

## Dhaka now boasts many authentic Thai restaurants to foodies' delight

- A Monitor Special

Date: 16 September, 2024



Dhaka : Foodies can now enjoy authentic Thai delicacies at elegant ambiance and magnificent décor across a wide range of splendid restaurants in Dhaka. Thai has always remained one of the most popular cuisines among the food enthusiasts of the capital. However, until recently, there were only a handful of Thai outlets to choose from. Luckily, gone are those days as Dhaka now boasts plenty of premium restaurants that offer exquisite and authentic Thai dining options.

Below are five of the most popular restaurants, in alphabetical order, featuring delectable Thai dishes, as authentic as they can be.

Boho



Boho's exquisite pad Thai prawn

Visit Boho in Dhaka's Banani as well as Dhanmondi to enjoy authentic Thai flavours. The restaurant features mouthwatering authentic Thai delicacies in a wonderful fine-dining ambience with tasteful décor and elegant lighting.

Among the wide range of starters, guests can try out the delectable shrimp cakes, tom yum soup, chicken namtok salad and many other delicacies. For main course, guests can indulge themselves in many delicious Thai dishes like chicken green curry, mixed fried rice, seafood young coconut and others.

The restaurant's décor and ambience portray utmost elegance. Soft glows from bamboo pendant ceiling lamps and warm golden tones adorn the room with sophistication. The tables and chairs in hues of light brown and cream blend seamlessly with the restaurant's theme.

Speaking of cost, Boho offers a range of options from BDT 495 to BDT 1,895.

Laughing Buddha



### **Succulent beef ribs at Laughing Buddha**

One of the most authentic Thai restaurants in Gulshan, holder of Thai Select-the certification awarded by Thailand's Ministry of Commerce-Laughing Buddha serves all sorts of Thai cuisine, even the ones from the northern part of the island nation.

Their flavoursome Tom Yum soup, full of succulent prawns and chickens, tastes superb. Their splendid Larb Gai with minced chicken and chicken balls pleases the tongue perfectly. The spicy beef salad Namtok with sliced premium sirloin steak is deliciously good. The deep-fried morning glory served with a house-special sauce is also tummy-pleasing. Try their stir fry seafood young coconut with squid, chicken and prawn cooked in coconut base. Their chicken and prawn pad Thai is another authentic Thai delicacy that is a must have. Lastly, the Thai-style ultimate ribs are lovely to indulge in.

The restaurant gives off peaceful and elegant vibes with jewel-toned furniture, glass-walls and large windows looking over the street while majestic artworks adorn the property's black walls.

A meal at Laughing Buddha costs between BDT 1,500 and BDT 2,200 per person.

## Ruen Busaba



Ruen Busaba's spicy stir-fried seafood

Located in Banani, Ruen Busaba offers guests one of the most authentic experiences of Thai cuisine. With magnificent décor and unique delicacies, the restaurant has quickly become a crowd-favourite since its establishment.

Guests can try their splendid Tom Kha Gai bowl soup, delectable papaya salad with fried chicken wings, mouth-watering Pad Thai noodles with shrimp and delightful Thai salad Beef Namtok, among others. They are all tongue-pleasingly good.

Interestingly, the word ruen means where lords come to dine while busaba is Thailand's national flower. Hence, staying true to its name, the restaurant is decorated in such a manner that it gives off traditional vibes of the island nation's rich cultural heritage and offers customers a lord-like dining experience. The charming interior-complemented by bamboo and bonsai trees-gives off a natural, rustic feel.

The average price of the items of Ruen Busaba is around BDT 800.

## Soi 71



Whole steamed white snapper at Soi 71

Those looking to indulge in delicious Thai cuisine in a grand environment, Soi 71 is perfect for them. The large exquisite fine-dining restaurant in Gulshan, boasting both indoor and outdoor spacious areas, offers genuine Thai delicacies with elegant décor and one of the best fine dining ambiances in the capital.

Try out their delectable chicken skewers. Their wok-fried prawns bathed in a sweet and sour sauce are also a definite try. Pair it with their special tom yum fried rice to taste a slice of paradise on earth. Their stir-fried minced beef with basil leaves also goes superbly with tom yum rice.

Soi 71 also offers private dining spaces with karaoke, perfect for intimate parties. The entire property exudes elegance and grandeur mixed with nature and greenery. Homages to Thai culture can be witnessed through the use of basil leaf and lotus motifs on the walls and murals. There is even a koi pond in the alfresco dining area to enthrall the guests while they indulge in captivating Thai delicacies.

A meal at Soi 71 can cost up to BDT 2000.

## Thai Emerald



Thai Emerald's crab with basil leaf

Another proud owner of the Thai Select certification-Thai Emerald-is among the top-choices for authentic Thai culinary extravaganza among foodies in the capital.

Located in Gulshan, Dhanmondi and Uttara, Thai Emerald serves popular Thai appetisers like pandan leaf infused with chicken. Another two fan-favourite items of the restaurant are the clear Thai soup as well as the seafood soup with coconut milk. For mains, guests can try their delectable prawn chilli paste with rice. The authentic chicken with basil leaf is another must have item to pair with rice. Their fan-favourite mixed fried rice with eggs, prawns and chicken can be a suitable choice. As cherry on top, finish your meal with their popular dessert-mango with sticky rice-served with freshly made coconut ice cream.

The restaurant's tasteful décor begins with ivy bushes by the window and a koi pond outside the entrance door. The restaurant is large and dimly lit to make guests feel as cozy as possible. Even the hardwood tables and cocoa brown cushioned couches and chairs pair well with the off-white marble flooring of the restaurant.

A meal at Thai Emerald costs from BDT 150 to BDT 3,000.