



น้ำกระชายและน้ำผึ้งลูกหม่อนออร์แกนิกจากฟาร์มของโรงแรม
Finger root infused with Mandarin Oriental Bangkok's organic mulberry honey

ม้า่ออ
Pineapple relish with pickled turnip, peanut and tamarind

คะน้ากรอบทรงเครื่องและส้มแขก
Crispy wild kale leaf with garcinia powder and crispy Vietnamese rice paper served with fresh garden herb salad

ตำขมุน
Stir-fried Northern style riceberry, vegetables and young jackfruit

ขนมดอกจอกกับหลนมันปู
Thai honeycomb biscuit with crab roe, shallot, tamarind, coconut cream relish and crab roe powder with herb dust

ยำทวายไก่อและกุ้งลายเสือ
Grilled chicken and tiger prawn salad served with organic sunchoke, wing bean and coconut dressing

ต้มยำน้ำข้นหอยเชลล์ทะเลอันดามัน
Smoked Andaman scallop, wild mushroom and young galangal with lemongrass and kaffir lime oil

หลามปลากะพงแดงและน้ำพริกกะลา
Mangrove red snapper roasted with garden herbs and charred coconut flakes, served with smoked dried fish and young chilli relish

ขนมจีนซาวน้ำ
Fermented rice noodles, fresh coconut milk, roasted dried shrimps, Homsuwan pineapple, coriander oil and fish sauce

กุ้งแม่น้ำย่างซอสน้ำพริกมะขามและหลนมันกุ้ง
Grilled Surat Thani river prawn with tomalley, young tamarind and chillies

แกงเผ็ดเนื้อย่างและส้มเสี้ยว
Marinated Wagyu beef in red curry, cayratia trifolia fruit and sweet basil

ข้าวมัน
Steamed organic jasmine rice with coconut milk

ขนมหวาน
Selection of homemade Thai sweets

THB 4,200++
Wine Paring THB 3,200++

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Spicy  Shellfish

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

Chef Pom Phatchara



Chef Pom Phatchara was born in Yasothorn in the Northeast of Thailand where she grew up in a large family. She has fond memories of cooking with her grandmother who was an excellent cook and to whom she attributes her decision to become a chef.

Becoming a rising star amongst young Thai chefs, in 2019 Chef Pom Phatchara joined the culinary team of Mandarin Oriental, Bangkok to head Terrace Rim Naam and Sala Rim Naam, the hotel's legendary Thai restaurants as Chef de Cuisine where she weaves in her own personal twists to create remarkable Thai dishes of distinction.

At Baan Phraya Chef Pom Phatchara has found a home where she can showcase her excellent cooking skills, vision, and passion for Thai food culture. As a matter of fact, she reaffirmed she does not only cook with passion but also with her heart and fond memories of her grandmother as a guiding light.



The Menu



When receiving a new assignment to transform The Oriental Thai Cooking School into an intimate, homey and refined restaurant, Chef Pom Phatchara spent hundreds of hours researching decades-old recipes archives from the early days of cooking classes and they became the inspiration for her menu served at Baan Phraya.

Developing the menu, Chef Pom Phatchara started to look around for the very best ingredients which took her to many parts of the Kingdom. To her, the flavours, quality, and textures of the products are of utmost importance and she is determined to offer every guest of Baan Phraya memorable culinary experiences.

Chef Pom Phatchara aspires to re-introduce old cooking techniques that have either been forgotten, are too time consuming, or simply not convenient in modern times. All curry pastes, condiments, and sauces are made from raw materials. While preparing your dinner, she fondly thinks of her grandmother whose only available seasonings in the kitchen were fish sauce and salt while all other ingredients were homemade and down to her amazing cooking skills.