



PRAYA DINING



PRAYA PALAZZO

OUR MANSION IS STEEPED IN HISTORY

Dating back to 1923, Bangkok experienced an influx of Italian artists who arrived to work under the commission of King Rama V. Famous artists such as Galileo Chini and Carlo Rigoli worked on projects all around the city of Bangkok.

Praya Chollabhumipani - a noble of the Royal Court Custom Department was assigned to design and build our mansion and he was greatly influenced by these renowned artists. The original building was called: *Baan Bang Yee Khan*, which is typical for the type of Palladian architecture of that period in Thailand.

Situated directly on the banks of the Chao Phraya River, its placement was perfect as an observation point for the owner's customer responsibilities, as well as being his residence.

PRAYA DINING

Experience a culinary journey through the rich heritage and repertoire of Thai cuisine, presenting recipes from the Kingdom of Sukhothai until today.

We aim to provide you with an unforgettable experience, showcasing traditional Thai ingredients in authentic royal palace dishes. Thailand's five regional cuisines, influenced by centuries of cultural exchange, have evolved from the 1511 when the first diplomatic mission from the Portuguese arrive to the introduction of the chili pepper from the Americas in the 16th-century to the late 18th-century when the Teo Chew people settled in Thailand. This culinary journey continues with innovations such as the fork and spoon being introduced by King Rama V Chulalongkorn in 1897.

Our menu has been inspired by two of the five regional styles of Thai cuisine;

- **Bangkok**

The Rattanakosin Era: 1782 to present day Thailand

Founded by King Rama I and with the establishment of Bangkok as the capital city, the Rattanakosin period marked the beginning of the Chakri dynasty leading to today's modern metropolitan city. The period significantly influenced Thai food today, from the initial emergence of street food originally offered by Chinese Teo Chew settlers, to the creation of Thailand's renowned noodle dish, 'Phad Thai'. This era is defined by the Royal Thai recipes crafted in the palaces which presented intricate presentations including vegetable carvings, vibrant colors and a finesse in flavors.

- **Central Thai**

The Kingdom of Sukhothai: 1238 to 1438

This was a time when Thailand was bountiful in food and truly self-sufficient. An inscription in stone reads 'In the time of King Ramkhamhaeng, this land of Sukhothai is thriving. There are fish in the water and rice in the fields'. Food during this period was particularly simple combinations of rice, shrimp paste, fish, vegetables and aromatic herbs, traditionally blended with a pestle and mortar. Now in ruins, this former capital has been designated as a UNESCO World Heritage Historical Park.

The Kingdom of Ayutthaya: 1351 to 1767

The Ayutthaya Kingdom prospered towards the end of the Sukhothai era, encouraging foreign traders to construct villages beyond the walls of the capital. These traders, referring to it as Siam, greatly influenced the economy and recipes from this period. Chili, an integral ingredient in Thai cuisine, was in fact introduced to the region from South America in the 17th Century via Portuguese traders. The Persian and Indian traders also brought spices from which the first curries were born, while the Chinese brought techniques such as stir-frying and deep frying.

SAMRAP PRAYA

THB 2,990 for 2 persons

(Includes drinking water & Thai herbal juice)

APPETIZER

Goong Sarong กุ้งล่อง 

Deep-fried prawns wrapped with egg noodles

La Tiang ลำเตี้ยง

Stir-fried minced pork, shrimp and peanuts wrapped in egg mesh

Mee Krob Kratong Thong

หมี่กรอบกระทงทอง

Crispy vermicelli with tamarind sauce served in a golden cup

SALAD

Phla Nua พลานัว

Grilled beef with betel leaves and fresh herbs

SOUP

Ran Juan Curry Beef or Pork

แกงรัญจวนหมู หรือ เนื้อ 

Traditional beef or pork soup seasoned with shrimp paste and Thai herbs

MAIN

Chu Chee Goong Maenam

ซูชิกุ้งแม่น้ำ

Deep-fried river prawns with red curry sauce

Moo Pad Som Siew

หมูผัดส้มเสี้ยว 

Stir-fried pork with our forgotten yellow chili paste

Phad Pak Noppa Kao

ผัดผักบุ้งไก่

Wok-fried mixed vegetables with oyster sauce

Steamed Jasmine Rice

ข้าวหอมมะลิ

DESSERT

Bualoy Look Tarn and Inthanil

บัวลอยลูกตาลสดและอินทนิล

Rice flour and sago balls in sweetened coconut milk

WINE PACKAGE

THB 990 per person (3 glasses of wine)

SAMRAP KHUNYING

THB 3,290 for 2 persons

(Includes drinking water & Thai herbal juice)

APPETIZER

Srida Non Rang สิดานอนรัง

Deep-fried stuffed tomatoes with pork and prawns, served with tamarind sauce

Moo Sarong หมูสร่อง

Minced pork wrapped with Phuket rice vermicelli

Goong Somsa กุ้งส้มซ่า

Spicy poached prawn salad with somsa lime and Thai herbs

SALAD

Sang Wa Goong แสร้งว่ากุ้ง 🍷🌶️

Spicy prawn salad with Thai herbs and crispy catfish

SOUP

Tom Jiew Nua ต้มจืดเนื้อ

Spicy clear beef soup with potatoes and Thai herbs

MAIN

Kang Nang Loy แกงนางลอย

Banana peppers stuffed with minced pork and prawns in red curry sauce

Pla Kra Pong Jien Nam Makham

ปลากระพงเจียนน้ำมันมะขาม

Deep-fried sea bass with tamarind and ginger sauce

Pad Khanang Nua Poo

ผัดข้านงเนื้อปู

Stir-fried baby cabbage with crab meat and oyster sauce

Steamed Jasmine Rice

ข้าวสวยหอมมะลิ

DESSERT

Sang Khaya Fak Thong with

Coconut Ice Cream

สังขยาฟักทองกับไอศกรีมกะทิ

Pumpkin custard with coconut ice cream

WINE PACKAGE

THB 990 per person (3 glasses of wine)

SAMRAP RATTANAKOSIN

THB 1,990 for 1 person

(Includes drinking water & Thai herbal juice)

AMUSE BOUCHE

Miang Som-O เมี่ยงส้มโอ

Spicy pomelo salad wrapped in betel leaves

Goong Sauce Makham

กุ้งขอสมะขาม

Prawns served with tamarind sauce

Kratong Thong Lon Puu

กระทงทองหลาง

Salted crab served in a golden cup

Appetizer

Gai Ta-Krai ไก่ตะไคร้

Deep-fried chicken ball with lemongrass

Moo Yang Bai Cha-Pluu

หมูย่างใบชะพลู

Grilled pork in betel leaves

Yum Pak Phun Baan Pla Khao-Sarn

ยำผักพื้นบ้านกับปลาข้าวสาร

Crispy rice fish cracker with spicy salad

SOUP

Gaeng Yud Look-Ngo แกงจืดลูกเงาะ

Clear soup with rambutans stuffed with minced pork and prawn

MAIN

Gaeng Kua Sapparod Goong Mae Nam

แกงคว่ำสับปะรดกุ้งแม่น้ำ

Red curry with pineapple and river prawns

Nua Klook Foon เนื้อคอกฝุ่น

Grilled tenderloin rolled in rice powder

Pad Nor Mai Farang Nua Poo

ผัดหน่อไม้ฝรั่งเนื้อปู

Stir-fried asparagus with crab meat

DESSERT

Kanom Khai Pla ขนมไข่ปลา

Sticky rice flour balls mixed with toddy palm and shredded coconut

Khao Niew Leum Pua Piek Lum Yai

ข้าวเหนียวลิ้มผิวเปือกลำไยกับไอศกรีมกะทิ

Black glutinous rice with longan and coconut ice cream

WINE PACKAGE

THB 990 per person (3 glasses of wine)

APPETIZER

AYUTTHAYA

Goong Sarong หุ้งไส้ง Deep-fried prawns wrapped with Phuket rice vermicelli	320
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RATTANAKOSIN

Por Pia Pak 280 ปอเปี๊ยะผัก Deep-fried vegetable spring rolls	Kratong Thong Gai 280 กระทงทองไก่ Marinated minced chicken and vegetables served in a golden cup
Srida Norn Rung 300 สิดาโนนรัง Deep-fried stuffed tomatoes with minced pork and prawns, served with tamarind sauce	Mee Krob Chao Wang 320 หมี่กรอบชาววัง Crispy rice vermicelli and prawns sauteed with tofu and tamarind sauce
La Tiang 300 ล่าเตี๋ยง Stir-fried minced pork, shrimp, and peanuts wrapped in egg mesh	Tod Mun Goong 360 ทอดมันกุ้ง Deep-fried minced prawn balls
Goong Talai 380 หุ้งทะเล Spicy poached prawn salad with Thai herbs	

SALAD

RATTANAKOSIN

Sang Wa Goong 390
แซ่ริงว่ากุ้ง 🍷🌶️

Spicy grilled prawn salad and crispy catfish: One of King Rama V's favorite dishes which is a twist on the traditional 'Yum Tai Pla'

Phla Nua 390
ปล่าเนื้อ 🌶️🌶️

Spicy grilled beef salad with betel leaves and fresh herbs

Phla Pla 350
ปล่าปลา 🌶️🌶️

Spicy grilled sea bass salad with betel leaves and fresh herbs

Pla Krapong Yum 450
Samoonprai
ปลากระป๋องยำสมุนไพร 🌶️

Deep-fried sea bass with spicy Thai herb salad

Yam Som O Goong 350
ยำส้มโอกุ้งสด 🍷🌶️

Spicy pomelo salad with poached prawns and fresh Thai herbs

Yam Thawaai 280
ยำทวาย

Shredded chicken salad with curry peanuts

SOUP

RATTANAKOSIN

Tom Kha Gai 300
ต้มข่าไก่ 🍲

Creamy coconut soup with chicken, lemongrass, galangal, and kaffir lime leaves

Tom Yum Goong 380
ต้มยำกุ้ง 🍲🍲

Spicy soup with fresh prawns from the Chao Phraya River, lemongrass, galangal, kaffir lime leaves, and chili peppers

Ran Juan Curry with Beef 350
แกงรัญจวนเนื้อ 🍲

Ran Juan Curry with Pork 300
แกงรัญจวนหมู 🍲

Traditional beef or pork soup seasoned with shrimp paste and Thai herbs

Saku Yud Sai Kai Khem 280
แกงจืดสาकुยัดไส้ไข่เค็ม

Clear vegetable soup with salted egg sago

MAIN

SUKHOTHAI

Lon Pla Kem 300
ทอนปลาเค็ม 🌶️

Salty mackerel relish with vegetables

Lon Puu 350
ทอนปู 🌶️

Crab relish with vegetables

RATTANAKOSIN

Gaeng Thae Pho Moo 320
แกงเทโพหมู 🌶️

Slow-cooked pork belly in red curry with morning glory and kaffir lime leaves

Gaeng Poo Bai Chaplu 650
แกงปูใบชะพลู 🌶️

Southern-style curry with crab meat and betel leaves

AYUTTHAYA

Beef Massaman 450
แกงมัสมั่นเนื้อ 🌶️

Slow-cooked beef in massaman curry with peanut sauce, shallots and young potatoes

Massaman Rack of lamb 750
แกงมัสมั่นแกะ 🌶️

Slow-cooked rack of lamb in massaman curry with peanut sauce, shallots and potatoes

Geang Phed Ped Yang 420
แกงเผ็ดเป็ดย่าง 🌶️

Spicy red curry with roasted duck, lychee, pineapple, eggplant, cherry tomatoes and sweet basil leaves

Pad Thai Goong Mae Nam 450
Boran

ผัดไทกุ้งแม่น้ำโบราณ

Stir-fried rice noodles and sweet tamarind sauce, shrimp, eggs, bean sprouts, and peanuts

Kai Jiew Poo Samoonprai 320
ไข่เจียวปูสมุนไพร

Crab omelet with Thai herbs

MAIN

SUKHOTHAI

Gaeng Rawang Nua 350
แกงระแวงเนื้อ 🍲

Stir-fried beef in ancient Thai curry sauce made with young turmeric, lemongrass, and green curry paste

Moo Phad Som Siew 350
หมูผัดส้มเสี้ยว 🍲

Stir-fried pork with our forgotten yellow chili paste

Pla Duk Phad Prik Khing 350
ปลาตุ๋นผัดพริกขิงพร้อมผักสด 🍲

Stir-fried crispy catfish in curry paste with fresh vegetables

Pla Kra Pong Jien Nam 650
Makham

ปลากระพงเจียนน้ำมะขาม 🍲
Deep-fried sea bass with tamarind sauce

Nam Prik Long Rua 360
น้ำพริกหลงเรือ 🍲

Spicy shrimp paste and caramelized pork with salted egg yolk, pickled garlic, crispy catfish and fresh vegetables

Chu Chee Goong Mae Nam 800
ชุฉีกุ้งแม่น้ำ 🍲

Deep-fried river prawns with red curry sauce

Goong Mae Nam Pao Kub 800
Nam Pla Wan

กุ้งแม่น้ำเผากับน้ำปลาหวาน 🍲

Grilled river prawns served with a tamarind dipping sauce

Phad Pak Noppa Kao 250
ผัดผักนพเก้า

Stir-fried mixed vegetables with oyster sauce

Kalam Phad Nam Pla 250
กะหล่ำผัดน้ำปลา

Stir-fried cabbage with fish sauce

DESSERT

AUTTHAYA

Inthanil 160
อินทนิล
Rice flour balls in sweetened coconut milk

Khao Niew Ma Muang 180
ข้าวเหนียวมะม่วง
Mango sticky rice

RATTANAKOSIN

Sarika Len Nam 160
สาหร่ายเลนน้ำ
Mixed pandan, butterfly pea, pumpkin and rosella flavored sago balls in sweetened coconut milk

Som Chun 180
ส้มจุก
Jasmine flavored syrup with somsa lime, seasonal fruits, roasted peanuts, fried shallots, and chopped young ginger

Sala Loy Keaw 150
สละลอยแก้ว
Sweet Salak fruit in syrup

Bua Loy Look Tarn 160
บัวลอยลูกตาล
Sago balls in sweetened coconut milk

Khanom Mor Gaeng with 180
Vanilla Ice Cream
ขนมหม้อแกงกล้วยไอศกรีมวนิลา
Thai mung bean custard cake with vanilla ice cream

Sang Khaya Fak Thong with 180
Coconut Ice Cream
สังขยาฟักทองกับไอศกรีมกะทิ
Pumpkin custard with coconut ice cream

Ice Cream 90
Coconut / Vanilla / Mango
ไอศกรีม
กะทิ / วนิลา / มะม่วง

Chef Selected Traditional 220
Desserts
ขนมหวานโฮมเมดที่เชฟคัดสรร

SOFT DRINKS

WATER

Crystal Water 500ml	50
Perrier 750 ml	250

SOFT DRINKS

Coke	90
Coke Light	90
Fanta	90
Sprite	90
Ginger Ale	90
Tonic	90
Soda	90

FRUIT JUICE

Orange	150
Pineapple	150
Apple	150
Guava	150
Mango	150
Lime	150

COFFEE

Black Coffee	150
Espresso	150
Cappuccino	150
Café Latte	150
Double Espresso	180
Iced Coffee	180
Iced Cappuccino	180
Iced Latte	180
Lemon Ice Tea	180
Iced Tea	180
Thai Milk Tea	180

TEA

Earl Grey	150
English Breakfast	
Black Tea Ceylon	
Jasmine	150
Peppermint	150
Chamomile	150