



ก้อยกุ้งสมุนไพรพื้นบ้าน

Gulf of Siam banana prawn tartare with Isan herbs and prawn cracker



ต้มข่าปลาหมึกหอมจากประจวบคีรีขันธ์

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



ปลาบูในกะลามะพร้าวย่างเสิร์ฟกับมะละกอดอง

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



ก้อยแตงโม

Pressed watermelon Nakhon Pathom bitter orange



กุ้งแม่น้ำย่างซอสน้ำพริกมะขามและหลนมันกุ้ง

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



แกงเขียวหวานเป็ดย่างอ่อนดองและขอมะพร้าว

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



ส้มฉุน

Mulberry honey granita from Chai Nat, infused with organic jasmine flower, bitter orange, talipot palm and coconut



กล้วยบัวคั่ว

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

Chef Pom Phatchara



Chef Pom Phatchara was born in Yasothom 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.