED FISH MAW IN RED BRANDY SOUP

NONG NEW



U-RAI
STEWED GOOSE
SONG WAT



YAOWARAT ROUTE



YAOWARAT ROUTE



ENJOY THE MOUTHWATERING STREET FOOD
FROM DUSK TILL DAWN.
YAOWARAT IS THE RENOWNED STREET FOOD OF
THAILAND EVEN IN THE NEW NORMAL ERA,
THERE ARE NUMBERS OF MAIN DISHES
AND DESSERTS ALONG THE ROAD A.K.A.
“THE GOURMETS’ PARADISE”
WHERE CHIC CAFÉS AND COOL BARS
ARE DOTTED AROUND THE AREA.

GU LONG BAO



HEN LAEW HIW



JAY DA YAOWARAT



BA HAO



ZONG TER



T&K SEAFOOD



JAY MUAY SWEET NOODLE



U-RAI STEWED GOOSE SONG WAT



RED ROSE



PATONGGO SAVOEY



NAM DAO HUUU



LHONGTOU CAFÉ



BA HAO TIAN MI



1. ZONG TER

The Chinese style café, decorated with the red lanterns and the painted picture of vintage Chinese lady, serves choices of Chinese theme food and drinks i.e., Gui Chai, the must-try dumplings with 3 options of filling – mixed filling, turnip and taro, or try steamed bun with choices between BBQ Pork and deep-fried cream bun. Other menus available are Chicken tender with mild fish sauce on rice, and the renowned 20-Year secret recipe “Gana Chai.”



HOUR

Tuesday – Sunday
9:00 AM – 6:00 PM

ADDRESS

Soi Charoenkrung 16,
Samphanthawong, Samphanthawong,
Bangkok 10100

TEL

0 2222 4490

zongter1962

PRICE

THB 150-250 per person



2. NAM DAO HUUU

The small one-unit building painted with retro lifestyle of Yaowarat community and being the classic photo spot. Fill your energy with the rich soy milk, Tao Theung (Chinese style kakigori), Three fillings glutinous rice balls in soy milk, with various choices of filling and topping, i.e., cereal, job's-tears, and jujube, or soft-boiled egg in soy milk and Patonggo (deep-fried doughstick) is also available here.

HOUR

Monday-Thursday 8:00 AM – 10:00 PM
Friday-Sunday 8:00 AM – 11:00 PM

ADDRESS

33 Plaeng Nam Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

TEL

0 2221 6944

NamDaoHuuu

PRICE

THB 15-50 per person



3. PLAENG NAM CHICKEN RICE

The original chicken rice from Hainan Island has been selling in the middle of Soi Plaeng Nam for over 70 years. Its secret is to use the sweet and crisp Thai capon meat, delicate rice steamed with chicken soup and served with the scented chicken carcass soup.

HOUR

Monday-Sunday
8:00 AM – 4:00 PM

TEL

0 2623 1200

ADDRESS

33 Plaeng Nam Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

PRICE

THB 50-100 per person





4. BA HAO TIAN MI

This petit dessert café is located in the Soi Padung dao, the arched entrance resembles the ancient Chinese house. The must-try menu is Black Sesame Pudding with black sesame syrup on the side to help add sweet and creamy taste. While the bubble lover will love Bubble Milk Tea Pudding, rich Chinese tea pudding topped with goji berry syrup. This Chinese retro style dessert café is indeed the one stop spot for delicious dessert and selfie spot.

You Want to Live



HOOR

Thursday-Tuesday
3:00 PM – 9:00 PM

ADDRESS

12 Padung dao Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

TEL

09 7995 4543 / 08 1454 4959

PRICE

THB 150-200 per person



bahaotianmi

5. SINGAPORE POCHANA

Lod Chong is a dessert made from fully kneaded tapioca flour with the sweet and aromatic taste from fresh coconut milk. This shop is the very first shop in Moh Mee area and has been open for 60 years. It is recommended to stop by for a refreshment after a long walk in Yaowarat area.

HOOR

Friday-Wednesday
10:30 AM – 09:30 PM

ADDRESS

682 Charoenkrung Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

TEL

0 2221 5794

PRICE

THB 28-56 per person



lodchongsg





6. BA HAO

One of the very first Chinese cocktail bars in Soi Nana, which is renovated from the 70-year-old building, serves Chinese style Comfort Food and signature drink blended by the new generation mixologist who magically mixes five-spice powder with rum to be the signature cocktail called "Five Rivers", or the other choice is to try the refreshing peach cocktail.

Hour

Monday-Sunday
11:30 AM – 12:00 AM

TEL

06 4635 1989



8bahao

ADDRESS

8 Soi Nana, Pom Prap,
Pom Prap Sattru Phai,
Bangkok 10100

PRICE

THB 350-500 per person



7. GU LONG BAO

The original yellow flour Chaozhou style steamed bun stall without the proper shop but the regular selling spot is in front of the watch shop at Moh Mee Junction. The famous fillings are minced pork with salted egg, sweet bean and sesame, mashed taro and plain Chinese steamed bun. These items are good choices for quick breakfast or afternoon snack. This palatable recipe has been passed on from generation to generation for over 90 years.

Hour

Monday-Saturday
9:00 AM – 5:00 PM

ADDRESS

660 – 662 Charoenkrung Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

TEL

09 5797 5747 / 08 2545 5666



GuLongBaoSalapao

PRICE

THB 25-50 per person



8. PATONGGO SAVOEY

The secret is the freshly deep-fried Patonggo (doughstick) and the daily changed frying oil. There is also grilled Patonggo menu, which the deep-fried dough is still crispy on the outside and chewy on the inside. Various choices of topping like pandan custard, condensed milk and the unique chilli paste with pork floss are available here.

Hour

Tuesday-Sunday
6:00 PM – 11:00 PM

TEL

09 5591 5651



PatonggoSavoeyYaowarat

ADDRESS

Soi Yaowarat 22, Chakkrawat,
Samphanthawong,
Bangkok 10100

PRICE

THB 40-80 per person



9. THE ORIGINAL FISH PORRIDGE PLAENG NAM

This shop is moved from Soi Plaeng Nam to the Chalermburi Junction. The porridge soup's secret recipe has been passed on for over 80 years. You can opt to add more ingredients like prawn, squid or oyster into the seabass soup seasoned with soybean paste, pickled chilli. Other menus like dried rice porridge with fish or soft-boiled fish Thai style salad are also available here.

HOUR

Monday-Sunday
5:00 PM – 11:00 PM

ADDRESS

560 Yaowarat Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

TEL

08 7681 2829

PRICE

THB 100-200 per person



10. LHONGTOU CAFÉ

This shop is moved from Soi Plaeng Nam to the Chalermburi Junction. The porridge soup's secret recipe has been passed on for over 80 years. You can opt to add more ingredients like prawn, squid or oyster into the seabass soup seasoned with soybean paste, pickled chilli. Other menus like dried rice porridge with fish or soft-boiled fish Thai style salad are also available here.

HOUR

Monday-Sunday
8:00 AM – 10:00 PM

ADDRESS

538 Yaowarat Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

TEL

06 5553 3635



Lhontou

PRICE

THB 200-300 per person



You Mama Live



11. RED ROSE

The ultimate chic check in spot of Yaowarat opens its door from dusk til dawn. Start from Chinese style Breakfast - molten lava steamed bun with hot aromatic beverage like chamomile and lavender tea, sipping a cup of premium coffee to refuel during Lunch time and enjoy Dinner like "Emperor Porridge set," which is suitable for 2 servings. This café is decorated with the modern Chinese theme that will surely win the heart of the selfie lover youngsters.

HOUR

Monday-Sunday
11:00 AM – 11:00 PM

ADDRESS

481 Yaowarat Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

TEL

0 2221 2121



ShanghaiMansionBangkok

PRICE

THB 300-500 per person



12. T&K SEAFOOD

The most recommended seafood restaurant in Yaowarat, a.k.a. Green T-shirt Restaurant. Numerous choices of Seafood menu made from every sea animal freshly delivered from the sea, i.e., Prawn, Spotted Babylon, Fish and Mud Crab at reasonable prices. The unique selling point is the spicy seafood dipping sauce that is favored by the visitors from all over the world.

HOUR

Monday-Sunday
4:00 PM – 2:00 AM

ADDRESS

Padung dao Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

TEL

0 2223 4519

PRICE

THB 300-500 per person



tkseafood

13. NONG NEW BRAISED FISH MAW IN RED BRANDY SOUP

This is another long queue restaurant on Yaowarat road and has been open for 30 years. Large-sized fish maw and crunchy abalone are perfectly cooked in the scented red brandy soup creating the tasty and mild taste. Another recommended dish is Hong Kong style stir-fried noodle, which is topped up the hot and spicy flavor by mustard and later on become a signature and must-try dish.

HOUR

Tuesday-Sunday
6:00 PM – 12:00 AM

ADDRESS

Yaowarat Road, Chakkrawat,
Samphanthawong,
Bangkok 10100

TEL

06 1873 4466

PRICE

THB 100-200 per person



sharkfinnongnew





14. CHATA SPECIALTY COFFEE

This coffee shop is located in Baan 2459 Hotel, a boutique style hotel resembling the antique house during the King Rama VI reign and still keeps the charm of antique China town. Coffee lovers will enjoy choices of selected coffee bean from all over the world with options of fruit smoothies to be paired with cake made from Thai dessert. Sit and relax in the glasshouse café, decorated with the 100-year-old brick wall surrounded by the shady tree.

HOURL

Tuesday-Saturday
9:00 AM – 6:00 PM

ADDRESS

98 Padsai Road, Samphanthawong,
Samphanthawong,
Bangkok 10100

TEL

08 4625 2324



[chataspecialtycoffee](#)

PRICE

THB 150-200 per person

15. JAO AROI DED TOAST

After filling up your tummy with the main dishes, it's time for something sweet. Pick between Jao Aroi Ded steamed toast and crispy toast with crunchy exterior and soft interior. The popular fillings are butter and marmalade, butter and peanut, butter and chocolate sauce, which the selected filling will be filled to the brim. The queue might be long but worth for its toothsome.

HOURL

Tuesday-Sunday
5:00 PM – 10:30 PM

ADDRESS

Yaowarat Road, Samphanthawong,
Samphanthawong,
Bangkok 10100

TEL

09 4332 8820



[ChinatownYaowarat](#)

PRICE

THB 25-50 per person



You Wanta Live



16. PORNLAMAI KITCHEN

Stir-fried Sukiyaki served on hot plate served with the Chaozhou style red sufu sauce will definitely trigger the appetite by its display on the sizzling hot plate. Stir-fried volcano crispy wide rice noodle in gravy sauce and stir-fried spicy fish snack noodle and holy basil leaves are also guaranteed as the savory dishes.

HOURL

Tuesday-Sunday
4:00 PM – 9:00 PM

TEL

09 9249 5414



[kruapornlamai](#)

ADDRESS

Plaeng Nam Road,
Samphanthawong, Samphanthawong,
Bangkok 10100

PRICE

THB 100-150 per person





17. GUAY JUB OUAN POCHANA

The legendary rolled rice noodle soup is located right in front of the old cinema. The selling point of this noodle soup is the hot and peppery broth. Choices of topping are sliced pork, crispy pork belly or fresh and clean entrails without any fishy smell.

HR

Monday-Sunday
9:00 AM - 1:00 AM

ADDRESS

Yaowarat Road, Samphanthawong,
Samphanthawong,
Bangkok 10100

TEL

08 6508 9979

PRICE

THB 60-150 per person



18. JAY DA YAOWARAT

This pickled seafood stall has been open for 40 years, and has been famous among pickled sea crab fan for its pickled rock lobster, pickled sea crab, pickled sea crab with packed roe, big-sized prawn in fish sauce, bean clam and pickled cockle in hot and spicy sauce.

HR

Tuesday-Sunday
9:00 AM - 5:00 PM

ADDRESS

Yaowarat Road, Samphanthawong,
Samphanthawong,
Bangkok 10100

TEL

08 8495 0553 / 09 9152 5335

PRICE

THB 100-200 per person



19. HEN LAEW HIW

The original recipe baked vermicelli is although sold by this hawker stall but the taste is very palatable. By using the fresh seafood item and to bake every dish with the selection of casserole shrimp with vermicelli, casserole crab meat with vermicelli and casserole Japanese scallop with vermicelli. Seeing these menus makes us hungry just like the shop name.



HR

Tuesday-Sunday
6:00 PM - 12:00 AM

ADDRESS

Yaowarat Road, Samphanthawong,
Samphanthawong,
Bangkok 10100

TEL

09 6879 7978

PRICE

THB 250-500 per person



henleawhiw





20. JAY MUAY SWEET NOODLE

The ancient Hainanese dessert "Sweet noodle topped with shaved ice" consists of noodle, Cheng Sim Ei flour sheet (made from white non-glutinous rice flour) and various toppings of your choice, i.e., cereals including lotus seeds, job's tears, red bean, Chinese jujube, lotus root. Add the simmered sweet longan juice for a refreshment and topped with the shaved ice to cool down the hot weather.

HOUR

Tuesday-Friday 10:00 AM – 9:00 PM
Saturday-Sunday
10:00 AM – 10:00 PM

TEL

08 0621 3050

ADDRESS

322 Soi Yaowarat 11, Chakkrawat,
Samphanthawong,
Bangkok 10100

PRICE

THB 50-100 per person



21. U-RAI STEWED GOOSE SONG WAT

Crisp and Tender goose meat cooked with the original recipe from Shantou District in China. Full-flavored and richly scented stew, slow cooked with 10 kinds of spices, goes well with the heated steamed rice. Lessen the greasy taste by adding the chilli and garlic sauce. The price is not expensive when comparing to the quality of the food.



HOUR

Monday-Sunday
9:30 AM – 1:00 PM

ADDRESS

Song Wat Road, Chakkrawat,
Samphanthawong,
Bangkok 10100

TEL

0 2221 4413

PRICE

THB 120-350 per person



Yaowarat

NAI PANG
ROASTED BAGASSE
DUCK NOODLE

JAY MUAY KIA CONGEE
MANOP SUKI

DAENG
RACHA HOI TOD

Wongwian 22 Karakadakhom

SCOOPP
SRI MORAKOT
RED ROASTED PORK
ON RICE

SONG KEE PORK SATAY

HENRY FRY

Songwat Road

Charoen Krung Road

Khlong Phadung Krung Kasem

RIVERVIBE
RESTAURANT AND BAR

CHARCOAL
GRILLED TOAST

MOTHER
ROASTER

SAISUWAN
GRILLED BANANA

GUAY TIEW ROO TALAD NOI

SIKRONG PRAN

Chao Phraya River

TROPIC CITY

FENGZHU MOO
CHAROEN



Hua Lamphong



MRT
Hua Lamphong

Mahapruttaram Road

253



TALAD NOI
ROUTE

WALK AROUND THE CHINESE COMMUNITY,
WHERE DELICIOUS FOOD STALLS
AND RESTAURANTS ARE SCATTERED
AROUND THE AREA.

DAENG RACHA HOI TOD



NAI PANG ROASTED BAGASSE DUCK NOODLE



SONG KEE PORK SATAY



ATMOSPHERE AROUND THE CHINESE COMMUNITY



RIVERVIBE RESTAURANT AND BAR



1. FENGZHU MOO CHAROEN

The famous open-faced pork dumplings in Talad Noi, sold in the small Hong Kong style stall, inspired by the Chinese style wonton. Since the owner prefers fast cooking process and intends to show the inner fillings, resulting in the unique open-faced pork dumplings with options of 5 fillings; original, 3 kingdoms, 5 kinds of mushroom, mala and hung lay curry. Choices of mixed topping are available to choose, too.



HOUR

Monday-Sunday
11:00 AM - 7:00 PM

ADDRESS

Soi Charoenkrung 24, Talad Noi,
Samphanthawong,
Bangkok 10100

TEL

06 2264 4661

PRICE

THB 20-80 per person



FENGZHU989

2. NAI PANG ROASTED BAGASSE DUCK NOODLE

This original roasted duck noodle restaurant is located opposite of Traimit Temple. The roasted duck tastes and smells like the western smoked duck but the unique sweet and juicy touch of bagasse in its recipe. Choices of A la carte menus include big-sized duck wonton, roasted bagasse pork, roasted rice with duck and taro. This restaurant has been open for 50 years and recently created the new tasty noodle mixed with udon flour.

HOUR

Monday-Saturday
9:00 AM – 3:00 PM

ADDRESS

338 Traimit Road, Talad Noi,
Samphanthawong,
Bangkok 10100

TEL

0 2236 1083 / 08 3529 8789

PRICE

THB 50-100 per person



3. DAENG RACHA HOI TOD

The original crispy fried mussel omelet shop has been located in Soi Sukorn 1, a.k.a. Trok Rong Moo, for over 100 years and currently run under the 4th generation. The secret is to only use the fresh big-seized mussel and oyster as well as the family's secret recipe of frying flour. Authentic Chinese style Soft-fried oyster omelet without beansprout and crispy-fried oyster omelet are good choices of reasonable oyster menu.



HOUR

Monday-Sunday
9:00 AM – 2:00 PM

ADDRESS

342 Soi Sukorn 1, Talad noi,
Samphanthawong,
Bangkok 10100

TEL

08 1345 2466

PRICE

THB 50-150 per person



4. SCOOPP

Small Homemade Ice-cream shop hiding in Soi Trok Rong Moo serves 40 flavors of colorful ice-cream, i.e., mixed berries, mangosteen sorbet, Yakult and jelly. Every scoop is guaranteed for its silky touch and so chilly that it goes well with the hot weather in Thailand.

HOUR

Monday- Saturday
11:00 AM – 8:30 PM

ADDRESS

23-8-9 Soi Sukorn 1, Talad Noi,
Samphanthawong,
Bangkok 10100

TEL

08 1655 7849

PRICE

THB 35-70 per person



scoopp.icecream

5. SRI MORAKOT RED ROASTED PORK ON RICE

Rice topped with Red roasted pork, crispy pork belly and Chinese sausage, which are charcoal grilled as per their unique cooking method. This restaurant started as a small hawker stall 70 years ago. Only use the carefully selected pork hind leg and mouthful size of pork tenderloin and served with the medium-boiled duck egg, bitter gourd with pork spare rib soup and braised duck in preserved lime soup to fill up your tummy.

HR

Monday-Sunday
10:00 AM – 5:00 PM

ADDRESS

80-82 Talad Noi,
Samphanthawong,
Bangkok 10100

TEL

08 1567 9006



Srimorakot

PRICE

THB 50-100 per person



6. SONG KEE PORK SATAY

The legendary tasteful pork satay of Trok Rong Moo has been selling for over 80 years. Crisp pork marinated with spices and charcoal grilled until the pork smells of aromatic spices and charcoal. The specialty menu of this legendary shop is the Pork liver satay that goes well with the rich chilli paste sauce.

HR

Monday 9:30 AM – 2:00 PM
Tuesday-Sunday 9:30 – 5:30 PM

ADDRESS

84-88 Soi Sukorn 1, Talad noi,
Samphanthawong,
Bangkok 10100

TEL

0 2236 1171 / 0 2233 4100

PRICE

THB 80-100 per person



7. HENRY FRY

The newbie fried chicken compact-sized shop in Charoen Krung area carefully cooks the homemade style fried chicken set. Customer can choose the preferred part from chicken breast, chicken wing, drumstick or chicken thigh. The set includes soup, salad, spaghetti on the side just like the all-time favorite classic western set.

HR

Tuesday-Thursday 11:00 AM – 7:00 PM
Friday-Sunday
11:00 AM – 8:00 PM

ADDRESS

747 Charoenkrung Road, Talad noi,
Samphanthawong,
Bangkok 10100

TEL

08 5226 8763



henryfry.eatary

PRICE

THB 300-400 per person



8. TALAD NOI FISH PORRIDGE

The original fish porridge shop which has been running a business for decades. Only the big-sized grouper, fresh seafood – oyster, prawn, squid are used with the braised pork with soy sauce as an extra topping. Choices of soup are broth, creamy tom yum soup, clear tom yum soup and fish head tom yum soup. The dish of the day is varied and changed daily from mixed vegetable stew, boiled carp, stewed pork leg etc.

OUR

Tuesday–Sunday
6:00 PM – 9:30 PM

ADDRESS

893/2 Neejongsawat Road,
Talad noi, Samphanthawong,
Bangkok 10100

TEL

08 4435 6969



TaladnoiFishPorridge

PRICE

THB 100-150 per person

9. SAISUWAN GRILLED BANANA

This grilled banana stall has been open for over 20 years. The secret to win over customers' heart is the sugar banana which has the chewy interior and no harsh taste. The technique is to control the burning charcoal to reach the perfect heat to grill banana which takes around 1 hour to make its exterior perfectly burnt but still chewy. Sprinkled with the coconut milk with palm sugar sauce to add the sweet and aromatic taste.



OUR

Tuesday–Sunday
8:00 AM – 4:30 PM

TEL

08 1297 6253

ADDRESS

61 Charoenkrung Road, Talad Noi,
Samphanthawong,
Bangkok 10100

PRICE

THB 30-50 per person



10. CHARCOAL GRILLED TOAST

The small hawker stall, located at the entrance of Soi Charoen Krung 22, is the famous stall in Talad noi community for over 20 years. Buttered toast grilled on the charcoal stove smells delicious and choices of toppings to add are butter and milk, chocolate sauce, chilli paste and pork floss and the unique topping – chilli paste with Chinese sausage.



OUR

Monday–Sunday
10:30 AM – 10:00 PM

ADDRESS

952 Charoenkrung Road, Talad noi,
Samphanthawong,
Bangkok 10100

TEL

08 1249 1341

PRICE

THB 20-40 per person



11. GUAY TIEW ROO TALAD NOI

This original noodle shop of Talad noi is located in the small corner by street which is the origin of the shop name “Guay Tiew Roo.” This shop, awarded by “Shell chuan chim”, has been open for over 50 years. The must-try menus are noodle with condiments, yentafo noodle, deep-fried wonton, homemade fish ball, tendered honey roasted pork. The shop looks small from the entrance but extensive space with air-conditioned room in the back.

HOUR

Monday–Sunday 7:30 AM – 4:00 PM
(closed every last Wednesday of the month)

ADDRESS

946 Charoenkrung Road, Talad noi,
Samphanthawong,
Bangkok 10100

TEL

0 2233 1697

PRICE

50-100 บาท ต่อคน



12. SIKRONG PRAN

The original soy bean roasted pork spare rib restaurant in Pranburi District has open its new branch in Soi Charoen Krung 24. Choices of A la carte dish at the affordable price includes chewy roasted pork spare rib, mild salty broth that goes well with the spare rib, spice up the taste with the savory dipping sauce, all to be served as a set with the heated steamed rice. The other compatible choice is pork spare rib with the thin noodle.



HOUR

Monday – Sun 9:00 AM – 5:00 PM
(closed every 1st and 16th of the month)

ADDRESS

69 Soi Yotha 1, Talad noi,
Samphanthawong,
Bangkok 10100

TEL

08 7899 2280



SiKrongPranBKK

PRICE

THB 100-200 per person



13. JAY MUAY KIA CONGEE

This legendary congee shop has been open for over 60 years, and cooked with the secret recipe of Jay Muay Kia – Ratchanok Ariya-arunothai, who has been selling congee in Talad noi since she was 16 years old until current age of over 70 years old. The congee is renowned for its smooth touch, tender minced pork with delectable smell, non-fishy entrails and extra toppings of your choices like egg, hundred-year egg, and salted egg.

HOOR

Tuesday–Sunday
3:30 AM – 10:00 AM

ADDRESS

330/14 Soi Sukorn 2, Talad noi,
Samphanthawong,
Bangkok 10100

TEL

08 9011 8802 / 08 1754 7942



Joketaladnoi

PRICE

THB 50-100 per person



14. MOTHER ROASTER

The extraordinary café, located on the upper floor of the old auto spare parts shop. The recommended drinks are “Dark Calamansi,” a mixture of dripped coffee and fresh calamansi juice, and “Single Snow White,” coffee topped with bubbly milk foam. Sit and sip a cup of coffee after spending a day browsing and taking a photo of ancient buildings around Talad noi, which had been transformed and painted by the community.

HOOR

Tuesday–Sunday
10:00 AM – 6:00 PM

ADDRESS

1172 Trok San Chao Rong Kueak,
Talad noi, Samphanthawong,
Bangkok 10100

TEL

06 1216 2277



motherroaster

PRICE

THB 100-200 per person



15. MANOP SUKI

Fill up your tummy during dinner time in Talad noi area with the main dishes like Thai style sukiyaki soup or stir-fried Thai style sukiyaki with choices of pork, chicken, beef, squid, shrimp and crispy pork belly, served with the full-flavored soy bean paste sauce. Various A la carte menus includes stir-fried rice noodle with chicken, pork satay, fried rice, stir-fried beef with oyster sauce on rice.

HOUR

Monday-Sunday
4:00 PM – 11:30 PM

ADDRESS

Soi Charoenkrung 27, Talad noi,
Samphanthawong,
Bangkok 10110



PRICE

THB 50-100 per person



You Want to Live



16. RIVERVIBE RESTAURANT AND BAR

This restaurant and bar is located on the rooftop of guesthouse in Soi Panurangri on Songwat Road overlooking 360 degree view of the Chao Phraya River curve. The authentic Thai dishes served here are Pomelo and shrimp salad, Fried river prawn with chilli and garlic sauce or tamarind sauce, Spicy smoked duck curry. Choices of beverage from fruit juices, cocktails to international craft beers. Dine and enjoy the spectacular view of the river.

HOUR

Monday-Sunday
7:30 AM – 11:00 PM

ADDRESS

768 Song Wat Road, Talad noi,
Samphanthawong,
Bangkok 10100

TEL

0 2234 5429



rivervibe

PRICE

THB 300-500 per person



PURITAN

PM CAFÉ

MORANANUSATI CAFÉ

CHARM
EATERY AND BAR

Victory
Monument.

MALIWAN

V'LACHA

BTS
Ari

SUMMER SUMMER
BY SUMMER STREET

LAY LAO

ONG TONG
KHAO SOI

OHACHI
BUTADON

Sukhumvit

ARI ROUTE



Sol Sena Kutum

Pradipat Road

PHED PHED CAFÉ



SAO LAO



BTS
Saphan Khwai



Chatuchak



You Want Live



SUMMER SUMMER BY SUMMER STREET



LAY LAO



RICE SARA



CHARM EATERY AND BAR



V'LACHA



PURITAN

ARI ROUTE

“ARI,”

HIP AREA

THAT SUMMONED DELICIOUS FOOD,
RENOWNED RESTAURANTS
AND STYLISH CAFÉS WAITING FOR VISITOR TO STOP
BY FOR

EITHER MAIN DISHES, DESSERT,
HEALTHY DIETARY OR GATHERING EVENTS.

PM CAFÉ



MORANANUSATI CAFÉ



1. PHED PHED CAFÉ

The Northeastern cuisine restaurant, being one of the five branches run by Phed Phed group. Standing out from the others by serving the fused northeastern recipe with street food to stir the liveliness and fun atmosphere to the diner. Must-try and signature dishes are Blue crab salad with fermented fish sauce, Mangosteen salad with shrimp paste and cane sugar and Juicy grilled chicken wing.

HOUR

Monday-Sunday
11:30 AM – 10:00 PM

ADDRESS

9 Soi Pradipat 20, Samsennai,
Phayathai,
Bangkok 10400

TEL

09 8263 5715



PhedPhedFood



PRICE

THB 100-300 per person



2. SAO LAO

The Northeastern cuisine restaurant serving only the tangy authentic dishes, set in the dark yellow colored design. Recommended dishes to try while mingling with friends are Sao Lao papaya salad with crispy rice flour noodle, the signature item, which is golden fried to be perfectly paired with the papaya salad.

HOOR

Monday-Sunday
11:00 AM – 9:00 PM

ADDRESS

466/31 The Hub Ari Community Mall, Phaholyothin Road,
Samsennai, Phayathai, Bangkok 10400

TEL

09 1875 5651



saolaobkk



PRICE

THB 80-200 per person

3. OHACHI BUTADON

Small Japanese style restaurant where only serves one menu called “Japanese style Charcoal grilled pork on rice” with 4 sizes available; kindergarten size, standard size, master size and doctor size. Every size will be served with the carefully selected charcoal grilled pork on Niigata rice, which is guaranteed for its savory taste in every bite.

HOOR

Monday-Sunday 11:00 AM – 9:00 PM

ADDRESS

1251 Sananpa Community Mall,
Samsennai, Phayathai,
Bangkok 10400

TEL

09 2538 9449



ohachibutadon

PRICE

THB 130-200 per person



4. ONG TONG KHAO SOI

Ong Tong Khao Soi is the recommended Northern cuisine restaurant in Ari, brainchild of the Ong Tong Boat Noodle in Chiang Mai. The signature dish here is merely Khao Soi, adapted from Grandmom's secret recipe, wok-fried yellow curry noodle with beef shank giving savory and herbal taste served with full set of side dishes. More items of northern cuisine also available.

HOOR

Monday-Sunday 10:30 AM – 9:00 PM

ADDRESS

31 Soi Phaholyothin 7,
Phaholyothin Road, Samsennai,
Phayathai, Bangkok 10400



TEL

0 2003 5254



ongtongkhaosoi

PRICE

THB 80-120 per person

5. LAY LAO

Fused seafood and northeastern cuisine restaurant whose cooking method is inspired by authentic Hua Hin recipe, which is outstanding for its spicy and savory taste of the southern region. All seafood are delivered from Petchburi and Hua Hin sea without any residue. It has been awarded as Michelin Bib Gourmand for 3 consecutive years for its signature dishes like deep-fried squid eggs and rice flour noodle with crab meat curry.

HOUR
Monday-Sunday
11:00 AM – 10:00 PM

TEL
0 2279 4498
 [laylaofficial](#)

ADDRESS
65 Soi Phaholyothin 7,
Phaholyothin Road, Samsennai,
Phayathai, Bangkok10400

PRICE
THB 250-500 per person



6. SUMMER SUMMER BY SUMMER STREET

This Thai style grilled seafood Izakaya, originated from the former Summer Street food truck in Soi Ari 2. The restaurant is decorated with Japanese theme under the work camp concept to represent its approachable character so as to play with the contrast of the Izakaya style dishes and usage of Thai ingredients. City diner can thus enjoy variety of food and drink menus in one go.



HOUR
Monday-Friday
Lunch 11:00 AM – 02:00 PM,
Dinner 4:00 PM – 10:00 PM
Saturday 11:00 AM – 10:00 PM

ADDRESS
117/1 Soi Phaholyothin 7,
Phaholyothin Road, Samsennai,
Phayathai, Bangkok 10400

TEL
08 1649 9497



PRICE
THB 200-500 per person



7. V'LACHA

Thai Dessert and tearoom named after the pun words – Teatime in Thai language. The salon presents the tea culture from around the world through various choices of tea leaves, tableware and decoration, designed to represent each unique tea culture but blended well with Thai house concept along with pairing tea with authentic Thai dessert to fully reflect Thai touch.

HOUR
Monday – Sunday
10:30 AM – 9:00 PM

TEL
06 3087 8888
 [vlacha](#)

ADDRESS
213 Soi Arisamphan 1,
Samsennai, Phayathai,
Bangkok 10400

PRICE
THB 150-200 per person



8. มะลิวัลย์

The legendary Thai dessert shop that has been passed on the recipe for almost 40 years. The secret is to carefully select the fresh ingredient from nature as well as the fine cooking method. There are 15 choices of Thai dessert available daily, i.e., Steamed pandan layer cake, Steamed banana cake, Thai custard cake etc.

HOUR

Monday-Sunday 11:00 AM – 09:00 PM
(closed every first Sunday of the month)

ADDRESS

Soi Arisamphan 1, Samsennai,
Phayathai,
Bangkok 10400



PRICE

THB 30-50 per person

9. MORANANUSATI CAFÉ



HOUR

Monday-Sunday
9:00 AM – 6:00 PM

ADDRESS

1191 Phaholyothin Road,
Samsennai, Phayathai,
Bangkok 10400

TEL

06 3324 4519



[kidmaideathawareness](#)

PRICE

THB 55-129 per person

The café's concept is to present the contemplation of death by applying the Dhamma principles with every corner of the café. The signature drink menus are Born, Mature, Sick and Death, each drink display representing its meaning, while the other interesting signature dish is Braised fish maw soup with instant noodle. This café is a perfect fit for the strange concept seeker.

10. CHARM EATERY AND BAR

Authentic Thai cuisine restaurant inspired by grandmom's recipe has created over 100 modern classic menus, i.e., Authentic Thai style spicy grilled shrimp salad, Fusion style smoked duck breast pasta, or the signature cocktails "Som-sri" and "Thai-Chi-ma." Live band is available daily from 07:30 PM – 11:30 PM, so-called a perfect venue to hang out.



HOUR

Monday–Sunday
11:00 AM – 11:00 PM

ADDRESS

Baan Ratchakru Community Centre,
Soi Phaholyothin 5, Samsennai,
Phayathai, Bangkok 10400



TEL

0 2279 8991



charmeatery

PRICE

THB 500-1,000 per person

11. PM CAFÉ

The ultimately chic café for the healthy crew, stand out with its homey atmosphere among the greenery. Outstanding with the yummy looking healthy menus i.e., Acai Bowl, Avocado Salad including Breakfast menu, bakery and beverages. Every menu is carefully selected to ensure all items are at its best quality and taste.

HOUR

Monday-Saturday 9:00 AM – 9:00 PM
Sunday 9:00 AM – 07:00 PM

ADDRESS

51 Soi Phaholyothin 5, Samsennai,
Phayathai,
Bangkok 10400



TEL

0 2120 4055



pastelsmotelcafe

PRICE

THB 100-250 per person



12. PURITAN

The elegant vintage café hidden in Ari district. Due to passion in cooking, the owner flew to take a cooking course in Tokyo, making its Japanese style cake popular. The signature drink called "Puritan," mixed berry and passion fruit smoothie, while choices of aromatic coffee and tea provided. The interior design resembling the pretty French style house with its eminent red sofa and ancient drawing on the wall. Another perfect place for taking photo.

HOUR

Monday–Sunday
1:00 PM – 10:00 PM

ADDRESS

46/1 Soi Ari 5, Samsennai,
Phayathai,
Bangkok 10400

TEL

0 2357 1099



Puritan.cafe

PRICE

THB 100-170 per person



BARN NAA CAFÉ

BEYOND CAFÉ

VT
NAMNEUNG

AMORN
LARB PLAENG

DOSE FACTORY

Udon Thani
International Airport

KHAW PIAK
UDON

MADAM PAR TEH
1st BRANCH

THAI BEEF

JUST FOLLOW THE GOAT
X
WANNA DRINK

UD Town

Posri Road

CHABAABARN
VINTAGE NORTHEASTERN

KITCHEN
SOONTAREE



UDON THANI ROUTE

You Won't Live



MADAM PAR TEH 1st BRANCH

AMORN LARB PLAENG

CHABAABARN VINTAGE NORTHEASTERN KITCHEN



UDON THANI ROUTE

HOPPING ON A FOOD TOUR TO UDON THANI
IN THE NORTHEAST REGION,
THE MELTING POT OF
MULTICULTURAL CUISINE – THAI, NORTHEASTERN
AND VIETNAMESE, WHERE THE WESTERN AND
EASTERN CULTURES ENTWINED. THIS CITY IS
HENCE THE HUB OF TASTY FOOD, STYLISH CAFÉ
AND CONTEMPORARY THAI CUISINE RESTAURANTS,
AND LATER ON BECOMES THE CHARM OF THE CITY
TO LURE A VISITOR TO STOP BY.

SOONTAREE



DOSE FACTORY



BEYOND CAFÉ



1. KHAW PIAK UDON

Khaw piak sen derived from Jao Gang (means moist rice soup), one of the popular breakfasts, kind of Vietnamese food. The uniqueness is the thick noodle and rich soup. This shop in Soi Srisuk 1 has been open for over 30 years and currently run by Khun Mongkol Chaiyo. Here only uses homemade rice flour noodle, while the broth is made from pork spare rib seasoned with salt and chilli to add the sweet and pungent smell.



HOUR

Monday-Sunday
5:30 AM - 4:00 PM

TEL

08 8572 7436



khawpiakudon

ADDRESS

20/20 Soi Srisuk 1, Makkhaeng,
Mueang Udon Thani,
Udon Thani 41000

PRICE

40-150 per person

2. MADAM PAR TEH 1ST BRANCH

First branch of Madam par teh restaurant is the two-storey old wooden house in Soi Tamruat (former name: Coffee Pate by Jay Mui) and has been open for 48 years by Jay Mui, Thai grown up in Vientiane and absorbed the food culture of Thai, Chinese, Vietnamese, Laos and French. Food served here is a fusion of these 5 countries, especially Pate the signature French bread stuffed with salad filling, Pho noodle and Pork spare rib stew.

hour

Monday-Sunday
6:29 AM – 2:29 PM

ADDRESS

34 Soi Tamruat, Phosri Road,
Makkhaeng, Mueang Udon Thani,
Udon Thani 41000

TEL

0 4224 1991

PRICE

THB 100-200 per person



3. VT NAMNEUNG

VT Namneung is the renowned Vietnamese restaurant open since 1997 which the recipe was passed on from Khun Vee and Khun Tuan, immigrants who started off with the Vietnamese food cart. The all-time favorite dish is Namnueng or grilled pork wrap which is consisted of the crisp and chewy pork hind legs wrapped with the rice flour sheet. The restaurant also provides 20 more menus to explore.

hour

Monday-Saturday
6:00 AM – 9:00 PM

ADDRESS

345/1-3 Phosri Road, Makkhaeng,
Mueang Udon Thani,
Udon Thani 41000

TEL

0 4221 9555-58

PRICE

THB 200-400 per person



Udonnamnueng



4. AMORN LARB PLAENG

This legendary Vietnamese restaurant, opened for 40 years, serves the rare item called Larb Plaeng (a.k.a. blood jelly), made from pork or duck, entrails and fresh blood. Larb Plaeng is Vietnamese's favorite breakfast dish, since it is believed to help detoxifying the intestine and normally being the welcome dish served to visitor during Chinese New Year. There is also Yhoy or Vietnamese blood sausage sold here, too.

hour

Monday-Sunday
8:00 AM – 8:00 PM

ADDRESS

37/14 Srichomchuen Road,
Makkhaeng, Mueang Udon Thani,
Udon Thani 41000

TEL

08 7644 6737

PRICE

THB 100-200 per person



5. DOSE FACTORY

Dose Factory has been open since 2015, which the owner magically transformed the old motor-tricycle warehouse to be the Casual All Dining Café & Restaurant with the Aussie-Isan Coffee Roaster concept and brought in the Australian coffee culture to blend with Udon Thani lifestyle. Italian fusion bakery and food are also sold here. This café is the all-in-one stop to fill up your appetite and mind.



HOUR

Monday-Sunday
10:00 AM – 9:00 PM

ADDRESS

112/1 Naresuan Road, Makkhaeng,
Mueang Udon Thani,
Udon Thani 41000

TEL

09 8661 4642



dosefactory

PRICE

THB 200-300 per person

6. JUST FOLLOW THE GOAT X WANNA DRINK



This café is an interesting collaboration between Just follow the Goat by Khon Kaen local with the 3rd Place Tisca International Roasters Cup 2017 award from Taiwan and Wanna Drink by the ex-marketing scout from Udon Thani. The unique selling point is the fine coffee brewing method by dripper and moka pot as well as the homemade cake and fusion food, make it being another recommended café with delicacies.

HOUR

Monday-Sunday 8:00 AM – 6:00 PM
(closed every 2nd and 4th Tuesday of the month)

TEL

06 2506 0439



justfollowxwannadrink

ADDRESS

102/1-3 Soi Phon phisai 5,
Makkhaeng, Mueang Udon Thani,
Udon Thani 41000

PRICE

THB 100-300 per person





7. BEYOND CAFÉ

Beyond Café started as being the café open next to the car wash in 2012. Due to passion in baking, the chef owner took a course at the Le Cordon Bleu Dusit Culinary School and later won the Iron Chef Thailand competition. Its first branch is in Nong Prachak, while the other 5 branches are located in Udon Thani and Nong Khai province.



HOUR
Monday-Sunday
8:00 AM – 6:00 PM

ADDRESS
54/10 Baan nond Road,
Makkhaeng, Mueang Udon Thani,
Udon Thani 41000

TEL
09 5654 4412
 beyondcafeUD

PRICE
THB 100-200 per person

8. BARN NAA CAFÉ

International local is the best definition of Barn naa café, which Khun Jam – Sukathit Suwittham magically turned family's 7-rai paddy field into this renowned café in Udon Thani. Starting from Jammie's Recipe Cooking studio and later becoming the Barnhouse serving cakes and fusion cuisine, combining recipes from America, Japan and France includes local cuisine option (Vegetarian dishes) in the cozy atmosphere among the verdant field.



HOUR
Monday-Sunday
9:00 AM – 5:30 PM

ADDRESS
95 Mitraphab-Thung rae Road,
Mueang Udon Thani,
Udon Thani 410000

TEL
09 5426 4624
 barnnaa

PRICE
THB 200-300 per person



9. SOONTAREE

A compact café located in the two-and-a-half-storey building which was transformed from warehouse, the craftwork and Zakka design brand, to be the homemade slow bar café owing to the passion of Khun Lek – Jakkraphan Budsai and Khun Waw – Wasitthi Lathulee. Outstanding with its signature Hand Brew drinks and homemade bakery, baked from organic ingredients to match with their Farm-to-table concept.

HOUR
Friday-Tuesday
12:00 PM – 4:00 PM

TEL
08 4478 0919
 soontareebrand

ADDRESS
607/1 Samphansuk Road,
Baan Jhan, Mueang Udon Thani,
Udon Thani 41000

PRICE
THB 100-200 per person



10. CHABAABARN VINTAGE NORTHEASTERN KITCHEN

Chabaabarn serves merely the authentic Northeastern cuisine in the garden cottage among greenery. Every dish is cooked with the homemade recipe with authentic spicy taste, i.e., Tum Lao Kra Dor, spicy salad with fermented fish and hog plum to add the aromatic smell and seasoned with a pint of MSG as well as choices of local dishes cooked by seasonal ingredients.

HOURL

Tuesday–Sunday
11:00 AM – 9:30 PM

ADDRESS

88 Soi Senipitakchon 4,
Nong Kon Kwang, Mueang Udon Thani,
Udon Thani 41000

TEL

09 3449 6000



chabaabarn

PRICE

THB 150-250 per person



11. THAI BEEF

Due to own passion in taste of beef, the owner decided to open the premium yet affordable butcher shop which later become Thai Beef, the compact-size exclusive yakiniku restaurant set in the Japanese theme garden, with seating capacity for 2 tables (RSVP required). The recommended items are A5 Wagyu beef from Kagoshima and Aomori including Thai Wagyu beef from Nakorn Phanom and Nong Khai.



HOURL

Monday–Sunday
5:00 PM – 9:00 PM

TEL

08 1545 9596

ADDRESS

136 Pracha Uthit Road,
Makkhaeng, Mueang Udon Thani,
Udon Thani 41000

PRICE

THB 500-700 per person



Doi Suthep

Huay Kaew Road

Suthep Road

HAAN THUNG
CHIANG MAI

JOKE SRI PING

KRUA Y

CHIANG MAI
ROUTE



Ping River



KHAO SOI MAE MANEE



HUAN SOONTAREE



ANCHAN NOODLE

THE HOUSE
BY GINGER

KUAYJAB CHANG MOI TADMAI



CHERNG DOI
LED CHICKEN

GINGER FARM
KITCHEN

KO NENG



KUA KAI
NIMMAM

SP
GRILLED CHICKEN

KANOM JEEN SANPA KHOI

KHAO TOM YONG
SUTHEP



ROTE YIAM BEEF NOODLE



Chiang Mai
International Airport



Ping River



CHIANG MAI ROUTE



For like

DELICIOUS FOODS ARE HIDDEN
IN EVERY CORNER OF CHIANG MAI
AWAITED TO BE EXPLORED FROM LOCAL FOOD,
STREET FOOD TO THE FUSION CUISINE,
AND THUS A TREASURE MAP IS CREATED TO FOLLOW
RESTAURANTS IN THE MICHELIN GUIDE.



KUA KAI NIMMAM



GINGER FARM KITCHEN



1. GINGER FARM KITCHEN

Northern Thai fusion food restaurant located in One Nimman Community Mall. Due to the food safety concept, they only use produce from organic farm. The recommended dishes are three kinds of crispy pork belly, pickled cucumber with Sichuan pepper served with three-style sauce and Northern Thai cuisine served in contemporary style

HOUR

Monday-Sunday
11:00 AM – 10:00 PM

ADDRESS

ONE NIMMAN Community Mall,
Suthep , Mueang Chiang Mai,
Chiang Mai 50200

TEL

0 5208 0928



[gingerfarmkitchen](https://www.facebook.com/gingerfarmkitchen)

PRICE

THB 200-500 per person



2. KUA KAI NIMMAM

Another place with tasty dish to stop by in Nimman to try the Yaowarat-recipe wok-fried rice noodle with chicken. The secret is to wok-fry rice flour noodle, chicken and crisp squid, with high heat in the cast iron pan until cooked with delicacy smell and served on the sizzling hot plate.

HOUR

Monday-Sunday
9:00 AM – 8:30 PM

ADDRESS

9-9/1 Soi Nimmanhaemin 17,
Suthep, Mueang Chiang Mai,
Chiang Mai 50200

TEL

08 2180 1177



[kuakainimman](https://www.facebook.com/kuakainimman)

PRICE

THB 100-300 per person



3. ANCHAN NOODLE

100 points for its creativity in making thin blue rice noodle and blue noodle from Butterfly pea juice unlike other ordinary noodle stalls. Soft noodle served with grilled pork topped with spicy and sour sauce or try either noodle soup with roasted chilli, Song Krueng noodle (seasoned noodle with various ingredients) or Tom Yum noodle to spice up your taste bud.



HOUR

Monday-Sunday 8:00 AM – 4:00 PM

ADDRESS

Soi 9, Sirimangkhalacharn Road,
Suthep, Mueang Chiang Mai,
Chiang Mai 50200

TEL

08 4949 2828



[anchannoodle](#)

PRICE

THB 50-200 per person

4. CHERNG DOI GRILLED CHICKEN

Small wooden house set hiddenly in the alley opposite of Nimman Soi 3 & Soi 5, famed for its crisp grilled chicken with the chewy interior served with sweet and sour dipping sauce. Here also served more items like grilled pork jowl with crispy sweet basil, papaya salad and other Thai spicy salad are delectable and loved by both Thai and foreigners.



HOUR

Monday-Sunday
11:00 AM – 08:00 PM

ADDRESS

2/8 Sukkasem 4 Road, Suthep,
Mueang Chiang Mai,
Chiang Mai 50200

TEL

08 1881 1407

PRICE

THB 100-300 per person



5. HAAN THUNG CHIANG MAI

Northern Thai food, cooked with new concept interpreted by the new generation. This current hot spot among youngster still keeps the authentic dishes like Northern Thai sausage and chilli paste including the full course of northern Thai set, and the rare dishes such as Pang nam vegetable with sun-dried fish curry and Toon vegetable curry.

HOUR

Monday-Sunday
9:00 AM – 9:00 PM

TEL

09 1076 6100



[thungchiangmaillocalfood](#)

ADDRESS

Soi Wat U-mong, Suthep,
Mueang Chiang Mai,
Chiang Mai 50200

PRICE

THB 100-300 per person





6. KHAO TOM YONG SUTHEP

The favorite porridge restaurant of Chiang Mai University student, later becoming the Bib Gourmand restaurant. The recommended tasty dishes to eat with plain porridge are spicy deep-fried gourami salad, Chinese stew, spicy chicken soup including the notably delicious porridge of your choice like duck porridge and fish porridge.

HOUR

Monday-Sunday
4:00 PM – 12:00 AM

ADDRESS

275/5 Suthep Road, Suthep,
Mueang Chiang Mai,
Chiang Mai 50200

TEL

0 5327 7942



yongfoodcm

PRICE

100-300 per person



7. โจ๊กศรีพิงค์

MR Thanadsri Svasti, Thailand famous culinary guru, used to praise this small congee shop at Ton Prayom market open for around 2 decades that its congee touch is similar to the authentic Hong Kong congee. Being guaranteed for its savory taste by numbers of Bangkok Celebrity pictures on the wall. More items added to the line are pork blood with condiments soup, porridge with selected meat and plain porridge with various a la carte dishes.



HOUR

Monday-Sunday
Breakfast 5:00 AM – 1:00 PM
Dinner 5:00 PM – 4:00 AM

ADDRESS

99/25 Suthep Road,
Mueang Chiang Mai,
Chiang Mai 50200

TEL

0 5327 5661 / 08 1531 3026



Jokesripping

PRICE

THB 50-150 per person

8. SP GRILLED CHICKEN

Thai Northeastern Cuisine restaurant next to Phra Sigh temple, is well-known among the foreigners and open for 20 years. Its unique grilling technique at the perfect heat makes the chicken crispy but chewy served with the sweet and sour dipping sauce. There are other savory dishes like Papaya Salad also available. The place is so clean and well-arranged that it is no doubt being a favorite restaurant among foreign tourists.



HOUR

Monday – Sunday
10:00 AM – 5:00 PM

ADDRESS

9/1 Soi 1 Samlarn Road,
Phra Singh, Muang Chiang Mai,
Chiang Mai 50200

TEL

08 0500 5035

PRICE

THB 100-250 per person

9. THE HOUSE BY GINGER

Thai fusion restaurant located in the old building, built in the King Rama VII reign, serves the stylish food, dessert and drink. Examples of remarkable dishes with the delicate taste are Boiled beef in coconut milk soup, Massaman curry along with the all-time-favorite dishes like Tom Kha Kai and Miang kham (savory leaf wraps). This restaurant is another good place to recommend to the others due to its various choices of food and drinks.

HOUR

Monday-Sunday
11:00 AM – 10:00 PM

ADDRESS

100 Moonmuang Road, Sri poom,
Mueang Chiang Mai,
Chiang Mai 50200

TEL

0 5328 7681

PRICE

THB 300-600 per person



[thehousebyginger](https://www.facebook.com/thehousebyginger)



You Wana Live

10. KUAYJAB CHANG MOI TADMAI

Rolled rice noodle soup shop has been open for over 40 years. currently run by the 3rd generation but still keeps the signature taste of broth, carefully cleaned entrail, the special item – minced pork stuffed in pork intestine, and the most loved item - crispy pork belly, which goes well with the noodle and can be ordered as a single dish or with rice.

HOUR

Monday-Sunday
9:00 AM – 3:00 PM

ADDRESS

99/12 New Chang moi Road,
Chang moi, Mueang Chiang Mai,
Chiang Mai 50200

TEL

0 5325 1451



[Kuayjabchangmoitadmai](https://www.facebook.com/Kuayjabchangmoitadmai)

PRICE

THB 100-200 per person





11. KANOM JEEN SANPA KHOI

After being the favorite shop among clubbers for over 30 years, they decided to open during daytime, thanks to the government COVID-19 pandemic policy. Thin rice flour noodle to be paired with spicy pork sauce, peanut sauce or the most famous green curry sauce served with vegetable on the side, sold at the reasonable price. There are also other menus like Khao Soi (Northern Thai curry noodle) and spicy pork sauce noodle served here.



HOUR
Monday-Saturday
11:00 AM – 11:00 PM

TEL
08 9192 3023
f sanpakoi

ADDRESS
Thong Kam market,
Mueang Chiang Mai,
Chiang Mai 50200

PRICE
THB50-100 per person



12. ROTE YIAM BEEF NOODLE

The legendary beef noodle of Chiang Mai with numbers of branches run by relatives under the “First class noodle” slogan. This original shop is known as a shop near Saneg Tawan junction. Famed for its braised beef and entrails seasoned with the homemade fried-chilli with the unique aroma. Other dishes like braised beef on rice, Thai curry rice, choices of desserts and Ice cream are available.

HOUR
Monday-Sunday
8:00 AM – 9:00 PM

ADDRESS
Chang Khlan,
Mueang Chiang Mai,
Chiang Mai 50300

TEL
0 5327 2422

PRICE
THB 50-150 per person

13. KHAO SOI MAE MANEE

This Northern Thai curry noodle shop is famous for its savory soup with aromatic galangal smell, served with the carefully cut shallot, pickled vegetable and fried chilli on the side. It tastes better when not mixing every condiment together but mixing separately in a bite-sized portion. Choices of toppings include drumstick, pork, beef and meatball.



HOUR

Monday-Sunday 9:00 AM - 3:30 PM

ADDRESS

18 Soi Chotana 24, Chang Puak,
Mueang Chiang Mai,
Chiang Mai 50300

TEL

0 5321 8519 / 08 1961 2235

PRICE

THB 50-150 per person

14. KRUA YA

This grandma's recipe restaurant has been open for 10 years and still kept the original atmosphere as set by the lake next to the irrigation canal. The signature menus are ox tongue stew, shrimp paste rice, green curry with roti, yellow curry with bamboo shoot and the must-try-dish Kanom jeen sao naam (rice flour noodle with coconut milk and powdered shrimp).

HOUR

Monday-Sunday
9:00 AM - 3:30 PM

ADDRESS

122/128 Mu 6, Chiang Mai Lake Land
Villa, Mueang Chiang Mai,
Chiang Mai 50200

TEL

0 5380 5497 / 08 9433 5991

PRICE

THB 100-250 per person

 kruaya.com



15. KO NENG

This long-queue and favorite street food stall of Chiang Mai has been open for 40 years and recently awarded as the MICHELIN Bib Gourmand in 2021. Renowned for its creativity in making the deep-fried dough stick in various animal shapes, i.e. Dinosaur, Dragon, Elephant, Crocodile etc. Most of the customers can't resist to take a selfie with this cool Dinosaur-shape deep-fried dough stick, which goes well with hot beverages and congee.

HOUR

Monday-Sunday
06:00 AM - 05:00 PM

ADDRESS

90 Wichayanon Road, Chang mai,
Mueang Chiang Mai,
Chiang Mai 50300

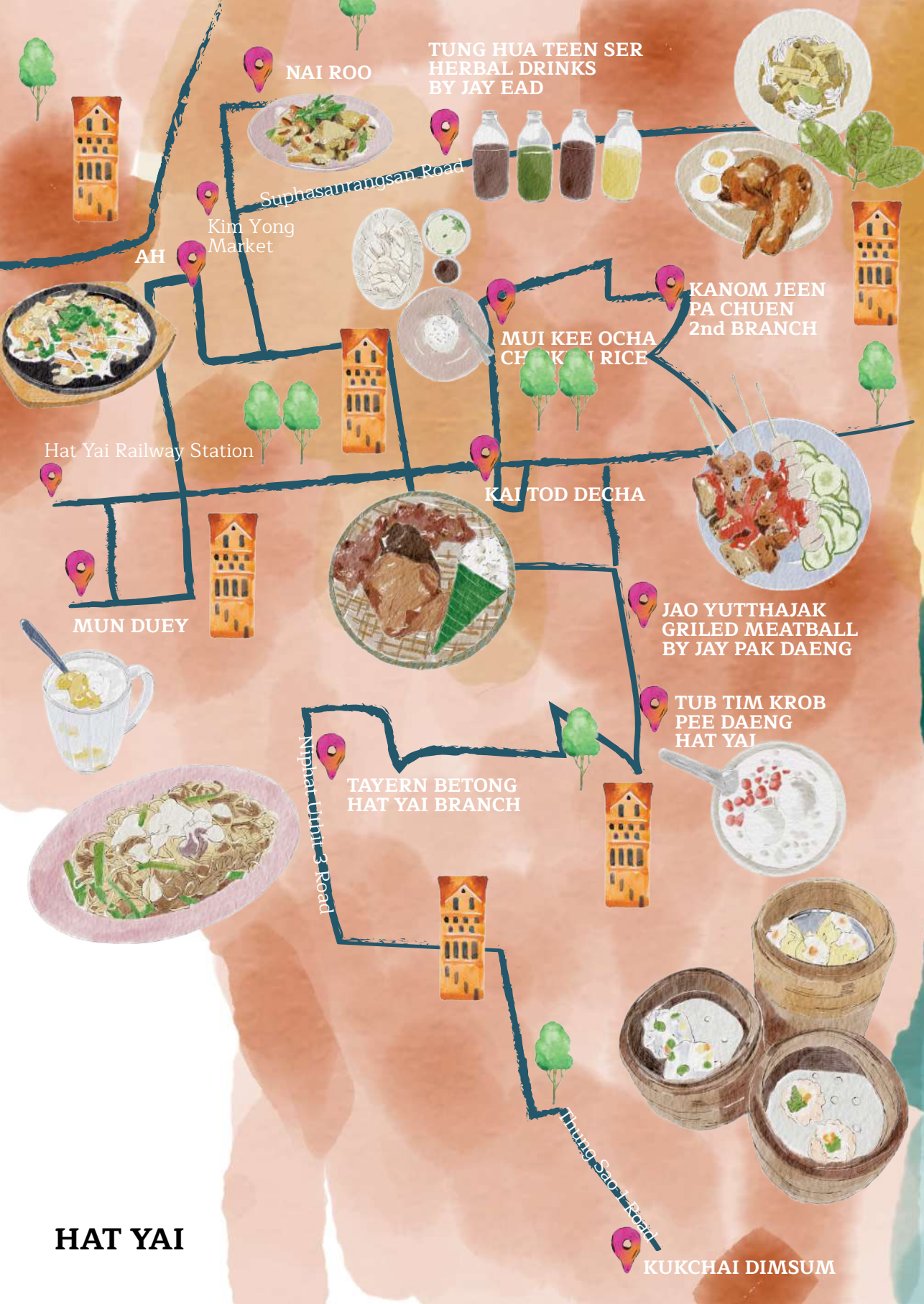
TEL

09 4637 6333

PRICE

THB 50-80 per person





NAI ROO

TUNG HUA TEEN SER
HERBAL DRINKS
BY JAY EAD

Suphasaengsan Road

Kim Yong
Market

AH

KANOM JEEN
PA CHUEN
2nd BRANCH

MUI KEE OCHA
CHICKEN RICE

Hat Yai Railway Station

KAI TOD DECHA

MUN DUEY

JAO YUTTHAJAK
GRILED MEATBALL
BY JAY PAK DAENG

TUB TIM KROB
PEE DAENG
HAT YAI

TAYERN BETONG
HAT YAI BRANCH

Nipha Ummi 3 Road

KUKCHAI DIMSUM

HAT YAI

HAT YAI - SONGKHLA ROUTE



NONGYAO RICE AND CURRY
(KHAO GANG PA MAI)

Songkhla Hospital

BABIN MAE LEK

STUDIO 55
SONGKHLA

CAFÉ DER SEEN
NAKORN NOK

KULPRAKONG
THAI DESSERT

TAE HIANG EW

KOH THAI
CONGEE

KIAT FUNG STEWED RICE
BAAN KANOM SONG SAN
THAI DESSERT

HUB
SENG

YEW ICE CREAM

KANOM BOK
NIEW BOK

BAN CAPTAIN CHICKEN CURRY
WITH RICE COOKED WITH COCONUT MILK

PA MON
KANOM KHA
TAO THAN

SONGKHLA

Songkhla City Wall

HAT YAI - SONGKHLA ROUTE

CRUISING ALONG HATYAI AND SONGKHLA
TO ENJOY THE VARIOUS MULTI-CULTURE CUISINE.
THIS CITY IS SO CALLED
ANOTHER MUST-VISIT STREET FOOD CITY
WITH VARIETY OF CHINESE CUISINE, THAI CUISINE,
SOUTHERN THAI CUISINE,
INCLUDING LOCAL DISHES
AND RARE ANCIENT-RECIPE DESSERTS.
BESIDES, THERE ARE ALSO NUMBERS OF CHIC CAFÉ
TO SIT AND RELAX
IN THE OLD TOWN AREA.



TAYERN BETONG HAT YAI BRANCH



JAO YUTTHAJAK GRILED MEATBALL



TUNG HUA TEEN SER HERBAL DRINKS BY JAY EAD, CHUE CHANG BRANCH



AH



KAI TOD DECHA



TUB TIM KROB PEE DAENG HAT YAI

HAT YAI



MUI KEE OCHA CHICKEN RICE

KANOM JEEN PA CHUEN 2nd BRANCH

NAI ROO



1. KUKCHAI DIMSUM

This famous dimsum restaurant has been selling fresh and delectable Hat Yai style breakfast menus for over 25 years. Choices of menu include Dimsum, tasty Bak Kut Teh, the signature-dish rice noodle with fish head in gravy or try batter-fried rice noodle with seabass in gravy served with a separate bowl of gravy and seasoned deep-fried seabass. Finish the course with Gingko and taro trifle. Don't miss out to stop by when traveling to Hat Yai.



HOUR

Monday – Sunday 6:00 AM – 1:00 PM
(closed every 2nd and last Monday
of the month)

TEL

0 7442 0982 / 08 1897 7231



[kukchaidimsum.hatyaithailand](https://www.facebook.com/kukchaidimsum.hatyaithailand)

ADDRESS

82 Thungsao 1 Road,
Hat Yai,
Song Khla 90110

PRICE

THB 100-200 per person

2. NAI ROO

The renowned Thai Chinese restaurant with no signage in Hat Yai open for 40 years is located in the small alley but no longer a secret place thanks to google maps. The signature dish is stir-fried mixed seafood with secret-recipe sauce, deep-fried butterfish with chilli and garlic, braised abalone in brown soup, sweet or savory fresh spring roll etc. The price of each dish is very reasonable when comparing with the serving portion.



HOUR

Monday-Sunday 11:00 AM – 7:30 PM
(closed 4 days per month
without specific date)

TEL.

0 7423 7680 / 08 1898 7656

ADDRESS

15 Soi Nipat U-thit 3,
Hat Yai,
Song Khla 90110

PRICE

200-300 บาท ต่อคน

3. JAO YUTTHAJAK GRILED MEATBALL BY JAY PAK DAENG

The round meatball is surprisingly a hit menu among Hat Yai local, the renowned stall has been sold for almost 5 decades. Despite being so successful, Jay Daeng still sells at the same spot in front of Sri Nakorn School. Choices of 30 kinds of meatball from fishball, pork, sausage, deep-fried squid egg etc. served with tangy dipping sauce and all-you-can-eat fresh cucumber. Dining tables and chairs are also provided.



HOUR

Monday-Sunday
12:00 PM – 7:00 PM

TEL

08 9463 1255 / 06 1952 3956

ADDRESS

Thep Songkhro Road,
Hat Yai,
Song Khla 90110

PRICE

50-100 per person

4. KANOM JEEN PA CHUEN 2ND BRANCH

Full-flavored curry and delicious dessert can be found here. This restaurant has been open for years. Apart from the rich curry, there are also fresh vegetable, crispy deep-fried chicken to pair with the thin rice flour noodle. Choices of curry include fish organ yellow curry, green curry, spicy fish curry, red chicken curry, fish ball curry etc. Price starts from THB 30 per dish. Various choices of dessert are also available.

HOUR

Monday-Sunday
10:00 AM – 4:00 PM

ADDRESS

104 Krachang U-thit Road,
Hat Yai,
Song Khla 90110



TEL

09 8014 2831



pachuen2

PRICE

THB 50-100 per person



5. MUI KEE OCHA CHICKEN RICE

This legendary Hainanese chicken rice restaurant of Hat Yai has been open for 36 years, and guaranteed by both Thai and foreign customers for its delicacy taste. The secret is to cook rice with chicken fat and garlic before serving with crisp and chewy chicken. Try seasoning the dish with the signature soy bean paste with ground ginger and chilli sauce or sweet soy sauce to get the best taste. They limit to sell only 20 chicken per day.



HOUR

Monday-Sunday
8:30 AM – 2:00 PM

ADDRESS

130 Thammanoon Withee Road,
Hat Yai,
Song Khla 90110

TEL

0 7423 8096

PRICE

THB 60-100 per person

You Welpa Live

6. AH

The original Chaozhou cuisine restaurant in Hat Yai with the passed on tasty recipe ensuring that all dishes still remain the same old taste that attracts both local and tourists. The signature dish is the crunchy deep-fried shrimp ball. The other recommended dishes are batter-fried tofu with seasoned crab and egg gravy, Chinese style soft-fried oyster omelet on sizzling hot plate, or the boiled fish head with taro in a palatable soup.



HOUR

Monday-Sunday
10:00 AM – 9:30 PM

ADDRESS

5/1-3 Nipat U-thit 2 Road,
Hat Yai,
Song Khla 90110

TEL

08 9464 4333

PRICE

THB 150-250 per person



7. TUB TIM KROB PEE DAENG HAT YAI

This legendary dessert shop has been open for 30 years, its signature items are Tub Tim Krob (water chestnuts in scented candle coconut milk) and homemade coconut milk ice cream, which is creamy but less sweet. More flavors of Ice cream include mango with stick rice, frozen egg sprinkled with cocoa powder served with banana or add Tub Tim Krob as an ice cream topping. More items of creative applied Thai desserts are available here.

HOOR

Tuesday-Sunday
10:00 AM – 10:00 PM

ADDRESS

58/7 Mountain View,
Lamai Songkhro Road, Hat Yai,
Song Khla 90110

TEL

0 7423 2420
f
tubtimkropeedang

PRICE

THB 30-70 per person

8. TUNG HUA TEEN SER HERBAL DRINKS BY JAY EAD, CHUE CHANG BRANCH

The most popular herbal drinks shop of Hat Yai local of all ages, a.k.a. Swirling drinks shop, provides both dine in and take away services. Choices of 26 different herbal drinks sold here include Tiger herb, Chrysanthemum, mixed Chinese herb, seaweed, saffron, tamarind etc. Each drink isn't too sweet and helps to quench your thirst without adding the exceeding calories.



HOOR

Monday-Sunday
4:00 PM – 12:00 AM

ADDRESS

116/1 Suphasarn rangsan Road,
Hat Yai,
Song Khla 90110

TEL

08 1971 6265
f
Tunghuateenser

PRICE

Less than THB 100 per person

9. MUN DUEY

Refreshing yourself with mun duey, a local dessert of the legendary dessert café with the same name located near Hat Yai train station. Mun duey is a luscious local dessert consisted of tapioca in syrup, boiled jobs' tears, boiled red bean, and pineapple in syrup served with shaved ice and creamy coconut milk, which costs only THB 20 per glass.



HOOR

Monday-Sunday
10:30 AM – 5:00 PM

ADDRESS

Homnual Road,
Hat Yai,
Song Khla 90110

TEL

08 1598 8381

PRICE

THB 20-40 per person

10. TAYERN BETONG HAT YAI BRANCH

No need to travel all the way to Betong to taste the legendary dishes with the passed on family's recipe since before the world war II. The signature items are Betong chopped chicken, chewy big-sized chicken meat with crispy skin, stir-fried fat string bean with garlic in Betong style, stir-fried Betong style noodle, deep-fried pork with red sufu and crabmeat soup. Every dish is cooked with quality ingredient and enriched with its signature taste.



OUR

Monday-Sunday
Lunch 10:00 AM – 2:00 PM
Dinner 5:00 PM – 10:00 PM

ADDRESS

196/3 Nipat U-thit Road,
Hat Yai,
Song Khla 90110

TEL

0 7435 4051

PRICE

THB 200-300 per person

TAYERNHATYAI

11. KAI TOD DECHA

When in Hat Yai has to think of Kai Tod Decha, the original deep-fried chicken guaranteed for its deliciousness for over 3 decades. Despite numbers of deep-fried chicken shop in Hat Yai, it is more convenient here as of the provided dining area and its unique taste of deep-fried chicken sprinkled with fried-shallot, cooked with their secret recipe. This halal-certified restaurant provides more choices of tasty menu suitable for both Thai and Muslim.



OUR

Monday-Sunday
10:00 AM – 9:00 PM

ADDRESS

93 Chee U-thit Road,
Hat Yai,
Song Khla 90110

TEL

08 0549 4478

PRICE

THB 65-100 per person

kaitoddecha1

HAT YAI - SONGKHLA ROUTE



AFTER TAKING A WALKING TOUR
TO SEE THE STREET ART
REFLECTING LIFESTYLE OF SONG KHLA LOCAL,
DO NOT MISS OUT A CHANCE
TO TRY NUMBERS OF DELICIOUS LOCAL FOOD WITH
SIGNATURE TASTE AS WELL AS THE STYLISH CAFES
DOTTED AROUND THE CLASSIC OLD TOWN AREA.

SONGKHLA



STREET ART AT OLD TOWN SONG KHLA



HUB SENG



YEW ICE CREAM (JIN GUO YUAN)



KANOM BOK NIEW BOK



BAN CAPTAIN



KHAO GANG PA MAI



BAAN KANOM SONG SAN



KOH THAI CONGEE



PA MON KANOM KHAU TAO THAN

1. STUDIO 55 SONGKHLA

This art café located on the two-storey house next to Song Khla lake, purposely designed to allow the visitor to fully enjoy the wall art, interior design, the shady compact-size garden, magnificent view and sea breeze while sipping coffee and drinks. The European style wooden boat docked at the back of the café, awaited to be a prop in a photo, resulting in a romantic atmosphere during the sunset.



HOUR

Friday-Tuesday
10:30 AM – 7:00 PM

ADDRESS

55 Nakorn Nok Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

0 7426 0055



studio55songkhla

PRICE

THB 150-200 per person

2. CAFÉ DER SEEN NAKORN NOK

This very first romantic navy-blue café is located by Nakorn nok road with the back to Song Khla lake. Striking with its taste and fresh seafood from the sea catch by own fishing boat. The popular dishes are fried rock lobster with garlic sauce or chilli and garlic sauce, king mackerel steak, steamed squid with chilli and lime sauce including choices of steamed seafood.

HOUR

Thursday-Tuesday
7:00 AM – 10:00 PM

ADDRESS

65 Nakorn nok Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

0 7489 8595



cafederseenakornnok

PRICE

THB 200-400 per person



3. BAN CAPTAIN CHICKEN CURRY WITH RICE COOKED WITH COCONUT MILK

This legendary Thai cuisine and dessert restaurant has been open and cooked with the family's recipe for over 100 years. The secret is to cook rice with coconut milk in the banana leaf bowl and top with chicken and green taro curry and side dishes like red chilli paste, spicy tamarind paste, boiled egg, sweetened shrimp and crispy fish. This signature dish is enriched with tangy and savory taste in every bite.

HOUR

Monday-Sunday
10:30 AM – 22:30 PM

ADDRESS

85 Phatthalung Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

0 7432 2723



banncaptain



PRICE

THB 50-100 per person



4. PA MON KANOM KHAI TAO THAN

Kanom Khai or Thai style madeleine can be counted as the provincial dessert of Song Khla. The madeleine tastes and smells even better when baking with the charcoal stove, which is rarely found nowadays. However, Auntie Mon still remains using this authentic cooking method which makes her madeleine stand out from the others.

HOUR

Monday-Sunday
8:30 AM – 5:30 PM

ADDRESS

122 Phatthalung Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

08 6695 3339

PRICE

THB 30-50 per person



5. KANOM BOK NIEW BOK

This rare local dessert is nowadays hardly found selling in an ordinary shop. Fill up your tummy with the delicious dessert and fill your mind with this original cooking method of Kanom bok at the same time. This dessert is made from steamed rice flour and glutinous rice flour with palm sugar, shredded coconut and sugar with roasted sesame.

HOUR

Monday-Sunday
11:00 AM – 3:00 PM

ADDRESS

Nang Ngam Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

08 3037 7331 / 08 8792 5009

PRICE

THB 20-50 per person



6. HUB SENG

The ultimate classic coffee house on Nang Ngam Road has been open for 90 years and become the coffee council of Song Khla. Start the day with breakfast like steamed dumpling, steamed bun, soft-boiled egg with hot coffee or the renowned iced tea with extra rich taste. Don't miss trying toast with the creamy authentic Hainanese pandan custard dip.



Hour

Monday-Sunday
5:30 AM - 12:00 PM

TEL

0 7423 2420

ADDRESS

Nang Ngam Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

PRICE

THB 40-70 per person

7. KOH THAI CONGEE

This 100-year-old congee shop on Nang Ngam Road is guaranteed for its delicacy by numbers of regular clients visiting the shop on daily basis. Hot pork congee consists of chewy boiled rice, family's recipe minced pork, which tastes even better with Patonggo (deep-fried doughstick) or with extra toppings like egg and pork offal.



Hour

Monday-Sunday
4:30 AM - 10:30 AM

ADDRESS

Nang Ngam Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

PRICE

THB 40-80 per person



8. YEW ICE CREAM (JIN GUO YUAN)

The legendary ice-cream parlor of Song Khla has been open since 1933 but has nothing related to the Jewish. The shop named after Mr. Yew Sae-Aow, the Chinese immigrant who created the delicious recipe of Vanilla ice-cream with egg yolk sprinkled with Ovaltine powder, which tastes even better with banana topping.

Hour

Monday–Friday 12:30 PM – 8:00 PM
Saturday–Sunday 11:30 AM – 8:00 PM

Address

162 Nang Ngam Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

08 9737 6066

PRICE

THB 25-40 per person

9. BAAN KANOM SONG SAN THAI DESSERT

The local Thai dessert and souvenir shop has been open for 60 years, which is currently run by Khun Song and Khun San, the 3rd generation. There are hundred choices of Thai dessert available i.e., Thong-ek, Sampannee, Kheemod, preserved millet, crispy coconut egg roll, pickled sour mango in syrup, three-flavored shrimp skewer etc.



Hour

Monday–Sunday
7:00 AM – 7:00 PM

Address

116/1 Nang Ngam Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

0 7432 1588
f kanomsongsan

PRICE

THB 150-300 per person



10. KULPRAKONG THAI DESSERT

This legendary Thai dessert shop is renowned for its Sampannee (Thai style cookies made from tapioca flour and coconut milk) and Thong-ek (Kind of auspicious Thai dessert made from wheat flour, egg yolk, sugar and coconut milk). This dessert shop has been awarded a four-star rating by OTOP as a guarantee for its deliciousness.

Hour

Monday–Sunday
8:00 – 7:00 PM

Address

83 Nang Ngam Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

0 7431 4896
f Kulprakongsongkhla

PRICE

THB 100-200 per person





11. BABIN MAE LEK

This shop is renowned for its authentic Thai style coconut tart (Babin) with the crispy crust but chewy on the inside. The tart is not too sweet and enriched with the unique tasty smell like no others.



ADDRESS

18 Yha ring Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

08 4633 8486

HOUR

Tuesday-Sunday
(no specific opening hours)

PRICE

THB 20-40 per person



12. KIAT FUNG STEWED RICE

Stewed pork and entrails cooked with the Hainanese secret recipe by the experienced chef who used to work on the ocean cruise. The stew is not too thick and enriched with five spices infused with coconut milk smell. Its signature items are crispy pork belly and Chinese sausage served with sweet and sour vinegar as well as selections of hot steamed bun straight from the steamer.



HOUR

Monday-Sunday
7:00 AM - 1:00 PM

TEL

0 7431 1998

ADDRESS

120 Nang Ngam Road,
Bo Yang,
Song Khla 90000

PRICE

THB 80-100 per person

13. NONGYAO RICE AND CURRY (KHAO GANG PA MAI)

The original rice and curry restaurant which firstly sold in the Royal forest department office of Song Khla and later moved to the current location, opposite of Don Yair Temple. There are up to 40 choices of delicious dish, uniquely cooked on the charcoal stove, provided here i.e., stir-fried bitter bean with sweet and sour sauce, creamy steamed rice with chicken curry, stir-fried Panang curry, green taro in sour curry and braised pork belly.



HOUR

Monday-Sunday
7:00 AM – 2:00 PM

ADDRESS

55 Saiburi Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

08 9656 6853

PRICE

THB 50-100 per person



14. YENTAFO HIA LHONG

The number one Yentafo noodle shop of Song Khla, where only serves a bowl full of various tasty toppings like morning glory, fresh squid, blood jelly, tofu ball and the recommended topping – tendon meatball. The pungent Yentafo sauce made from the red sufu is also another signature item of the shop.

HOUR

Monday-Sunday
10:00 AM – 4:00 PM

ADDRESS

89 Saiburi Road, Bo Yang ,
Mueang Song Khla,
Song Khla 90000

TEL

0 7431 3886

PRICE

THB 50-70 per person



15. TAE HIANG EW (TAE RESTAURANT)

The legendary Thai and Chaozhou cuisine restaurant has been open since 1937. Their secret is to carefully select the ingredient and cook with the secret recipe. The signature dishes are spicy mango salad, deep-fried sea mullet with roe, stir-fried crab meat with chilli, fried tofu in gravy sauce, stir-fried morning glory and fried seabass fish belly with sweet sauce.



HOUR

Monday-Sunday
Lunch 11:30 AM – 2:00 PM
Dinner 5:00 PM – 8:00 PM

ADDRESS

85 Nang Ngam Road, Bo Yang,
Mueang Song Khla,
Song Khla 90000

TEL

0 7431 1505

PRICE

THB 250-500 per person



KRUA JONGJIT



Phra Phuket Kaew Road

KHA MOO BOLAN
(KATHU BRANCH)



Kathu
Waterfall



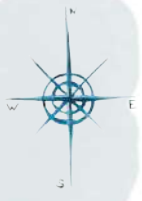
Vichitsongkram Road



Three Monkeys



PHUKET ROUTE



Phuket International Airport

Phu Thale Road

Thapkasatri Road



Khao Rang



Central Phuket

CRISPY PORK (CHI HONG)

GO BENZ
KHAO TOM HANG
PHUKET



Chaofa Variety
Weekend Market

OCHA ROT

LARD YAI PHUKET
WALKING STREET

MEE TON POE
(WONG WIAN HO NALIKA BRANCH)

LOBA BANG NIAO

HONG KHAO TOM PLA

JADJAN

ROTI GANG TAEW NAM

KHAO TOM
THANON DI BUK

CHUAN CHIM





KHAO TOM THANON DI BUK



JADIAN



CRISPY PORK (CHI HONG)



CHUAN CHIM



MEE TON POE (WONG WIAN HO NALIKA BRANCH)



HONG KHAO TOM PLA



OCHA ROT

PHUKET ROUTE

EAT ALL DAY

IS THE BEST DESCRIPTION
FOR THIS TASTY ROUTE IN PHUKET.
CHOICES OF STREET FOOD
INCLUDING MICHELIN GUIDE RESTAURANTS
ARE TO BE EXPLORED AROUND PHUKET,
THE SLEEPLESS TOURIST CITY
WITH MULTI CULTURES INCLUDING
VARIOUS FOOD CULTURES. CHOICES OF FOOD HERE
INCLUDES AUTHENTIC AND FUSION CUISINE,
WHICH REFLECTS ITS IMAGE OF BEING THE BEST
STREET FOOD TOWN GUARANTEED BY MICHELIN
BIB GOURMAND AND MICHELIN PLATE AWARDS.



GO BENZ KHAO TOM HANG PHUKET



KRUA JONGJIT

LARD YAI PHUKET WALKING STREET



MORNING DELICACY



1. ROTI GANG TAEW NAM

Roti with curry is one of the favorite breakfast menus of Phuket local. This restaurant has been cooking with family recipe for over 5 decades. Its renowned menu is the homemade crispy roti with 2 fried eggs and curry. Choices of curry are chicken curry, beef curry, fish curry, Massaman curry etc. Sweet style roti with topping like egg or condensed milk are also available. Dining here and enjoy the art of classic style coffee house at the same time.

HOUR

Monday-Sunday
7:00 AM - 12:00 PM

ADDRESS

6 Thepkasattri Road,
Mueang Phuket,
Phuket 83000

TEL

0 7621 0061

PRICE

THB 20-80 per person

2. KHAO TOM THANON DI BUK



HOUR

Monday-Sunday
6:00 AM – 12:00 PM

ADDRESS

185/11 Phang-nga Road,
Mueang Phuket,
Phuket 83000

TEL

0 7621 5731

PRICE

THB 100-200 per person

The Hokkien style breakfast restaurant serves various authentic dishes like porridge, congee, Tao Chiam (Hokkien style fried noodle). The signature item is pork rib with Chinese herbs soup, choices between broth and brown soup, Price is subject to the added toppings. Other recommended menus are Khao tom jed sian, Braised rib on rice and Mee sua sanom-ek, Don't miss to order toast with pandan custard (Grandmom's recipe) as a dessert.

3. OCHA ROT

The legendary beef noodle of Phuket is renowned for its homemade meatball, tendon meatball as well as the savory soup. Choices of noodle include noodle, wide rice noodle and thin rice noodle. Client can choose to order only noodle with meatball or add toppings like beef offal or the tasty secret-recipe braises beef.



HOUR

Monday-Sunday
7:00 AM – 3:30 PM

ADDRESS

72/1 Yaowarat Road,
Mueang Phuket,
Phuket 83000

TEL

0 7621 3347

PRICE

THB 60-100 per person



4. CRISPY PORK (CHI HONG)

The MICHELIN Plate awarded crispy pork belly shop serves the best crispy pork in town. The secret recipe belongs to Mother Chi Hong with the signature feature of crispy interior and juicy interior. There are more delicious dishes like Roasted chicken rice, Crispy pork belly on rice and Stewed pork leg with five spices on rice provided. One dish is never enough here!

HOUR

Monday-Sunday
6:00 AM – 2:00 PM

ADDRESS

66/6 Vichit Songkram Road,
Mueang Phuket,
Phuket 83000

TEL

07621 5221 / 09 1825 6868



phuket.crispy.pork

PRICE

THB 60-100 per person

DAYTIME DELICACY

1. CHUAN CHIM

One of the legendary cook-to-order restaurants Phuket has been run and cooked by Go Thai, the 2nd generation heir. The signature dish is Kra-pow (stir-fried Thai basil with minced pork or minced chicken), cooked with the original recipe without the unnecessary ingredients, which really deserves the Michelin Bib Gourmand award. Other recommended menus are fried fish in brown gravy and stir-fried chicken with cashew nuts.



HOUR

Monday-Sunday

Lunch 11:30 AM – 1:30 PM

Dinner 5:00 PM – 11:00 PM

ADDRESS

37/3 Montri Road,
Mueang Phuket,
Phuket 83000

TEL

0 7621 5825

PRICE

THB 200-300 per person



2. MEE TON POE (WONG WIAN HO)

The Phuket style Hokkien noodle restaurant awarded with the Michelin Plate has been open since 1946 and just open 2 more branches. The secret is to wok fry the freshly made noodle on the charcoal stove with all ingredients. It tastes even better when mixing the semi raw egg yolk with the fried noodle. More dishes like Spicy tom yum noodle soup and stir-fried noodle with holy basil leaves etc. are also available.



HOUR

Monday-Sunday

9:00 AM – 6:30 PM

ADDRESS

214/7-8 Phuket Road,
Mueang Phuket,
Phuket 83000

TEL

0 7621 6293



meetonpoe

PRICE

THB 100-150 per person

3. KHA MOO BOLAN (KATHU BRANCH)

This is the recommended restaurant for the stewed pork leg with five spices fan. Outstanding with its original recipe to carefully braise the pork leg until tender and smells of five spices served with the tangy dipping sauce and complimentary bowl of spicy spare rib soup. There are also other dishes like stewed pork leg noodle, tom yum pork or stewed pork noodle and duck noodle served here.



HOUR

Monday-Sunday

7:00 AM – 6:00 PM

ADDRESS

Phra Phuket Kaew Road,
Kathu,
Phuket 83120

TEL

08 9972 9438



KhamooBolan

PRICE

THB 80-100 per person



4. JADJAN

Go Daeng, a former 5-star hotel chef, who carefully selects the fresh and quality ingredient to whip up savory Southern Thai dishes, has been receiving the Michelin Plate award for 2 consecutive years. Despite being a small street food restaurant, every dish is cooked with care and skillful technique. The signature dishes are stir-fried shrimp paste, stir-fried pork and minced pork with bitter bean etc. The taste is as spicy as the shop name.

HOUR

Monday-Sunday 10:30 AM – 9:00 PM
(closed on every 2nd and 17th of the month)

TEL

08 9868 1954

ADDRESS

4/27 Sakdech Road,
Mueang Phuket,
Phuket 83000

PRICE

THB 200-300 per person



5. KRUA JONGJIT



Try the authentic Phuket cuisine in the small cook-to-order shop where only uses the fresh ingredients to cook the delicious dishes like Hokkien fried noodle, consists of full toppings at reasonable price, fried pork with salt served with seafood dipping sauce including stir-fried shrimp and bitter bean with shrimp paste and Phuket style fish tom yum soup.

HOUR

Monday-Sunday 11:00 AM – 8:00 PM
(closed on every 1st and 16th of the month)

ADDRESS

9/1 Mu 4, Vichit SONGkram,
Kathu,
Phuket 83120

TEL

08 6940 8144



[kruajongjit.kathu](https://www.facebook.com/kruajongjit.kathu)

PRICE

THB 50-200 per person

6. LOBA BANG NIAO

Loba, the deep-fried pork head, pork ears and stewed pork offal dish served with secret recipe dipping sauce, is the local dish of Phuket people. This restaurant has been open for 46 years and surely being the favorite restaurant of the pork offal lover with numerous choices of offal provided. The other rare and recommended item is Gian Tod, deep-fried minced pork and shrimp wrapped in tofu skin.



HOUR

Monday-Saturday 10:30 AM – 6:00 PM
Sunday 10:30 AM – 5:00 PM

ADDRESS

18/61 Mae Luan Road,
Mueang Phuket,
Phuket 83210

TEL

0 7623 4693

PRICE

THB 100-200 per person

EVENING DELICACY

1. HONG KHAO TOM PLA

Named after its signature fish porridge but seem like its exact signature menu is the flaming wok-fried Chinese style dish. Every dish is cooked by Go Hong, the chef-owner, with the quality ingredients and sold at the reasonable price. Being guaranteed by 2-consecutive-year Michelin Bib Gourmand award for its recommended items like Tangy fish tom yum soup and stir-fried seafood item of your choice with curry powder.



HOUR

Monday-Sunday
5:30 PM – 10:00 PM

ADDRESS

5 Kra Road,
Mueang Phuket,
Phuket 83000

TEL

0 7621 4877

PRICE

THB 150-450 per person



2. GO BENZ KHAO TOM HANG PHUKET

The renowned dry-boiled rice restaurant with extremely long queue of Phuket is famous for its signature dish of pork in peppery broth and dry-boiled rice. The secret is to cook jasmine rice with the perfect heat together with the signature tasty broth and fried garlic. Choices of toppings are crispy pork belly, minced pork, pork spare rib and pork offal. There are also boiled rice with soup menu available in various serving sizes.

HOUR

Tuesday-Sunday 6:30 PM – 2:30 AM
(Closed on some festive holidays)

ADDRESS

163 Krabi Road,
Mueang Phuket,
Phuket 83120

TEL

08 4060 7799



GoBenzPhuket

PRICE

THB 60-120 per person



LARD YAI PHUKET WALKING STREET

Lard Yai walking street is not only the good shopping spot in the Old Phuket town but also another good sightseeing spot with the Chino-Portuguese style buildings along the road. Enjoy shopping homemade goods, local food and desserts which can be bought as a souvenir. There are also plenty chic cafés and restaurants dotted around the area. Missing a chance to visit Lard Yai is like not reaching Phuket.





HOUR
Every Sunday
4:00 PM – 10:00 PM

ADDRESS
Thalang Road,
Mueang Phuket,
Phuket 83000

f
phuketwalkingstreet

PRICE
Start from THB 50



SCAN HERE
FOR THAI & ENGLISH VERSION





Tourism Authority of Thailand

**11600 New Phetchaburi Road,
Makkasan, Ratchathevi,
Bangkok 10400
Thailand**

**Tel. 0 2250 5500
TAT contact center. 1672
www.tourismthailand.org**