



PRAYA DINING

Signature Set Menu

Baht 1,800 for two persons and Baht 2,800 for four persons
(Include soft drink and hot drink, Serve at family sharing style)

Appetizer

Mixed platter of Goong Sarong, Latieng and Kratong Thong

อาหารว่างรวม กุ้งไสร์ง,สาเตียงและ: กระหนกทอง

Salad

Spicy shrimp salad with crispy catfish and fresh vegetables

แซ่ร์วังกุ้งกับปลาตุ๋น

Soup

**Spicy lemongrass soup with prawn and shrimp's pate Or
Traditional spicy pork soup or beef with shrimp paste**

ต้มยำกุ้ง หรือ แกงรัญจวนหมูหรือเนื้อ

Main Dish

Beef Massaman curry Or Green curry with chicken serve with roti

แกงมัสมั่นเนื้อ หรือแกงเขียวหวานไก่เสิร์ฟกับโรตีส

Steamed sea bass with sweet tamarind sauce

ปลากระพงนึ่งน้ำมะขาม

Stir-fried pork with yellow chili past

หมูผัดส้มเสี้ยว

Wok-fried mixed vegetables with oyster sauce

ผัดผักกบพริก

Steamed rice

ข้าวสวย

Dessert

**Tapioca balls with young coconut meat in coconut milk Or
Palm balls in coconut milk**

อินทนิลมะพร้าวอ่อน หรือ บัวลอยลูกตาลสด

Starter

“Lon Pla Kem” : Salty Mackerel relish with vegetables (ผอปลาเค็ม) 290.-


In the Thai language, lon (loh: หมู) means to simmer. In this ancient style dip, dating back centuries, minced pork and fermented shrimp paste, along with smoked-charred dry fish, chillies and other aromatics, are slowly simmered in rich coconut cream to create a subtle dip, which is normally served with an array of fresh vegetables, tempura-like cakes, crispy small fishes or tiny transparent salt-water shrimp.



“Lon Puu” : Crab relish with vegetables (ผอปู) 290.-

Starter


“Kung Sarong” : Deep fried prawns wrapped with vermicelli noodles (กุ้งใส่รัง) 280.-

“Nam Prik Kapi” : Shrimp paste relish with condiments
and fresh herbs (น้ำพริกกะปิ) 290.- 

“Nam prik” is the heart of Thai cuisine, and the first Westerner to report of nam prik was ‘Simon de la Loubère’, a French ambassador to the court of Ayutthaya. In 1687–1688 he noted that it contains “a mustard like sauce, which consisted of crayfish corrupted (fermented fish); which they called kapi.” King Chulalongkorn, regarded as one of the greatest kings of Thailand, repeatedly stated during his tour of Europe in 1907 that he missed Nam Prik the most while he was away from home.


Main



“Khanom Jeen Nam Ya Pla” Thin rice noodles served
with Snake Head fish sauce (ขนมจีนน้ำยาปลา) 290.- 

Although ‘Jeen’ means Chinese in Thai, the origin of Khanom Jeen is Mon, an ethnic group from Myanmar that ruled the Dvaravati kingdom, which occupied present-day central Thailand from the 6th to the 11th centuries. In the Mon language, Khanom Jeen refers to “kneaded and double boiled” noodles.



“Massaman” : Beef curry with young potatoes (แกงมัสมั่นเนื้อ) 350.- 

It is widely believed that the Massaman curry dish originated in the 17th century in Central Thailand at the cosmopolitan court of Ayutthaya, through the Persian merchant Sheik Ahmad Qomi. The curry is extolled in a poem written by a young King Rama II with the following verses “ มัสมั่นแกงแก้วตาหอมขี้อร่าสร้อยแระง – Massaman, a curry made by my beloved, is full of fragrance from cumin and strong spices. ชายใดได้กลืนแกง แระงออกให้เฝ้าฝันหา – Any man who has swallowed the curry is bound to long for her.” This poem has been and is still being quoted up to the present time.

Dessert

“Inthanil” : Sago balls with young coconut meat
in coconut milk (อินทนิล) 180.-



Starter

**“La Tiang” : Ancient snack of pork, shrimp
and peanuts wrapped in egg mesh (ลำเต็ยง) 250.-**

La Tiang, was one of the snacks mentioned in the poem Kap Hechom
Khrueng Khao Wan, is an ancient recipe rarely found elsewhere nowadays.



Main



**“Pla Nua” : Beef salad with betel leaves
and fresh herbs (ปลาน้ำจืด) 390.-**

Dessert

“Sala Loy Keaw” : Sweet salacca in syrup (สละลอยแก้ว) 150.-

Princess Bunrod, despite being of noble birth, was keen on selling Thai desserts until the age of fifteen in the Klong Bang Luang area, next to King Taksin's Thonburi palace. Princess Bunrod was believed to be the one who introduced various desserts to the kitchen of the Royal Palace.

“Bua Loy Look Tarn” : Rice flour balls in coconut milk (บัวลอยลูกตาล) 180.-

Starter

“Kratong Thong” : Marinated minced chicken
and vegetables served in a crispy golden cup (กระเบื้องทอง) 190.-

Main


“Tom Yam Kung” : Sour spicy soup with fresh river prawns (ต้มยำกุ้ง) 380.- *ff*

The concept of “Tom Yam” dates back centuries. Up until the late 19th century, tom yum soup was made with collected rainwater – to prepare a clear broth soup called ‘Tom yam naam thar’ (ต้มยำน้ำใส) – or with coconut cream, for a silky soup called ‘Tom yam kat’ (ต้มยำกะทิ). The first Tom Yam recipe, closer to the one used nowadays, was recorded by Lady Somjeen Rajanupraphand (Mom Som Jeen – หม่อมสมเจิน ราชานุประพันธ์) in her book “Tam Ra Kub Khao” (ตำราทบกุ้ง), published in 1890 (2433 BE, 109RE).

“Tom Kha Kai” : Ancient Siamese Chicken
and coconut soup with galangal (ต้มข่าไก่) 280.- *ff*

Until the late 19th Century, Tom Kha was not yet served as soup. It was a dish of chicken or duck simmered in a light coconut broth for sweetness and with a generous amount of galangal which helped to cover the meat odor and was then served with a basic roasted chili jam as a dipping relish. The version we serve is based on the Mom Som Jeen’s recipe from 1890.

Starter


**“Nam Prik Long Rua” : Relish of fermented shrimp paste,
with sweet pork and crispy fish (น้ำพริกขิงเรือ) 290.- **

The story told is that one day at Suan Sunantha Palace in Bangkok, two princesses who were sisters – Somdet Ying Nov (สมเด็จพระที่นั่งน้อย) and Somdet Ying Klang (สมเด็จพระที่นั่งกลาง) – the daughters of King Rama V – were boating along a canal within the palace compound, and they decided to dine aboard the boat. In the kitchen pantry, M.R. Sadap Ladawan, who was in charge of the kitchen and given such a short time to prepare the food for the princesses, used leftovers of fermented shrimp paste dipping sauce (Nam Prik Kapi), sweet pork condiment (Muu Waan) and fluffy, crispy fried snakehead fish meat to cook up a savoury dish later named “Nam Prik Long Rua” which literally translates as “Chili Relish in the Boat”.




“Mee Krob” : Crispy vermicelli with tamarind sauce (หมี่กรอบ) 290.-




**“Sang Wa Kung Pla Duk Fu” : Roasted shrimp dipping
with crispy catfish salad (แซ่ริงว่ากุ้งปลาตุ๋น) 380.- **

King Rama V's favorite dish. Its name 'Sang Wa' means 'Pretend to or Act like' as it is a twist of the 'Yum Tai Pla' or fish organ salad recipe but not as salty and sour, and therefore the name 'Sang Wa Yum Tai Pla' or 'Pretend to be fish organ salad but isn't'. Here, we serve another version that uses crispy shredded catfish

**“Yam Tawai” : Thai salad of shredded chicken and 7 vegetables
blanched in coconut milk (ยำทวาย) 290.- **

One of the significant contributors to the development of Thai cuisine, M.L. Nueang Nilrat (หม่อมหลวงเนื่อง นิลรัตน์), during her entire life, prepared, taught and wrote numerous books about Thai Royal cuisine. This salad which is the fruit of the dedication of court ladies from aristocratic households, that for centuries perfected and elaborated on the art of cooking to create sophisticated dishes that are not only delicious but also very healthy and visually pleasing.



**“Kung Talai” : Raw or Cooked prawn with fresh herb
salad and spicy lemon sauce (กุ้งตะไล) 450.- **

The name 'Tal'ai' stands for a small confection cup perfect for one bite. Consequently, this appetizer in which raw or cooked prawn is presented in a 'Tal'ai' cup was called 'Kung Tal'ai'.

Main

“Saku Yud Sai Kai Khem Soup” : Clear vegetable soup with century egg stuffed sago (แกงจืดสาकुยุดไส้ไข่เค็ม) 280.-

“Look Ngor Soup” : Clear herbal soup with minced pork and glass noodle (แกงจืดลูกเงาะ) 280.-




“Ran Juan Curry” : Traditional beef soup seasoned with fermented shrimp paste (แกงรัญจวน) 350.-

Ran Juan Curry or Gaeng Ran Juan was invented by Her Serene Highness Princess (Mom Jao Ying) Sabai Nilrat, the head Chef for the royal cuisine of King Rama V by using the food returned to the kitchen from a meal prepared for the court staff : The leftover beef stir-fried with basil that no one dared to throw away was mixed with a broth made from leftover nam prik kapi. Everyone enjoyed the dish and Princess Sabai Nilrat called it “Gaeng Ran Juan” (“Ran Juan” means “to yearn for”).



“Kung Mae Nam Pao Kab Sadao Wan” : Grilled river prawn, sweet neem leaves served with a tamarind dipping (กุ้งแม่น้ำเผากับสะเดาน้ำปลาหวาน) 690.-


“Pla Sai Phad Cha” : Stir fried sand fish with wild ginger, peppercorn and fresh chilies (ปลาทรายผัดซ่า) 490.- 




“Mu Pad Som Siew” : Stir-fried pork with our forgotten yellow chili paste recipe (หมูผัดส้มเสี้ยว) 350.-

“Som-Siew” is a rarity in Thailand nowadays. We crush its leaves for its special unique sour taste and stir with porks. Its leaves have a sour taste with medicinal property for blood nourishing. The origin of “Som-Siew” is hardly known. The only traceable story was that Princess Sukhumala Marasri, who later became a queen of King Rama V, while travelling to “Wat Som Siew” in Nakorn Sawan Province, was attracted by a fragrance around the temple and found the origin of the smell to be from “Som Siew” leaves and brought back to the palace. Queen Sukhumala blended them in a yellow curry which turned out to be a very tasty ingredient and passed through the Royal Thai Cuisine cookbook from generation to generation inside “Bang Khun Prom Palace”



“Pla Duk Phad Prik Khing” : Pla duk phad phrik king (ปลาตุกผัดพริกขิง) 350.- 

“Chu Chee Kung Mae Nam” : Deep fried river prawns with red curry sauce (จัดจ๊วยแม่น้ำ) 750.- 

Other Popular Rattanakosin Dishes

Starter

“Yam Tua Plu Kai Tom” : Winged bean salad with boiled egg (ยำถั่วพลูไข่ต้ม) 280.-

“Por Pia Pak” : Deep fried vegetables spring roll (ปอเปี๊ยะผัก) 180.-

Main

“Kai Look Koey” : Eggs “son in law” style, with tamarind sauce and fried onions (ไข่ลูกเขย) 190.-

According to the legend, this dish is the result of efforts of one young man trying to please his terrifying mother-in-law. Using only the very basic ingredients he could find in the pantry, he created a dish that was visually pleasing and tasty at the same time and thus managed to win over the mother-in-law's affection.



“Kang Liang Kung Sod” : Vegetables curry with wild ginger, white pepper, lemon basil and prawns (แกงเลียงกุ้งสด) 350.-

“Khao Soi Kai” : Northern Style Curried Noodle Soup with Chicken (ข้าวซอยไก่) 320.-

Probably one of the dishes which best represents Northern Thailand cuisine, this dish dates back to the mid-19th century when trade caravans were carrying exotic goods such as spices and opium through the jungles of northern Thailand along the ancient routes between India and China. Dominating the trade were the Ho people, Yunnan Muslim Chinese, who would had settle in Chiang Mai area, and are believed to have introduced this dish to the region.



“Pla Kra Pong Jien Makham” : Deep fried sea bass with tamarind sauce (ปลากระพงเจียนน้ำมะขาม) 690.-

“Kiew Wan Gai” : Green curry with roasted duck and young chilies (แกงเขียวหวาน) 350.-

Green curry was invented during the reign of King Rama 6 or Rama 7, between the years 1908-1926. This earliest mention of the curry was in the book, “Khuu Meuu Maae Kruaa” (คู่มือแม่ครัว), written by an author who goes by the pen name “Lor. Phaehtaraat (ล. เกตุธารรัตน์)”.

“Phad Thai Kung Sod” : Stir-fried noodles with prawn and tamarind sauce (ผัดไทยกุ้งสด) 350.-

Dishes of stir fried rice noodles were introduced to the Arutthaya court by Chinese Traders, yet only became popular during World War 2, during a shortage of rice, where the government promoted the eating of noodles. The government also used this as an opportunity to reinforce the identity of Thailand, at a time where street food was dominated by Chinese inspired dishes, and therefore the original recipe did not contain pork because of the government's perception that pork was a Chinese meat.