









# 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.



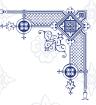
SCAN TO VIEW OUR MENU WITH IMAGERY











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

#### **MAIN**

Chu Chee Goong Maenam อู่ฉี่กุ้งแม่น้ำ

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**

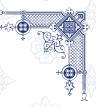
THB 1,190++ per person (3 glasses of wine)

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









# 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 ผัดแขนงเนื้อปู

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

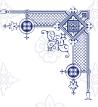
THB 1,190++ per person (3 glasses of wine)

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**

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

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









# **APPETIZER**

# **AYUTTHAYA**

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

370

# **RATTANAKOSIN**

Por Pia Pak	290
ปอเปี๊ยะผัก Deep-fried vegetable spring rolls	
Srida Norn Rung	350
สีดานอนรัง Deep-fried stuffed tomatoes with minced pork and prawns, served tamarind sauce	with
La Tiang	350
ล่าเตียง Stir-fried minced pork, shrimp, ar peanuts wrapped in egg mesh	nd
Goong Talai กุ้งตะไล	400

Spicy poached prawn salad with Thai herbs

	Kratong Thong Gai กระทงทองไก่	<b>320</b>
2	Marinated minced chicken and vegetables served in a golden cu	p <
	Mee Krob Chao Wang หมี่กรอบชาววัง	320
	Crispy rice vermicelli and prawr sauteed with tofu and tamarind	
	Tod Mun Mun Goong ทอดมันมันกุ้ง	390
	Deep-fried minced prawn balls	











# **SALAD**

## **RATTANAKOSIN**

แสร้งว่ Spicy g catfish	Wa Goong ากุ้ง 👍 🗹 rilled prawn : One of Kin which is a ty	n salad and g Rama V's	
traditi	onal 'Yum T	ai Pla'	
Phla I พล่าเนื้	-		420
	rilled beef s and fresh h		oetel -
Phla I พล่าปล			390
	rilled sea ba and fresh ho		ith betel
Yum !	Yai		350

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

Yam Som O	Goong	390
ยำส้มโอกุ้งสด		
Spicy pomelo	salad with po	ached
prawns and fr	esh Thai her	bs

Yam Thawaai	i 🔊 '	330
ยำทวาย		
Shredded chick	en salad wit	h curry
peanuts		



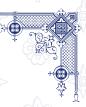
ยำใหญ่

and seafood









# 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

**Tom Yum Goong** ต้มยำก้ง 🕜 🥒

450

and Thai herbs

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

Saku Yud Sai Kai Khem แกงจืดสาคูยัดไส้ไข่เค็ม

Gaeng Yud Look-Ngo

300

Clear vegetable soup with salted egg sago

Ran Juan Curry แกงรัญจวนเนื้อ/หมู่ 🥣🥣

herbs

Traditional beef or pork soup

seasoned with shrimp paste and Thai

390

แกงจืดลูกเงาะ

320

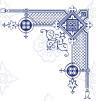
Clear soup with rambutans stuffed with minced pork and prawn











# **MAIN**

SUKHOTHAI	
Lon Puu	<b>420</b>
kaul 🥣 🤃	
Crab relish with vegetables	Ц
AYUTTHAYA	
Geang Chak Som	<b>420</b>
แกงชักส้มปลากะพงผักรวม 🥣	
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	480
Boran ผัดไทกุ้งแม่น้ำโบราณ	
Stir-fried rice noodles and sweet tamarind sauce, shrimp, eggs, bean	
sprouts and peanuts	
Kai Jiew Poo Samoonprai	420
ไข่เจียวปสมนไพร	

AY	TI	FΤ	H	Y	Ά
	•				

Beef Massaman แกงมัสมั่นเนื้อ 🥣	490
Chicken Massaman แกงมัสมั่นไก่ 👉	420
Lamb Massaman แกงมัสมั่นแกะ 🥣	780
Slow-cooked beef chicken o	r a rack of A

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 Priew Wan Pla Kapong 650 ผัดเปรี้ยวหวานปลากะพง

Crispy fried sea bass with sweet and sour sauce

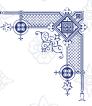


Crab omelet with Thai herbs









# MAIN

# **SUKHOTHAI**

Gaeng Rawang Nua 390 แกงระแวงเนื้อ 🥣	Gai Pad Med Ma Muang 390 ไก่ผัดเม็ดมะม่วง
Stir-fried beef in ancient Thai curry sauce made with young turmeric, lemongrass, and green curry paste	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 290 ผัดผักนพเก้า Stir-fried mixed vegetables with oyster sauce
sauce Pla Kapong Yum 690	Kalam Phad Nam Pla 270 กะหล่ำผัดน้ำปลา Stir-fried cabbage with fish sauce
Samoonprai ปลากะพงยำสมุนไพร Deep-fried sea bass with spicy Thai herb salad	Nam Prik Long Rua  under with Salted egg yolk, pickled garlic, crispy catfish and fresh vegetables







### DESSERT

cream

#### **AYUTTHAYA**

Inthanil 160 **5unūa**Rice flour balls in sweetened coconut milk

Khao Niew Ma Muang 220 ข้าวเหนียวมะม่วง Mango sticky rice

#### RATTANAKOSIN

SOM CHUN

aua

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

Bua Loy Look Tarn 170 บัวลอยลูกตาล Sago balls in sweetened coconut milk

Bua Loy Pheuk 200
with Coconut Ice Cream
บัวลอยเผือกกับไอศรีมกะที
Taro 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

Sang Khaya Fak Thong with 200 Coconut Ice Cream สังขยาฟักทองกับไอศครีมกะทิ Pumpkin custard with coconut ice

Ice Cream 120 Coconut / Vanilla / Mango ไอศครีม กะทิ / วนิลา / มะม่วง

Chef Selected Traditional 290 Desserts ขนมหวานโฮมเมดที่เชฟคัดสรร

Thong Sanae Ha 250 with Hot Tea ทองเสน่หากับชาร้อน

Thai dessert mixed with cashew nuts and the richness of dried fruits











# SOFT DRINKS

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	
<b>Orange</b>	150	Earl Grey	150
Pineapple	150	English Breakfast	
Apple Apple	150	Black Tea Ceylon	
Guava	150	Jasmine	150
Mango	150	Peppermint	150
Lime	150	Chamomile	150



