1 Le Normandie
One of Bangkok’s best restaurants, Le Normandie serves top-notch French food and has a relaxing ambience, lavish decor, and impeccable service. Specialties include goose liver ravioli with truffle cream sauce, Brittany half lobster, and roast lamb in tomato crust. They also have over 200 French wines (see p85).

2 Maha Naga
Tucked away just a few strides from the busy Sukhumvit Road, both the garden and indoor seating at this beautifully laid-out restaurant offer a tranquil haven. The food is mostly Thai fusion, though many traditional Thai dishes are also on the menu, and service is very attentive (see p93).

3 Sirocco
Situated on the rooftop of a skyscraper, Sirocco has stunning, panoramic views of the city and the food does not disappoint. Specialties include Mediterranean shellfish salad, grilled Maine lobster, and charbroiled marinated rack of lamb. It has an excellent range of wines, though some cost over B100,000 per bottle. Sirocco also holds regular live jazz performances (see p85).

4 Breeze
Breeze takes the notion of exclusivity a step further with its focus on Asian seafood. The fabulous views, superb service, and delicious cuisine make dining here a memorable experience, though it comes at a price, with some dishes costing well over B3,000 (see p85).

5 Blue Elephant
With successful outlets around the world, this place serves royal Thai cuisine. The menu features delights such as Pearls of Blue Elephant, a variety of starters on one plate, and main dishes such as larb salmon and lemongrass steak (see p93).

6 Himali Cha Cha
Decorated in old-world Indian style, this restaurant serves up some excellent Indian food, including delicious dal, spicy prawn dopiaza, and kebabs grilled in a tangy sauce. For those who like their food not too spicy, the biryani are a good choice. If you have room, finish with a kulfi, a nutty Indian ice cream (see p85).

7 Baan Khanitha
Frequently winning awards for its food, Baan Khanitha serves Thai cuisine in a traditional setting. Popular here are the national dish tom yam kung, prawns in sour
and spicy soup, and *yam som o*, a spicy pomelo salad with chicken and prawn (*see p93*).

8 Le Lys
More like a home than a restaurant, this place is very welcoming and even has a petanque lawn for anyone who fancies a game. The food is reliably good, with dishes including fresh lemongrass salad, grilled sea bass with Thai herbs, and grilled duck red curry. It has a good selection of wines (*see p93*).

9 Cabbages & Condoms
This strangely named restaurant is run by the Population and Community Development Association of Thailand – thus the focus on family planning – and has the curious motto: “Our food is guaranteed not to cause pregnancy.” It serves some tasty dishes such as spicy catfish salad and prawns steamed in coconut (*see p93*).

10 Cy’an
Located in one of the city’s smartest hotels, this restaurant stands out for its minimalist decor and flavor-packed food, which is mostly a fusion of Asian and Mediterranean styles. The emphasis is on the freshness and nutritional value of the ingredients and the super-attentive service that makes every customer feel special (*see p93*).

**Top 10 Culinary Highlights**

1 Tom Yam Kung
Thailand’s signature dish – a hot and spicy soup with chilies, lemongrass, and galangal – is typically served with prawns or seafood.

2 Phat Thai
Literally “Thai fry,” this delicious noodle dish with beansprouts, peanuts, and eggs is a great lunchtime filler.

3 Kaeng Phanaeng
This thick curry made with coconut cream is usually served with pork or chicken.

4 Nam Prik Num
This delicious, gooey dip made of pounded chilies and eggplant seems to typify Thai cuisine with its spicy taste and creamy texture.

5 Sticky Rice
Thais from the north and northeast press a ball of sticky rice into their dips and sauces.

6 Som Tam
Unripe (green) papaya is shredded finely and mixed with dried shrimp, lemon juice, tomatoes, peanuts, fish sauce, and chilies to make this salad.

7 Phat Pak Bung
Morning glory, one of Thailand’s tastiest greens, is fried with garlic in oyster sauce for this crunchy, nutritious dish.

8 Mango with Sticky Rice
A delicious dessert of ripe mango with sticky rice and a coconut milk sauce.

9 Coconut Custard
This is a sweet filling of coconut milk, eggs, and sugar.

10 Fruit Juices and Shakes
Most Thai fruits can be served as thirst-quenching juices or shakes with yoghurt.

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