



Loy Krathong Baan Phraya

น้ำกระชายและน้ำผึ้งลูกหมอนอร์แกนิกจากฟาร์มของโรงแรม
Finger root infused with Mandarin Oriental's organic mulberry honey

ม้าย่อ
Pineapple relish with homemade 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
Northern style stir-fired riceberry, vegetables and young jackfruit

ขนมดอกจอกกับหลนมันปูและคาเวียร์รมควัน
Thai honeycomb biscuit with crab roe, smoked caviar, shallot, tamarind and Coconut cream relish with crab roe powder and herb dust

ยำทวายไก่ยอและกุ้งลายเสือ
Grilled chicken and tiger prawn salad served with organic sunchoke Wing bean and coconut dressing

แกงร้อน
Boston lobster served with coconut broth, pink peppercorn Kampot pepper and prickly ash

เต้าเต๋ยนิ่งสมุนไพรรักกับข้าวหลามและน้ำพริกปลาย่าง
Gray pomfret steamed with garden herbs and charred sticky rice in bamboo served with smoked dried fish and young chilli relish

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

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

แกงเขียวหวานเนื้อย่างและส้มเถาคัน
Marinated Wagyu beef tenderloin green curry, eggplant and sweet basil

ข้าวหอมมะลิใบเตย
Steam organic jasmine rice with pandanus leaves

ขนมหวาน
Selection of homemade Thai sweets

THB 6,000 Net

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.