



Chateau de Pommard Dinner

น้ำกระชายและน้ำผึ้งลูกหม่อนออร์แกนิกจากฟาร์มของโรงแรม
Finger root infused with Mandarin Oriental Mulberry Honey

ม้าฮ่อ
Pineapple relish with peanut and tamarind

คะน้ากรอบทรงเครื่องและส้มแขก
Crisp wild kale leaf with garcinia powder, crispy fish skin, and fresh garden herb salad

ตำขมุน
Stir-fried young jackfruit, Northern style, in a vegetable cup



ขนมดอกจอกกับหลนมันปู
Thai savory honeycomb cookie with crabmeat, shallot, tamarind, coconut cream relish, topped with crab roe powder and herb dust



ยำทวายไก่ยอและกุ้งลายเสือ
Salad of grilled hunter's chicken, tiger prawn, fresh organic sunchoke, wing bean, and paco fern blanched in coconut milk, served with sour-salty and sweet coconut homemade dressing



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



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



แกงเผ็ดเนื้อย่างและส้มเถาคัน
Red curry of marinated Wagyu beef, cayratia trifolia fruit, and sweet basil

ข้าวมัน
Steamed organic jasmine rice with coconut milk



ขนมหวาน
Daily selection of homemade Thai sweets

THB 8,500++

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.

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.