



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

ม้าฮ่อ  
Pineapple relish with peanuts and tamarind

ปลาแห้งแดงโมในกระทงทองน้ำกระเจี๊ยบ  
Smoked dried fish and watermelon in rosella cup

เมี่ยงใบชะพลูกรอบ  
Salad of crispy wild betel leaves and fresh garden herbs

ขนมดอกจอกน้ำพริกไข่เค็ม  
Thai savoury honeycomb cookie with salted egg relish and herb dust

ยำผักกูดทะเลย่าง  
Organic paco fern salad with tiger prawns, andaman squid , chili paste, pickled clams and naturally fermented fish sauce crafted by a family with a centuries-old tradition of sauce-making

ต้มกะทิหอยเชลล์ย่างใบมะขามอ่อน  
Grilled smoked scallops in coconut broth with young galangal and tamarind leaves

หาลามปลาย่ำสวาทและแจ่วมะเขือเผา  
Charcoal-grilled grouper fish with herbs from our garden and charred eggplant relish

ข้าวย่ำปีกขี้ใต้  
Young fluffy rice with seasonal herbs , roasted coconut , wild betel leaves and ginger flowers

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

แกงพะเนียงเนื้อวากิวและแก่นตะวัน  
Wagyu beef in Panang curry with Jerusalem artichokes

ข้าวกล้องงอก  
Organic brown jasmine rice

A daily selection of homemade Thai sweets

THB 4,200++

Wine Pairing THB 3,000++

 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 Yasothon 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.