



Baan Phraya, once home to gracious gatherings hosted by Phraya Mahai Savan and Khunying Luean on the River of Kings, now welcomes a new chapter guided by Chef Phatchara ‘Pom’ Pirapak, whose philosophy echoes the house’s heritage of refined home cooking and heartfelt hospitality.

The century-old residence has been restored with care, preserving its teakwood charm and the spirit of refined home cooking that once defined it.

Chef Pom’s dishes honour this legacy through traditional techniques, organic herbs and contemporary lightness. Each plate reflects balance, aroma and emotion, inviting guests to experience Thai culinary heritage in a setting where craft is cherished and culture continues to flourish.

AWAKENING OF SIAMESE TASTE

ม้าฮ่อ

Crispy pineapple wafer
with peanut and tamarind

ขนมดอกจอกสอดไส้ยำมะเขือและสมุนไพร

Thai honeycomb biscuit, Thai herbs and
eggplant custard infused
with Thai rice liqueur

ใบเครื่องหมาน้อยสาหร่ายพวงองุ่น

Savory Icevine leaves with
roasted rice and coriander

JEWELS OF THE OCEAN

ก้อยกุ้งสมุนไพรพื้นบ้าน

Gulf of Siam banana prawn tartare with
Isan herbs and roasted rice

ต้มข่าปลาหมึกหอมจากประจวบคีรีขันธ์

Prachuap Khiri Khan squid in galangal-
infused coconut broth with aromatic
herbs and pink peppercorns

ปลาบู๋ย่างกะลาอย่างเสิร์ฟกับมะละกอดอง

Marinated bamboo fish with herbs
grilled in a coconut shell, served with
house-made pickled papaya

REFRESH YOUR SENSES

ก้อยแตงโม

Pressed watermelon,
Nakornprathom bitter orange

BOLD THAI ESSENCE

กุ้งแม่น้ำย่างซอสน้ำพริกมะขาม
และหลนมันกุ้ง

Grilled Surat Thani River prawn with its
tomalley, young tamarind and chilli paste

แกงเขียวหวานเปิดย่างองุ่นดอง
และยอดมะพร้าว

Charred free range Kao Yai duck green
curry with sour grape and heart of palm

SWEET CHARM OF SIAM

ส้มฉุน

Mulberry honey granita from Chainat,
infused organic jasmine flower,
bitter orange and talipot palm

กล้วยบวคซี

Roasted silver banana served with
pandanus ice cream, crispy baby rice
and coconut emulsion