

SAMRAP PRAYA

Set I

THB 2,800++ for 2 persons

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

Appetizer

Goong Sarong (กุ้งโสร่ง)

Deep-fried prawns wrapped with egg noodles

La Tiang (ล่าเดียง)

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

Mee Krob Kratong Thong (หนึ่กรอบกระทงทอง)

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 (แกงรัญจวนหมู หรือ เนื้อ)

Traditional beef soup seasoned with shrimp paste and Thai herbs

Main

Chu Chee Goong Maenam (ລູ່ລື່ຄຸ້ນແມ່ນໍາ)

Deep-fried river prawn with red curry sauce

Moo Pad Som Siew (หมูผัดส้มเสี่ยว)

Stir-fried pork with our forgotten yellow chili paste

Phad Pak Noppa Kao (ผัดผักนพเก้า)

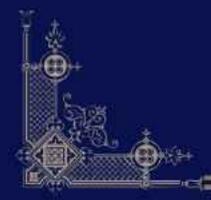
Wok-fried mixed vegetables with oyster sauce

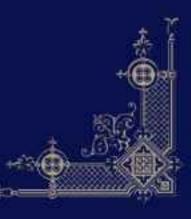
Steamed Jasmine Rice (ข้าวหอมมะลี)

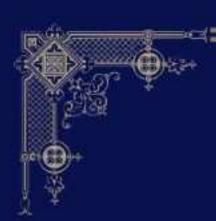
Dessert

Bualoy Look Tarn and Inthanil (บัวลอยลูกตาลสด และอินทนิล)

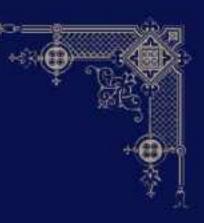
A traditional Thai dessert with chewy rice flour and sago balls in sweetened coconut milk











SAMRAP PRAYA Set II

THB 3,000++ for 2 persons

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

Appetizer

Srida Non Rang (ลีดานอนรัง)

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

Moo Sarong (Kylasv)

Minced pork wrapped with egg noodles

Goong Talai (กุ้งตะไล)

Spicy poached prawn salad with Thai herbs

Salad

Sang Wa Goong Pla Duk Fu (แสร้งว่ากุ้งปลาดูกฟู)

Spicy prawn salad with Thai herbs and crispy catfish

Soup

Tom Jiew Nua (ต้มจิ๋วเนื้อ)

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 (ปลากะพงเจี๋ยนน้ำ มะขาม)

Deep-fried sea bass with tamarind sauce

Pad Khana Nua Poo (ผัดคะน้าเนื้อปู)

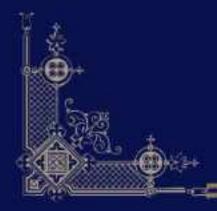
Stir-fried Chinese kale with crab meat

Steamed Jasmine Rice (ข้าวหอบมะลิ)

Dessert

Pumpkin custard with coconut ice cream

(สังขยาฟักกองโอศครีมมะพร้าว)











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

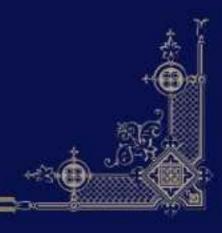
Lon Pla Kerm (หลนปลาเค็ม) 300.-Salty Mackerel relish with vegetables

Lon Puu (Kauy) 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











AYUTTHAYA

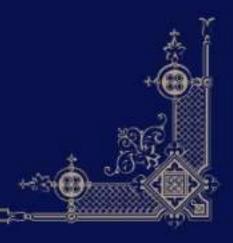
1351 to 1767

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.











AYUTTHAYA

Appetizer 👍

Goong Sarong (notasu)

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 (Sunua)

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

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 (แกงเผิดเปิดยาง) 🚄 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 (ผัดไทกุ้งโบราณ) 350.--

Traditional Thai style stir-fried noodles with

Pad Thai is a Thai dish that is influenced by Chinese cuisine. It became popular in Thalland during the 1930s, when the Prime Minister, Plack Phibunsongkhram, encouraged people to eat Pad That 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





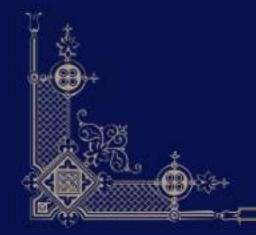


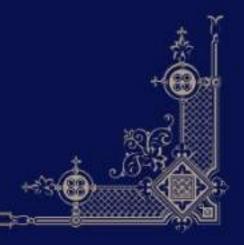


1782 to present day

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.

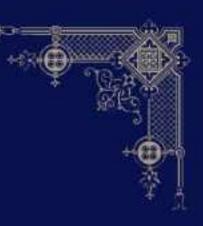
The period significantly influenced the Thai food that we see today, from the initial emergence of street food originally offered by Chinese settlers to the creation of Thailand's renowned noodle dish, 'Phad Thai'.











Popular Dishes

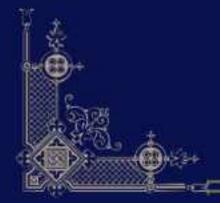
Appetizer		Main	
Por Pia Pak (ปอเปี้ยะผัก) Deep-fried vegetable spring rolls	250,-	Kai Jiew Poo Samoonprai (ใช่เจียวปูสมุนไพร) Thai-style crab omelet with fresh garden he	320 rbs:
Goong Talai (កុំបពះla) Spicy poached prawn salad with Thai herbs	350	Executive Chef Na adds a few secret ingredients using a special heritage recipe	
Srida Norn Rung (anuousv) Deep-fried stuffed tomatoes with pork and prawns served with tamarind sauce	280	Phad Pak Noppa Kao (ผัดผักนพเก้า) Stir-fried mixed vegetables with oyster saud	250
Soup			*******
Kang Liang Kung Sod (แกงเลียงกุ้งสด) Spicy mixed vegetable soup with prawns	320	Pla Kra Pong Jien Nam Makham (ปลากระพงเจี๋ยนน้ำมะขาม) Deep-fried sea bass with tamarind sauce	650,-

Dessert

Sarika Len Nam (สาลิกาเล่นน้ำ)

160.-

Mixed pandan, butterfly pea, pumpkin and rosella flavored sago balls in sweetened coconut milk











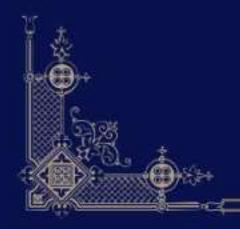
RAMA II

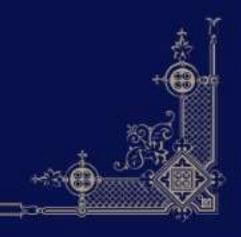
1809 to 1824

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.











RAMA II

Appetizer

La Tiang (สาเตียง)

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 และงว่ากังปลาดูกฟู



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 a twist on the Yum Tai Pla.

Main

Phla Nua (พล่าเนื้อ)

350.-

Spicy grilled beef salad with betel leaves and fresh berbs:

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 (wandan)



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 (แกงเทโพหมู)

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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 (สละสอยแก้ว)

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

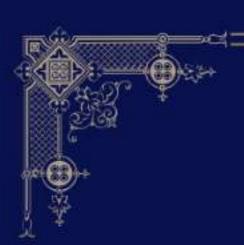
Bua Loy Look Tarn (บัวลอยลูกตาล)

160.-

A Traditional That dessert with chewy sago balls in sweetened coconut milk









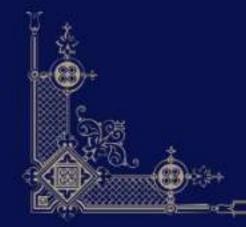


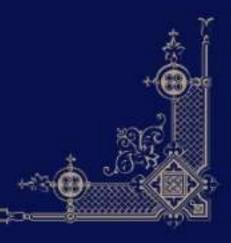
RAMA IV

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.











RAMA IV

Appetizer

Kratong Thong Gai (ns:nvnovin)

290.-

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

Main

Tom Kha Gai (ตับชาไก่)

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 (ຕຸ້ນນຳປລາສລັດຍອດນະນານອ່ອນທັ່ວປລັ) 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 (ตับยำกุ้ง)

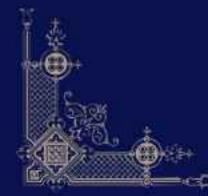
380.-

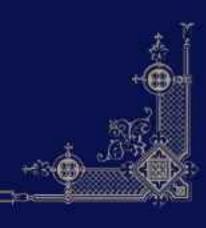
A spicy Thai soup made with fresh prawns from the Chao Phraya River, lemongrass, galangal, kaffir lime leaves, and chili peppers: It's generally believed that the abundance of freshwater shrimp in the Chao Phraya River gave rise to the dish, causing many to use it as a central component in their soups

Pla Krapong Yum Mamuang 🥣 🥣 (ปลากะพงยำมะม่วง)

420.-

Deep-fried whole sea bass with spicy green mango salad









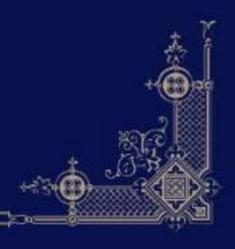


RAMA V

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.











RAMA V

Appetizer

Nam Prik Long Rua (นาพรักลงเรือ) 350.

A relish of fermented shrimp paste with sweet park and crispy fish:

One day at Suan Sunantha Palace in Bangkok, the two daughters of King Rama V Somdet Ying Nov (สมเด็จหญิงน้อย) and Somder Ying Klang (สมเด็จหญิง navo) - 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 Kapi), 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 (หนึกรอบเขาวัง)

320.-

Crispy vermicelli with tamaring 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 (ខាតិបតែពុំงสด) 🏰 🚄



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

Tod Mun Goong (naouuno)

350.-

Deep-fired minced prawn balls: inspired by the recipe of Than Phuying Kleeb 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 (พล่าหอยเซลล์) 🎏 🚄 🥌 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 (แกงจีดสาคูยัดใส้ไข่เค็ม)

300.-

Clear vegetable soup with salted egg stuffed sago

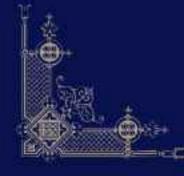
Gaeng Rawang Nua (แกงระแวงเนื้อ)

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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











RAMA V

Main

Ran Juan Curry with Beef (แกงรัญจวนเนื้อ) 350.-Ran Juan Curry with Pork (แกงรัญจวนหมู) 300.-

Traditional heef soup seasoned with shrimp paste and That herbs:

Ran Juan Curry was created by Her Serone 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.-(กุ้งแม่นาเผากับนาปลาหวาน)

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 (unvnov)

350.-

Clear Chinese bamboo shoots soup with pork: An ancient curry recipe from the royal family

Chu Chee Goong Maw Nam (ฉู่ฉีกุ้งแม่น้ำ) 800,-

Deep-fired 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 chill paste recipe:

"Som-Siew" is a real rarity in Thailand today. We crualt its leaves for their special unique sour taste and stir-fry them with pork. Its leaves have a medicinal property to nourbth 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 (แพนจเนื้อออลเตรเรีย)

550.-

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

Panaeng Moo (uwuvnu)

350.-

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

Pla Duk Phad Prik Khing (ปลาดูกผัดพริกซิง พร้อมผักสด)

260.-

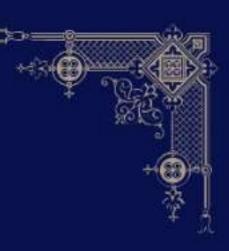
Stir-fried crispy catfish in curry paste with fresh vegetables











SOFT DRINKS

Water		Caffee	
Chang Water	50	Coffee	
Evian 330 ml	120	Black Coffee	150
Perrier 750 ml	250	Espresso	150
	i atawa.	Cappuccino	150
Soft Drinks		Café Latte	150
	- Alexander	Double Espresso	180
Coke	90 90	Iced Coffee	180
Coke Light		Iced Cappuccino	180
Fanta	90	Iced Latte	180
Sprite	90	Lemon Ice Tea Iced Tea	180 180
Ginger Ale	90		
Tonic	90	Thai Milk Tea	180
Soda	90		
		Tea	
Fruit Juice		Earl Grey	150
Orange	150	English Breakfast	
Pineapple	150	Black Tea Ceylon	
Apple	150	Jasmine	150
Guava	150	Peppermint	150
Mango	150	Chamomile	150
Lime	150		



