

Must-Try Tom Yum in Kuala Lumpur

Kuala Lumpur's vibrant food scene is a melting pot of flavors, and at the heart of that lies the city's beloved tomyam. This iconic Thai soup—known for its bold blend of fragrant lemongrass, spicy chillies, zesty lime, and an umami-rich broth—has won over the palates of locals and visitors alike. In this guide, we'll take you on a mouthwatering journey through KL's top spots for tomyam, from hidden neighborhood gems to upscale restaurants, so you can experience the very best this city has to offer.

La Moon, TTDI



Founded by Chef Korn of revered Erawan fame, La Moon Thai Restaurant posits a more laid-back interpretation of Thai food than its decidedly more upmarket older sibling. Playing into a casual contemporary ambiance made popular by the typical Sukhumvit dining template, polished concrete floors and mid-century furniture reproductions welcome diners to unwind before tucking in.



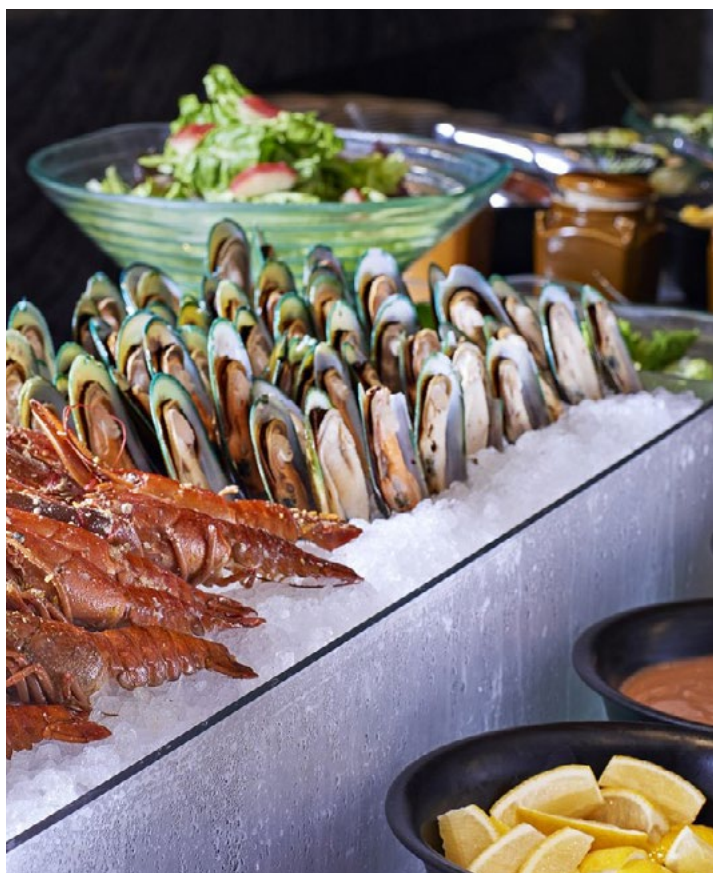
Frame Thai



As is the case with most Asian restaurants, it's almost always the no-frills eateries offering bare-bones creature comforts that are most likely to impress you with their food. That rings true at Happy Mansion's Frame Thai restaurant, which is so secluded away between old apartment blocks, most newbies are likely to miss it upon visiting it for the first time.



Pim's and The Rama



Occupying two shops in the Aman Suria neighbourhood alongside a few other notable restaurants, Pim's and The Rama easily stands shoulder-to-shoulder with its peers. Conceived from a conversation that its founders had by a Bangkok riverside, it is now a thriving hotspot for those looking for a true Thai spread that ticks all the right boxes. While all of the usual classics are served here, you'd be remiss not to give some of their more rarified creations a try, such as the deep-fried Donut Prawns and the aptly dubbed Super Seafood Tom Yum Pot, chock-full of bounties from the sea.



Heng Dee by Nhom Thai



As one can probably imagine, the term 'Thai cuisine' is often one that is conveniently used to generalise a broad spectrum of dishes and recipes spanning from Northern to Southern Thailand, each reflecting distinct differences influenced by regional ingredients and tastes. Uptown's Heng Dee by Nhom Thai Restaurant, run by a husband-and-wife team, aims to bridge the gap in Thai fare within Malaysia by serving some lesser-ventured recipes from their kitchen. One star highlight can be found in their selection of duck dishes, especially the duck noodle soup which has become a signature item owing to its heady flavours and succulent meat.

