



PRAYA DINING

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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 Chollabhumipanis - 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.



SCAN TO VIEW OUR  
MENU WITH IMAGERY

# 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.





PRAYA DINING

# SAMRAP PRAYA

THB 1,990 per person

## APPETIZER

Goong Sarong กุ้งสอด 🍷

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 พล่านื้อ

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

จู้จี้กุ้งแม่น้ำ

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

ผัดผักนพเก้า

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 1,190++ per person (3 glasses of wine)

ราคานี้ยังไม่รวมค่าบริการ 10% และ ภาษี 7%  
Subject to 10% service charge and VAT 7%





PRAYA DINING

# SAMRAP KHUNYING

THB 1,990 per person

## APPETIZER

### Srida Non Rang สิดานอนรัง

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

### Moo Sarong หมูสรอง

Minced pork wrapped with Phuket rice vermicelli

### Goong Somsa กุ้งส้มซ่า

Spicy poached prawn salad with somsa lime and Thai herbs

## SALAD

### Sang Wa Goong แสงว่ากุ้ง 🍷🌶️

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 แขนงนางลอย

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

### Pla Kapong Jien Nam Makham

ปลากระพงเจียนน้ำมะขาม

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 1,190++ per person (3 glasses of wine)

ราคานี้ยังไม่รวมค่าบริการ 10% และ ภาษี 7%  
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PRAYA DINING

# SAMRAP RATTANAKOSIN

THB 1,990 per person

## APPETIZER

Miang Som-O

เมี่ยงส้มโอ

Spicy pomelo salad wrapped in betel leaves

Kratong Thong Lon Puu

กระถางทองหลางปู

Salted crab served in a golden cup

Moo Yang Bai Cha-Pluu

หมูย่างใบชะพลู

Grilled pork in betel leaves

## SALAD

Sang Wa Goong แสงว่ากุ้ง

Spicy prawn salad with Thai herbs and crispy catfish

## SOUP

Gaeng Yud Look-Ngo

แกงจืดลูกเงาะ

Clear soup with rambutans stuffed with minced pork and prawn

## MAIN

Gaeng Kua Sapparod Goong Mae

Nam แกงคั่วสับปะรดกุ้งแม่น้ำ

Red curry with pineapple and river prawns

Nua Klook Foon

เนื้อklubฟู่น้ำจิ้มแจ่ว

Grilled tenderloin rolled in rice powder chili powder lime sauce

Pad Nor Mai Farang Nua Poo

ผัดหน่อไม้ฝรั่งเนื้อปู

Stir-fried asparagus with crab meat

Steamed Jasmine Rice

ข้าวสวยหอมมะลิ

## DESSERT

Khao Niew Leum Pua

Piek Lum Yai

ข้าวเหนียวลิ้มผิวเปียกลำไยกับไอศกรีมกะทิ

Black glutinous rice with longan and coconut ice cream

## WINE PACKAGE

THB 1,190++ per person (3 glasses of wine)

ราคานี้ยังไม่รวมค่าบริการ 10% และ ภาษี 7%  
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PRAYA DINING

# SAMRAP BUPH PHE

THB 1,990 per person

## APPETIZER

**Pla Haeng Taeng-Mo**  
ปลาแห้งแตงโม

Watermelon with sweet dried fish  
crispy shallot dip

**Miang GleeB Bua** เมี่ยงกลีบบัว

Wrapped savoury sacred lotus petals

**Chor Chom Poo** ช่อชมพู่

Salmon with herbs stuffed in flower-  
shaped dumplings

## SALAD

**Sang Wa Goong** แสร้งว่ากุ้ง

Spicy prawn salad with Thai herbs  
and crispy catfish

## SOUP

**Tom Kha Nua Kem**

ต้มข่าเนื้อเค็ม

Coconut Soup with galangal served  
with salted beef

## MAIN

**Gaeng Nua Look Gluay Dip**

แกงเนื้อลูกกล้วยดิบ

Beef curry with raw Banana

OR

**Gaeng Gai Bai Yeerah**

แกงไก่ขมิ้นสดใบยี่หระ

Chicken curry with fresh turmeric and  
cumin leaves

**Goong Yang Sauce Makham**

กุ้งแม่น้ำย่างซอสมะขาม

Grilled River prawn with tamarind  
sauce and crispy shallots

**Pad Pak Sam Gasat Nua Puu**

ผัดผักสามกษัตริย์เนื้อปู

Wok fried three colors vegetables  
with crab meats

**Steamed Jasmine Rice**

ข้าวสวยหอมมะลิ

## DESSERT

**Nam Pueng Duen Ha**

น้ำผึ้งเดือนห้า

Golden sweet wild summer honey  
infused rose jelly and lychee

## WINE PACKAGE

THB 1,190++ per person (3 glasses of wine)

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PRAYA DINING

## APPETIZER

### AYUTTHAYA

**Goong Sarong กุ้งสอด**

Deep-fried prawns wrapped with Phuket rice vermicelli

370

### RATTANAKOSIN

**Por Pia Pak**

**ปอเปี๊ยะผัก**

Deep-fried vegetable spring rolls

290

**Srida Norn Rung**

**สิดานอนร่ง**

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

350

**La Tiang**

**ล่าเตียง**

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

350

**Goong Talai**

**กุ้งทะเล**

Spicy poached prawn salad with Thai herbs

400

**Kratong Thong Gai**

**กระทงทองไก่**

Marinated minced chicken and vegetables served in a golden cup

320

**Mee Krob Chao Wang**

**หมี่กรอบชาววัง**

Crispy rice vermicelli and prawns sauteed with tofu and tamarind sauce

320

**Tod Mun Mun Goong**

**ทอดมันมันกุ้ง**

Deep-fried minced prawn balls

390



PRAYA DINING

## SALAD

### RATTANAKOSIN

**Sang Wa Goong**

450

แซ่่งว่ากุ้ง 🍷🌶️

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**

420

พล่าเนื้อ 🌶️🌶️

Spicy grilled beef salad with betel leaves and fresh herbs

**Phla Pla**

390

พล่าปลา 🌶️🌶️

Spicy grilled sea bass salad with betel leaves and fresh herbs

**Yum Yai**

350

ยำใหญ่

A varied combination of vegetables, herbs and spices with a variety of meat and seafood

**Yam Som O Goong**

390

ยำส้มโอกุ้งสด 🍷🌶️

Spicy pomelo salad with poached prawns and fresh Thai herbs

**Yam Thawaai**

330

ยำทวาย

Shredded chicken salad with curry peanuts



PRAYA DINING

## SOUP

### RATTANAKOSIN

**Tom Kha Gai**

**320**

ต้มข่าไก่ 🌶️

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

**Tom Jiew Nua**

**390**

ต้มจืดเนื้อ 🌶️

Spicy clear beef soup with potatoes and Thai herbs

**Tom Yum Goong**

**450**

ต้มยำกุ้ง 🌶️🌶️

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

**Saku Yud Sai Kai Khem**

**300**

แกงจืดสาขุยัดไส้ไข่เค็ม

Clear vegetable soup with salted egg sago

**Ran Juan Curry**

**390**

แกงรัญจวนเนื้อ/หมู 🌶️🌶️

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

**Gaeng Yud Look-Ngo**

**320**

แกงจืดลูกเงาะ

Clear soup with rambutans stuffed with minced pork and prawn





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## MAIN

### SUKHOTHAI

Lon Puu 420  
หอยปู   
Crab relish with vegetables

### AYUTTHAYA

Geang Chak Som 420  
แกงชักส้มปลากระพงผัดรวม   
Sour curry with sea bass and mixed vegetables

Gaeng Khiao Wan Ped Yang 420  
แกงเขียวหวานเป็ดย่าง  
Green curry with roasted duck and young chilies

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 480  
Boran ผัดไทกุ้งแม่น้ำโบราณ  
Stir-fried rice noodles and sweet tamarind sauce, shrimp, eggs, bean sprouts and peanuts

Kai Jiew Poo Samoonprai 420  
ไข่เจียวปูสมุนไพร  
Crab omelet with Thai herbs

### AYUTTHAYA

Beef Massaman 490  
แกงมัสมั่นเนื้อ 

Chicken Massaman 420  
แกงมัสมั่นไก่ 

Lamb Massaman 780  
แกงมัสมั่นแกะ   
Slow-cooked beef, chicken or a rack of lamb in a rich curry made with coconut milk, peanuts, shallots and young potatoes

### RATTANAKOSIN

Gaeng Poo Bai Chaplu 680  
แกงปูใบชะพลู  
Southern-style curry with crab meat and betel leaves

Gaeng Kua Sapparod 420  
Goong Mae Nam  
แกงคั่วสับปะรดกุ้งแม่น้ำ   
Red curry with river prawns and pineapple

Pad Pried Wan Pla Kapong 650  
ผัดเปรี้ยวหวานปลากระพง  
Crispy fried sea bass with sweet and sour sauce



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## MAIN

### SUKHOTHAI

**Gaeng Rawang Nua** 390  
**แกงระแวงเนื้อ** 

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

**Moo Phad Som Siew** 370  
**หมูผัดส้มเสี้ยว** 

Stir-fried pork with our forgotten yellow chili paste

**Pla Duk Phad Prik Khing** 390  
**ปลาตุ๋นผัดพริกขิงพร้อมผักสด** 

Stir-fried crispy catfish in curry paste with fresh vegetables

**Pla Kapong Jien Nam** 690  
**Makham**

**ปลากระพงเจียนน้ำมะขาม**   
Deep-fried sea bass with tamarind sauce

**Pla Kapong Yum** 690  
**Samoonprai**

**ปลากระพงยำสมุนไพร**   
Deep-fried sea bass with spicy Thai herb salad

**Gai Pad Med Ma Muang** 390  
**ไก่ผัดเม็ดมะม่วง**

Fried chicken in chili paste, bell peppers, onions and cashew nuts

**Chu Chee Goong Mae Nam** 900  
**ซูจีกุ้งแม่น้ำ** 

Deep-fried river prawns with red curry sauce

**Goong Mae Nam Pao Kub** 900  
**Nam Pla Wan** 

**กุ้งแม่น้ำเผากับน้ำปลาหวาน**  
Grilled river prawns served with a tamarind dipping sauce

**Phad Pak Noppa Kao** 290  
**ผัดผักนพเก้า**

Stir-fried mixed vegetables with oyster sauce

**Kalam Phad Nam Pla** 270  
**กะหล่ำผัดน้ำปลา**

Stir-fried cabbage with fish sauce

**Nam Prik Long Rua** 390  
**น้ำพริกหลงเรือ** 

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



PRAYA DINING

## DESSERT

### AYUTTHAYA

**Inthanil** 160  
**อินทนิล**  
Rice flour balls in sweetened coconut milk

**Khao Niew Ma Muang** 220  
**ข้าวเหนียวมะม่วง**  
Mango sticky rice

### RATTANAKOSIN

**SOM CHUN** 200  
**ส้มชุน**  
Jasmine flavored syrup with somsa lime, seasonal fruits, roasted peanuts, fried shallots, and chopped young ginger

**Bua Loy Look Tarn** 170  
**บัวลอยลูกตา**  
Sago balls in sweetened coconut milk

**Bua Loy Pheuk** 200  
**with Coconut Ice Cream**  
**บัวลอยเผือกกับไอศกรีมกะทิ**  
Taro balls in sweetened coconut milk

**Khanom Mor Gaeng Taro** 200  
**with Vanilla Ice Cream**  
**ขนมหม้อแกงเผือกกับไอศกรีมวนิลา**

Thai mung bean custard cake with vanilla ice cream

**Sang Khaya Fak Thong with** 200  
**Coconut Ice Cream**  
**สังขยาฟักทองกับไอศกรีมกะทิ**  
Pumpkin custard with coconut ice cream

**Ice Cream** 120  
**Coconut / Vanilla / Mango**  
**ไอศกรีม**  
**กะทิ / วนิลา / มะม่วง**

**Chef Selected Traditional** 290  
**Desserts**  
**ขนมหวานโฮมเมดที่เชฟคัดสรร**

**Thong Sanae Ha** 250  
**with Hot Tea**  
**ทองแสนหา กับชาร้อน**  
Thai dessert mixed with cashew nuts and the richness of dried fruits





PRAYA DINING

## 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 |