



มะปี้ดและน้ำหวานผักแขยง

Kumquat juice and rice paddy herb syrup

ม้าฮ่อ

Pineapple relish with homemade pickled turnip, peanut and tamarind

ปลาแห้งแดงโม

Watermelon with sweet dried fish, bitter orange and galangal

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กุ้งแช่น้ำปลา

Tiger prawn tartar with homemade fish sauce and lime juice served in cowe leaf

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ขนมดอกจอก

Thai honeycomb biscuit, mud crab emulsion, sweet basil, coriander and herb dust

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พล่าหอยเชลล์

Scallop salad with cucumber, pickled red onion and homemade chilli paste

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ต้มโคล้งปลาหมึกอันดามัน

Smoked spicy Andaman squid consommé, wild mushroom, hot basil oil

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ปลาเก๋าแดงย่างตะไคร้ แจ่วมะเขือเครือ ข้าวผัดกากหมูปารมควีน

Red garoupa roasted with garden herbs, charred young chilli relish
and fried rice with wild boar bacon

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ตำมะละกอ

Papaya salad with solanum

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กุ้งแม่น้ำย่างน้ำพริกมะขามและหลนมันกุ้ง

Grilled Surat Thani river prawn with tomalley, tamarind and chilli sauce

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แกงคั่วเป็ดเขายายเที่ยงย่าง

Marinated Khao Yai Thieng Muscovy duck breast with yellow curry, heart of palm and sweet potato

ข้าวหอมมะลิใบเตย

Steam organic jasmine rice with pandanus

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ส้มฉุน

Bitter orange granita with seasonal fruit and torch ginger syrup

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สังขยาใบเตยครีมกะทิ

Pandanus custard with fresh coconut cream

ไอศกรีมกะทิกับข้าวเม่าราจ

Coconut ice cream with roasted baby rice

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Petits fours

THB 4,500++

Price is in Thai Baht and subject to 10% service charge and applicable government tax.



Kumquat juice and rice paddy herb syrup
Pineapple relish with homemade pickled turnip, peanut and tamarind
Watermelon with sweet dried fish, bitter orange and galangal



Tiger prawn tartar with homemade fish sauce and lime juice served in cowe leaf



Thai honeycomb biscuit, mud crab emulsion, sweet basil, coriander and herb dust
2024 - Colombard Monsoon Valley



Scallop salad with cucumber, pickled red onion and homemade chilli paste
2020 - Sauvignon Blanc, Casablanca Valley, P.S. Garcia



Smoked spicy Andaman squid consommé, wild mushroom, hot basil oil



Red garoupa roasted with garden herbs, charred young chilli relish
and fried rice with wild boar bacon
2022 - Riesling Atlan & Artisan



Papaya salad with solanum



Grilled Surat Thani river prawn with tomalley, tamarind and chilli sauce
2022 - Rully Blanc Domaine Jessiaume



Marinated Khao Yai Thieng Muscovy duck breast with yellow curry, heart of palm and sweet potato
Steam organic jasmine rice with pandanus
2013 - Chinon Bernard Baudry



Bitter orange granita with seasonal fruit and torch ginger syrup



Pandanus custard with fresh coconut cream
Coconut ice cream with roasted baby rice
2023 - Bussaba GranMonte

Petits fours

THB 4,500++
Wine Paring THB 3,500++

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.