









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 Chollabhumipanish - 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.



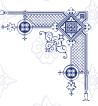
SCAN TO VIEW OUR MENU WITH IMAGERY











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 '1n 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 1,990 per person

APPETIZER

Goong Sarong กุ้งโสร่ง 🔑
Deep-fried prawns wrapped with egg noodles

La Tiang ล่าเตียง

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 พล่าเนื้อ Grilled beef with betel leaves and fresh herbs

SOUP

Ran Juan Curry Beef or Pork แกงรัญจวนหมู หรือ เนื้อ เ Traditional beef or pork soup seasoned with shrimp paste and Thai herbs

MAIN

Chu Chee Goong Maenam ฉู่ฉี่กุ้งแม่น้ำ

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 บัวลอยลูกตาลสดและอื่นทนิล Rice flour and sago balls in sweetened coconut milk

WINE PACKAGE

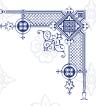
THB 1,190++ per person (3 glasses of wine)

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









SAMRAP KHUNYING

THB 1,990 per person

APPETIZER

Srida Non Rang สีดานอนรัง

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

Moo Sarong หมูโสร่ง

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 ต้มจ๋วเนื้อ 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 Kapong Jien Nam Makham ปลากะพงเจี๋ยนน้ำมะขาม

Deep-fried sea bass with tamarind and ginger sauce

Pad Khanang Nua Poo ผัดแขนงเนื้อป

Stir-fried baby cabbage with crab meat and oyster sauce

Steamed Jasmine Rice ข้าวสวยหอมมะลี

DESSERT

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

WINE PACKAGE

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

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









SAMRAP RATTANAKOSIN

THB 1,990 per person

APPETIZER

Miang Som-O เมี่ยงส้มโอ Spicy pomelo salad wrapped in betel leaves

Kratong Thong Lon Puu กระทงทองหลนปู Salted crab served in a golden cup

Moo Yang Bai Cha-Pluu หมูย่างใบชะพลู

Grilled pork in betel leaves

SALAD

Sang Wa Goong แสร้งว่ากุ้ง 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 เนื้อคลุกฝุ่นน้ำจิ้มแจ่ว 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 ข้าวเหนียวลืมผัวเปียกลำไยกับไอศครีมกะทิ Black glutinous rice with longan and coconut ice cream

WINE PACKAGE

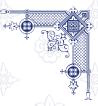
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SAMRAP BUPH PHE

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 ช่อชมพู

Salmon with herbs stuffed in flowershaped dumplings

SALAD

Sang Wa Goong แสร้งว่ากุ้ง Spicy prawn salad with Thai herbs and crispy catfish

SOUP 3

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 แกงไก่ขมิ้นสดใบยี่หร่า

Chicken curry with fresh turmeric and cumin leaves

Goong Yang Sauce Makham กังแม่น้ำย่างซอสมะขาม

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

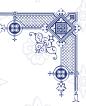
THB 1,190++ per person (3 glasses of wine)











APPETIZER

AYUTTHAYA

Goong Sarong กุ้งโสร่ง Deep-fried prawns wrapped with Phuket rice vermicelli

370

RATTANAKOSIN

	200
Por Pia Pak	290
ปอเปี้ยะผัก	<
Deep-fried vegetable spring rolls	
Srida Norn Rung	350
ะสีดานอนรัง	602
Deep-fried stuffed tomatoes with	(999)
minced pork and prawns, served	
tamarind sauce	_
<u> </u>	aWa
La Tiang	350
ล่าเตียง	<
Stir-fried minced pork, shrimp, a	nd
	IIugos
peanuts wrapped in egg mesh	
Goong Talai	400

Spicy poached prawn salad with Thai herbs

	ratong Thong Gai ะทงทองไก่	320
	nrinated minced chicken an getables served in a golden	
	ee Krob Chao Wang กรอบชาววัง	320
	ispy rice vermicelli and pra uteed with tofu and tamari	
	od Mun Mun Goong อดมันมันกุ้ง	390
De	ep-fried minced prawn bal	ls <



กุ้งตะไล









SALAD

RATTANAKOSIN

leaves and fresh herbs

Yum Yai

and seafood

ยำใหญ่

_	Wa Goong ว่ากุ้ง 👍 🛩		450
Spicy catfis	grilled prawn s h: One of King l s which is a twi	Rama V's favoi	
	ional 'Yum Tai		
Phla พล่าเเ	Nua		420
	grilled beef sal s and fresh her		
Phla wa่าป			390
Spicy	grilled sea bas	s salad with be	etel

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

Yam So	m O Goong	390
ยำส้มโอก้	ุงสด 👍 👉	
	melo salad with poac	ched
prawns a	and fresh Thai herbs	
X Z T	b:	(D) 224

Yam Thawaai		330
ยำทวาย		
Shredded chicke	en salad wit	h curry
peanuts		





350







SOUP

RATTANAKOSIN

Tom Kha Gai ต้มข่าไก่ 🚄

320

Tom Jiew Nua ต้มจิ๋วเนื้อ 🥣

390

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

Spicy clear beef soup with potatoes

and Thai herbs

300

Tom Yum Goong ต้มยำก้ง 🕜 🥒

450

Saku Yud Sai Kai Khem แกงจืดสาคูยัดไส้ไข่เค็ม

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

Clear vegetable soup with salted egg sago

Ran Juan Curry 390 แกงรัญจวนเนื้อ/หมู่ 🥣🥣

Gaeng Yud Look-Ngo แกงจืดลูกเงาะ

320

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

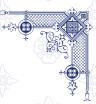
Clear soup with rambutans stuffed with minced pork and prawn











MAIN

SUKHOTHAI	
Lon Puu หลบปู่ 👉 Crab relish with vegetables	420
AYUTTHAYA	(6)
Geang Chak Som แกงชักส้มปลากะพงผักรวม	420
Sour curry with sea bass and mixed vegetables	
Gaeng Khiao Wan Ped Yang แกงเขียวหวานเป็ดย่าง	420
Green curry with roasted duck and young chilies	
Geang Phed Ped Yang แกงเผ็ดเป็ดย่าง 🥣	420
Spicy red curry with roasted duck, lychee, pineapple, eggplant, cherry tomatoes and sweet basil leaves	
Pad Thai Goong Mae Nam Boran ผัดไทกุ้งแม่น้ำโบราณ	480
Stir-fried rice noodles and sweet tamarind sauce, shrimp, eggs, bean sprouts and peanuts	
Kai Jiew Poo Samoonprai	420
ู้	

AYU	JTTH	AYA

Beef Massaman แกงมัสมั่นเนื้อ 🥣	490
Chicken Massaman แกงมัสมั่นไก่	420
Lamb Massaman แกงมัสมั่นแกะ 🥣	780

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	ı 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 Priew Wan Pla Kapong 650 ผัดเปรี้ยวหวานปลากะพง

Crispy fried sea bass with sweet and sour sauce



Crab omelet with Thai herbs









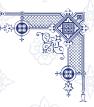
MAIN

SUKHOTHAI

Gaeng Rawang Nua แกงระแวงเนื้อ Stir-fried beef in ancient Thai curry sauce made with young turmeric, lemongrass, and green curry paste	Gai Pad Med Ma Muang ไก่ผัดเม็ดมะม่วง Fried chicken in chili paste, bell peppers, onions and cashew nuts
Moo Phad Som Siew 370 หมูผัดส้มเสี้ยว 👉 Stir-fried pork with our forgotten	Chu Chee Goong Mae Nam 900 ฉู่ฉี่กุ้งแม่น้ำ 🥣 Deep-fried river prawns with red curry sauce
yellow chili paste Pla Duk Phad Prik Khing 390 ปลาดุกผัดพริกขึงพร้อมผักสด Stir-fried crispy catfish in curry paste with fresh vegetables	Goong Mae Nam Pao Kub 900 Nam Pla Wan 🥣 กุ้งแม่น้ำเผากับน้ำปลาหวาน Grilled river prawns served with a tamarind dipping sauce
Pla Kapong Jien Nam 690 Makham ปลากะพงเจี๋ยนน้ำมะขาม 👉 Deep-fried sea bass with tamarind	Phad Pak Noppa Kao ผัดผักนพเก้า Stir-fried mixed vegetables with oyster sauce
Pla Kapong Yum 690 Samoonprai	Kalam Phad Nam Pla 270 กะหล่ำผัดน้ำปลา Stir-fried cabbage with fish sauce
ปลากะพงยำสมุนไพร Deep-fried sea bass with spicy Thai herb salad	Nam Prik Long Rua unus naviso Spicy shrimp paste and caramelized pork with salted egg yolk, pickled garlic, crispy catfish and fresh vegetables







DESSERT

AYUTTHAYA Inthanil 160 5unūa Rice flour balls in sweetened coconut milk	Khanom Mor Gaeng Taro 200 with Vanilla Ice Cream ขนมหม้อแกงเผือกกับ ไอศครีมวนิลา Thai mung bean custard cake with vanilla ice cream
Khao Niew Ma Muang 220 ข้าวเหนียวมะม่วง Mango sticky rice RATTANAKOSIN	Sang Khaya Fak Thong with 200 Coconut Ice Cream สังขยาฟักทองกับไอศครีมกะที Pumpkin custard with coconut ice cream
SOM CHUN au Jasmine flavored syrup with somsa lime, seasonal fruits, roasted peanuts, fried shallots, and chopped young ginger	Ice Cream Coconut / Vanilla / Mango ไอศครีม กะทิ / วนิลา / มะม่วง
Bua Loy Look Tarn 170 บัวลอยลูกตาล Sago balls in sweetened coconut milk	Chef Selected Traditional 290 Desserts ขนมหวานโฮมเมดที่เชฟคัดสรร



Bua Loy Pheuk

with Coconut Ice Cream



250

200

Thong Sanae Ha

ทองเสน่หากับชาร้อน

Thai dessert mixed with cashew nuts

and the richness of dried fruits

with Hot Tea







SOFT DRINKS

		<u> </u>	
WATER		COFFEE	
Crystal Water 500ml	50	Black Coffee	150
Perrier 750 ml	250	Espresso	150
		Cappuccino	150
SOFT DRINKS		Café Latte	150
Coke	90	Double Espresso	180
Coke Light	90	Iced Coffee	180
Fanta	90	Iced Cappuccino	180
Sprite &	90	Iced Latte	180
Ginger Ale	90	Lemon Ice Tea	180
Tonic	90	Iced Tea	180
Soda W	90	Thai Milk Tea	180
FRUIT JUICE		TEA	
Orange	150	Earl Grey	150
Pineapple	150	English Breakfast	
Apple	150	Black Tea Ceylon	
Guava	150	Jasmine	150
Mango	150	Peppermint	150
Lime	150	Chamomile	150



