



PRAYA DINING



PRAYA DINING

SAMRAP PRAYA

Set I

THB 2,800++ for 2 persons

(Includes drinking water & Thai herbal juice, served family sharing style)

Appetizer

Goong Sarong (กุ้งใส่ธง)

Deep-fried prawns wrapped with egg noodles

La Tiang (ลำเตี้ยง)

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

Mee Krob Kratong Thong (หมี่กรอบกระทงทอง)

Crispy vermicelli with tamarind sauce served in a golden pastry cup

Salad

Phla Nua (พล่าเนื้อ)

Grilled beef with betel leaves and fresh herbs

Soup

Ran Juan Curry Beef or Pork

(แกงริญจวนหมู หรือ เนื้อ)

Traditional beef soup seasoned with shrimp paste and Thai herbs

Main

Chu Chee Goong Maenam (ชุฉีกุ้งแม่น้ำ)

Deep-fried river prawn with red curry sauce

Moo Pad Som Siew (หมูผัดส้มเสี้ยว)

Stir-fried pork with our forgotten yellow chili paste

Phad Pak Noppa Kao (ผัดผักนพเก้า)

Wok-fried mixed vegetables with oyster sauce

Steamed Jasmine Rice (ข้าวหอมมะลิ)

Dessert

Bualoy Look Tarn and Inthanil (บัวลอยลูกตาลและอินทนิล)

A traditional Thai dessert with chewy rice flour and sago balls in sweetened coconut milk

ราคานี้ยังไม่รวมค่าบริการ 10% และ ภาษี 7%

This price is subject to 10% service charge and VAT 7%



PRAYA DINING

SAMRAP PRAYA

Set II

THB 3,000++ for 2 persons

((Includes drinking water & Thai herbal juice, served family sharing style))

Appetizer

Srida Non Rang (สัດนอหนัง)

Deep-fried stuffed tomatoes with pork and prawn served with tamarind sauce

Moo Sarong (หมูสร่ง)

Minced pork wrapped with egg noodles

Goong Talai (กุ้งทะเล)

Spicy poached prawn salad with Thai herbs

Salad

Sang Wa Goong Pla Duk Fu (แซ่่งว่ากุ้งปลาตุ๋นฟู)

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 in red curry sauce

Pla Kra Pong Jien Nam Makham (ปลากระพงเจียนน้ำมะขาม)

Deep-fried sea bass with tamarind sauce

Pad Khana Nua Poo (ผัดคะน้าเนื้อปู)

Stir-fried Chinese kale with crab meat

Steamed Jasmine Rice (ข้าวหอมมะลิ)

Dessert

Pumpkin custard with coconut ice cream

(สังขยาฟักทองไอศกรีมมะพร้าว)

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PRAYA DINING

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.

Appetizer

Lon Pla Kerm (คาวปลาเค็ม) 300.-
Salty Mackerel relish with vegetables

Lon Puu (คาวปู) 350.-

Crab relish with vegetables:

In Thai language, "LON" means to simmer, and this recipe dates back centuries. Minced pork and fermented shrimp paste, along with smoke-charred salted fish or seafood, chilis and other aromatics slowly simmered in fresh coconut milk to concentrate the flavors in a textural dip. Customarily accompanied by an array of vegetables

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PRAYA DINING

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. The chili, an integral ingredient in Thai cuisine, was in fact introduced to the region from South America in the 17th Century through Portuguese traders.

The Persian and Indian traders also brought spices from which the first curries were born. Whilst the Chinese brought techniques such as stir-fry and deep frying.

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PRAYA DINING

AYUTTHAYA

Appetizer

Goong Sarong (กุ้งล่อง) 300.-

Deep-fried prawns wrapped with egg noodles. This dish has its origins showcasing the heritage brought by Chinese traders, served in the royal palace. It was further enhanced with the traditional accompaniment of plum sauce

Dessert

Inthanil (อินทนิล) 160.-

A Traditional Thai dessert with chewy rice flour balls in sweetened coconut milk

Khao Niew Ma Muang (ข้าวเหนียวมะม่วง) 180.-

Mango Sticky Rice is a popular dessert in Thailand since the late Ayutthaya period.

Main

Beef Massaman (แกงมัสมั่นเนื้อ) 450.-

Beef curry with creamy peanut sauce and young potatoes:

It is widely believed that Massaman curry originated in the 17th century in Central Thailand at the cosmopolitan court of Ayutthaya, through the Persian merchant Sheik Ahmad Qomi. The dish consists of braised beef in a Thai-style stew. The sauce is both rich and creamy and uniquely at Praya Dining served with crisp Roti bread to mop up the delicious juices

Geang Phed Ped Yang (แกงเผ็ดเป็ดย่าง)  420.-

Spicy red curry with roasted duck, lychee and pineapple:

Considered a traditional curry that combines Chinese and Thai cuisine, it is believed to have existed since the late Ayutthaya period to the early Rattanakosin period using Chinese roast duck and Thai red curry paste. It is more of a Chinese-style red curry which therefore is not very spicy but adds an element of depth with sweet and sour fruits

Pad Thai Goong Boran (ผัดไทยกุ้งโบราณ) 350.-

Traditional Thai-style stir-fried noodles with prawns:

Pad Thai is a Thai dish that is influenced by Chinese cuisine. It became popular in Thailand during the 1930s, when the Prime Minister, Plaek Phibunsongkhram, encouraged people to eat Pad Thai as a way to promote national unity and reduce rice consumption during the Great Depression. It is created with stir-fried rice noodles and sweet tamarind sauce, shrimp, eggs, bean sprouts, and peanuts

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PRAYA DINING

RATTANAKOSIN

1782 to present day

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 the Thai food that we see today, from the initial emergence of street food originally offered by Chinese settlers to the creation of Thailand's renowned noodle dish, 'Phad Thai'.

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RATTANAKOSIN

Popular Dishes

Appetizer

Por Pia Pak (ปอเปี๊ยะผัก) 250.-
Deep-fried vegetable spring rolls

Goong Talai (กุ้งทะเล) 350.-
Spicy poached prawn salad with Thai herbs

Srida Norn Rung (สิดานอนรัง) 280.-
Deep-fried stuffed tomatoes with pork and prawns served with tamarind sauce

Soup

Kang Liang Kung Sod (แกงเลียงกุ้งสด) 320.-
Spicy mixed vegetable soup with prawns

Main

Kai Jiew Poo Samoonprai (ไข่เจียวปูสมูนไพร) 320.-

Thai-style crab omelet with fresh garden herbs:
Executive Chef Na adds a few secret ingredients
using a special heritage recipe

Phad Pak Noppa Kao (ผัดผักนพเก้า) 250.-
Stir-fried mixed vegetables with oyster sauce

Pla Kra Pong Jien Nam Makham (ปลากระพงเจียนน้ำมะขาม) 650.-
Deep-fried sea bass with tamarind sauce

Dessert

Sarika Len Nam (สาริกาเลนน้ำ) 160.-
Mixed pandan, butterfly pea, pumpkin and rosella flavored sago balls in sweetened coconut milk



PRAYA DINING

RATTANAKOSIN
RAMA II
1809 to 1824

His reign was known as the golden age of literature, as his father, King Rama I was a known patron to many poets. His son, King Rama II upon succeeding him, became a renowned poet and artist himself. A love poem he composed when Prince Isaransundhorn, "Kap Heh Chom Khrueang Khao Wan" is regarded by many to be the first comprehensive representation of the Thai culinary repertoire.

"Massaman, a curry made by my beloved, is full of fragrance from cumin and strong spices and any man who has swallowed this curry is bound to long for her."

This poem, more importantly, was a tribute to Princess Bunrod, who later became Queen Sri Suriyendra Boroma Rachini and held legendary status for her culinary prowess in adapting foreign-influenced dishes from the ethnically diverse settlers in the Thonburi area.

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PRAYA DINING

RATTANAKOSIN

RAMA II

Appetizer

La Tiang (ลำเตียง) 290.-

From a bygone era, a rarely-seen today snack with pork, shrimp, and peanuts wrapped in egg mesh. La Tiang was also mentioned in the poem: *Kap Heh Chom Khrueang Khao Wan*. The ingredients are combined and then wrapped into a square-shaped omelet mesh.

Sang Wa Goong Pla Duk Fu (แซ่หว้ากุ้งปลาตุ๋น) 390.-

Spicy prawn salad with Thai herbs and crispy catfish.

One of King Rama V's favorite dishes, getting its name "Sang Wa" meaning 'pretend to' or 'act like' as a twist on the 'Yum Tai Pla'.

Main

Phla Nua (พล้านั่ว) 350.-

Spicy grilled beef salad with betel leaves and fresh herbs.

A traditional salad with grilled beef served with aromatic herbs and spicy chili sauce accompanied with betel leaves for you to wrap each bite in.

Phla Pla (พล้านปลา) 390.-

Spicy grilled sea bass salad with betel leaves and fresh herbs.

A traditional salad of grilled fish served with aromatic herbs and spicy chili sauce accompanied with betel leaves for you to wrap each bite in.

Gaeng Thae Pho Moo (แกงตะเภาหมู) 320.-

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

The name *Thae Pho* curry comes from the black ear catfish traditionally used. This curry is renowned for its flame-red broth with light and distinct aromas of kaffir lime leaves and juice. The curry earned a poetic passage in the culinary poetry of King Rama II: *Kap Heh Chom Khrueang Khao Wan*.

Dessert

Sala Loy Keaw (สละลอยแก้ว) 180.-

Sweet Salak fruit in syrup: Princess Bunrod, despite being of noble birth, when young, was keen on selling Thai desserts in the Klong Bang Luang area, next to King Taksin's Thonburi Palace. Princess Bunrod was believed to be the one who introduced various desserts to the kitchens of the Royal Palace.

Bua Loy Look Tarn (บัวลอยลูกตา) 160.-

A Traditional Thai dessert with chewy sago balls in sweetened coconut milk.

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PRAYA DINING

RATTANAKOSIN

RAMA IV

1851 to 1868

During the reign of King Rama IV, also known as King Mhongkut, Western culture began to make a strong appearance in society. King Mhongkut embraced Western innovations and initiated the modernization of his country, both technologically and culturally.

It is during his reign that chairs and tables were introduced into the Kingdom, as well as the gradual appearance of the first cookbooks. A direct result of these developments, more refined and sophisticated Thai food from the Royal Palace kitchens began to emerge.

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PRAYA DINING

RATTANAKOSIN
RAMA IV

Appetizer

Kratong Thong Gai (กระต๊องทองไก่)

290.-

Marinated minced chicken and vegetables served in a golden pastry cup
A Thai traditional snack

Main

Tom Kha Gai (ต้มข่าไก่)

280.-

Chicken galangal coconut soup is a traditional Thai soup made with chicken, coconut milk, lemongrass, galangal, and kaffir lime leaves. It is said to have originated in the reign of Rama IV when the King was suffering from a cold. It is flavorful and creamy, and perfect to share

Tom Kha Pla Salid
(ต้มข่าปลาสดขอดมะขามอ่อนหัวปลี)

320.-

A flavorful Thai soup made with gourami fish, coconut milk, lemongrass, galangal, kaffir lime leaves, and chili peppers. The gourami fish gives the soup a unique flavor and texture, and the coconut milk makes it creamy and rich

Tom Yum Goong (ต้มยำกุ้ง)



380.-

A spicy Thai soup made with fresh prawns from the Chao Phraya River, lemongrass, galangal, kaffir lime leaves, and chili peppers:

It's generally believed that the abundance of freshwater shrimp in the Chao Phraya River gave rise to the dish, causing many to use it as a central component in their soups

Pla Krapong Yum Mamuang
(ปลากระพงยำมะม่วง)



420.-

Deep-fried whole sea bass with spicy green mango salad

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PRAYA DINING

RATTANAKOSIN

RAMA V

1868 to 1910

During the reign of King Rama V, also known as King Chulalongkorn, the social importance of food became more prominent and the dishes more sophisticated. The Siamese elite began to use knives, spoons, and forks instead of their hands when in the early reigns of the Rattanakosin period, and a century later, these manners spread to every class in Siamese society. This was a period of considerable reform, with the sole purpose of ensuring Siam's survival in the face of Western colonialism.

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PRAYA DINING

RATTANAKOSIN

RAMA V

Appetizer

Nam Prik Long Rua (น้ำพริก LONG RUEA) 🌶️🌶️ 350.-

A relish of fermented shrimp paste with sweet pork and crispy fish.

One day at Suan Sunantha Palace in Bangkok, the two daughters of King Rama V - Somdet Ying Noy (สมเด็จพระนริศวรราชปิตุลา) and Somdet Ying Klang (สมเด็จพระศรีนครินทราบรมราชชนนี) - went boating along the palace canal. They decided to have a meal on the boat and requested M.R. Sadap Ladawan, in charge of the royal kitchen, to quickly prepare something on short notice. She put together leftover fermented shrimp paste dipping sauce (Nam Prik Kap), sweet pork condiment (Muu Waan), and fluffy, crispy fried snakehead fish meat to create a delicious new dish. They named it "Nam Prik Long Rua," which translates to "Chili Relish in the Boat" in Thai.

Mee Krob Chao Wang (หมี่กรอบเซาวัง) 320.-

Crispy vermicelli with tamarind sauce:

This dish originated when King Rama V was visiting his people by boat in the Talad Phlu area and caught the smell of stir-fried noodles being made by a Chinese immigrant named "Chin Li". He stopped the boat, ate it, and liked it, giving the dish another name: Mee Krob Ror Ha (Rama V)

Yam Som O Goong (ยำส้มโอกุ้งสด) 🍷🌶️ 320.-

A refreshing and light dish of spicy pomelo salad with poached prawns and fresh Thai herbs

Tod Mun Goong (ทอดมันกุ้ง) 350.-

Deep-fired minced prawn balls:

Inspired by the recipe of Than Phuying Klee Mahidhorn from her 1949 book "Recipes to Teach my Children and Grandchildren", these prawn balls will surely surprise you with their flavors

Phla Hoi Shell (พล่าหอยเชลล์) 🍷🌶️ 380.-

Spicy grilled scallop salad with betel leaves and fresh herbs:

A traditional salad with grilled scallops served with aromatic herbs and spicy chili sauce accompanied with betel leaves for you to wrap each bite in

Main

Saku Yud Sai Kai Khem Soup 300.-

(แกงจืดสาเกตุยัดไข่เค็ม)

Clear vegetable soup with salted egg-stuffed sago

Gaeng Rawang Nua (แกงระวางเนื้อ) 350.-

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

This ancient Thai curry was inspired by Indonesian cuisine and quickly became a royal court favorite

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PRAYA DINING

RATTANAKOSIN RAMA V

Main

Ran Juan Curry with Beef (แกงริญจวนเนื้อ) 350.-

Ran Juan Curry with Pork (แกงริญจวนหมู) 300.-

Traditional beef soup seasoned with shrimp paste and Thai herbs.

Ran Juan Curry was created by Her Serene Highness Princess (Mom Jao Ying Sabai Nilrat), Head Chef for the Royal Cuisine of King Rama V utilized the food returned to the kitchen from a meal prepared for the court staff. This was in fact the leftover stir-fried beef with basil that no one dared to throw away, then mixed with a broth made from leftover Nam Prik Kapi. On tasting, everyone enjoyed the dish so much that Princess Sabai Nilrat called it "Gaeng Ran Juan. "Ran Juan" meaning "to yearn for"

Goong Mae Nam Pao Kab Nam Pla Wan 800.-
(กุ้งแม่น้ำเผากับน้ำปลาหวาน)

Grilled river prawns served with a tamarind dipping sauce.

Grilled river prawns that are cooked to perfection, with firm and sweet flesh. Served with our signature sweet and sour dipping sauce, with a balanced flavor of sweet, sour, and spicy

Gaeng Hong (แกงหอย) 350.-

Clear Chinese bamboo shoots soup with pork.

An ancient curry recipe from the royal family

Chu Chee Goong Maw Nam (ชุ้กุ้งแม่น้ำ) 800.-

Deep-fried river prawns with red curry sauce.

Relatively unknown outside Thailand, Chu Chee is traditionally a home-style dish with a rich and concentrated sauce, suited for seafood and with additional texture of flaked coconut.

Moo Phad Som Siew (หมูผัดส้มเสี้ยว) 320.-

Stir-fried pork with our forgotten yellow chili paste recipe.

"Som-Siew" is a real rarity in Thailand today. We crush its leaves for their special unique sour taste and stir-fry them with pork. Its leaves have a medicinal property to nourish the blood. The origin is hardly known today and the only traceable story was that Princess Sukhumala Marasri, who later became queen to King Rama V, while traveling to "Wat Som Siew" in Nakorn Sawan Province, was attracted by the Som siew leaves aroma and brought them back to the palace. Queen Sukhumala blended them into a yellow curry. "A very tasty ingredient" is written into the Royal Thai Cuisine cookbook passing this somewhat unusual ingredient from generation to generation inside 'Bang Khun Prom Palace'.

Panaeng Nua Australia 550.-
(แพนงเนื้อออสเตรเลีย)

Australian beef tenderloin in a creamed coconut sauce with Panaeng curry paste and eggplant

Panaeng Moo (แพนงหมู) 350.-

Pork in a creamed coconut sauce with Panaeng curry paste and eggplant

Pla Duk Phad Prik Khing 260.-
(ปลาตุ๋นผัดพริกขิง พร้อมผักสด)

Stir-fried crispy catfish in curry paste with fresh vegetables.

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SOFT DRINKS

Water

Chang Water	50
Evian 330 ml	120
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

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