

**Phra Nakhon**  
**THAI MENU**

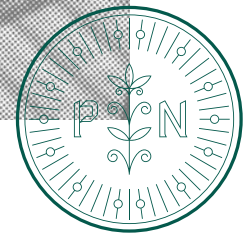
“

Authentic Thai cuisine in a sun washed,  
contemporary setting on the banks of  
the Chao Phraya River.

”

# Phra Nakhon

## THAI MENU



### - EVOKING MEMORIES OF OLD SIAM -

Phra Nakhon is an Homage to rustic family recipes handed down through generations. Each dish is inspired by the many regional cooking styles of Chef Kannika who will continue exploring the bounty of the Kingdom and tap her long-standing relationships with farmers and fisherfolk around the country to bring fresh ingredients and new flavours to Phra Nakhon's dining room.

Together with a deep sense of history from our own neighbourhood, the city's original lifeline, Charoenkrung Road, we present tastes from every corner of the country, crafted from the freshest locally sourced ingredients. Simple, authentic, beautifully presented creations.

Contains Sustainable Ingredients







## SAM RUB

Dinner Menu: 5,000 (Two Persons)  
11 Dishes Per Person

Wine Pairing: 1,500 (Per Person)

### LARB MEE PLA

Northern Style Minced Wild-Caught Grouper Salad, Shallot, Garlic and Chiang Mai Spices

### GAJ KOR LAE

Southern Style Marinated Grilled Free-Range Chicken Thigh and House Pickles

### GOONG JAO NGO

Deep-Fried Marinated White Prawn Wrapped with Vermicelli Noodles Served with House-Made Sweet Chilli Sauce

### MOO SAM CHAN THOD KRATIAM

Deep-Fried Marinated Kurobuta Pork Belly with Garlic and Coriander

### KHAO YUM NUEA PU

Blue Swimmer Crab Meat Salad, Seasonal Herbs and Rice Flakes

### TOM YUM GOONG NAM SAO KHAO

Hot and Sour Soup of Jasmine Rice Stock with River Prawn and Straw Mushrooms

### GOONG PHAD PRIK GRACHAI

Wok-Fried Prawns with Wild Ginger, Chilli, Garlic, Oyster Sauce and Holy Basil

### GAENG KUA PLA NAMDOKMAI BAI YEERA

Yellow Curry of Wild-Caught Barracuda, Coconut Milk, Launaea Sarmentosa Leaves and Tree Basil

### PHAD MAKUEA YAO

Wok-Fried Eggplant, Salted Bean, Chilli, Garlic and Thai Basil

### SAPPAROS KRET NAM KANG

Phuket Pineapple and Thai Basil Granita

### KHAO MAO THOD

Deep-Fried Kampaengphet Banana Wrapped with Unripe Rice Flakes and Khao Yaku Ice Cream





## LONG CHIM E-SAN

Lunch Menu: 2,800 (Two Persons)  
8 Dishes Per Set

### MIENG NUEA YAANG

Grilled Beef Tenderloin with Rice Vermicelli, Peanuts, Herbs, and Crispy Shallot on Betel Leaves

### KOR MOO YAANG

E-San Style Grilled Marinated Pork Neck with House-Made Pickles and Spicy Sauce

### YUM NAEM YAANG KLOOK

E-San Style Grilled House-Made Fermented Pork Salad with Crispy Rice, Fresh Ginger, Shallot and Peanuts

### TOM SOM GAI BAI MA KARM ON

E-San Style Hot and Sour Soup with Free-Range Chicken, Young Tamarind Leaves and Mixed Mushrooms

### GAENG OM MOO

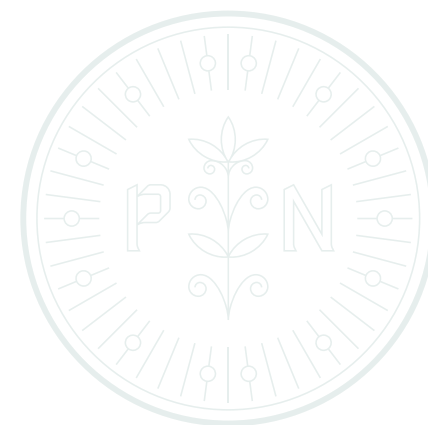
E-San Style Herbal Curry with Kurobuta Pork, Pumpkin, Chilli and Roasted Rice

### MOK E-SAN PLA TALAY YAANG

Char-Grilled Banana Leaf Wrapped E-San Style Marinated Fish of the Day with Lemongrass, Galangal, Shallots, Dill and Lemon Basil

### KAO NIEW PIAK LUM YAI

Coconut Milk Sticky Rice Pudding Topped with Longan





## LONG CHIM PAK TAI

Lunch Menu: 2,800 (Two Persons)

8 Dishes Per Set

### BUEA TOD GOONG FOI

Turmeric Battered Baby Shrimp Fritters Served with House-Made Dipping Sauce

### YUM PHAK GOOD GAI CHEEK

Fiddlehead Fern Salad with Poached Shredded Free-Range Chicken, Chilli Paste, Shallots and Roasted Coconut

### PLA MUEG YAANG KAMIN

Southern Style Grilled Turmeric Marinated Squid with Kaffir Lime Leaves and Herbs

### GAENG SOM PLA YOD MA PROW ON

Southern Style Hot and Spicy Yellow Curry with Heart of Palm and Phuket Pineapple

### MOO HONG

Phuket Style Braised Kurobuta Pork Belly with Spices and Coriander

### GOONG PHAD SATOR GA PI TAI

Wok-Fried Shrimp Paste Stink Beans with Banana Prawns and Shallots

### KANOM KO NAM GATI

Sticky Rice Flour Dumpling with Palm Sugar Fillings in Sweet Coconut Milk and Sesame Seeds





**NIBBLING**



**NUEA SATAY OR GAI SATAY**  
Chiang Mai Style Beef Prime Rib or  
Chicken Thighs Skewers Served with  
Old Style Peanut Sauce

520/ 450



**YUM SOM-O PLA FU**  
Seasonal Pomelo and Kaffir Lime Leaves Salad with  
Phra Nakhon Dressing Topped with Crispy Fried  
White Snapper Floss and Cashew Nuts Served with  
Betel Leaves

320



**480 PLA MUEG YAANG KAMIN**  
Southern Style Grilled Turmeric Marinated Squid with  
Kaffir Lime Leaves and Herbs

560



**BUEA TOD GOONG FOI**  
Turmeric Battered Baby Shrimp Fritters  
Served with House-Made Dipping Sauce

380



**KOR MOO YAANG**  
E-San Style Grilled Marinated Pork Neck  
with House-Made Pickles and Spicy Sauce

**NIBBLING**



**SAI UA**  
Grilled Chiang Mai Pork Sausage with  
Fresh Herbs



**450 POR PIA TOD**  
Deep-Fried Vegetable Spring Rolls with  
House-Made Sweet Chilli Sauce

380



**POR PIA SOD**  
Phuket Style Fresh Spring Roll with Crab Meat, Cucumber,  
Coriander, Crispy Shallots, Egg, Lettuce, Crispy Noodles,  
Jicama and Sweet Tamarind Sauce

**520 GIEW GOONG**  
Steamed Banana Prawns Dumpling Black Fungus  
Mushroom with Garlic, Spring Onion and Soy sauce

520

**SALAD**



**SOM TUM PU PLA RA**  
E-San Style Green Papaya Salad with Fermented Fish, Cherry Tomatoes, Bird's Eye Chilli, Long Beans, Salted Crab and Lime Juice



**270 TUM SUA PHRA NAKHON**  
E-San Style Green Papaya Salad with Rice Vermicelli, Vietnamese Sausage, Egg and Pork Crackling



**300**  
**270 LARB MOO**  
E-San Style Tossed Minced Kurobuta Pork, Sliced Pork Skin, Pork Liver, Toasted Rice Powder, Lime Juice, Chilli Flakes and Herbs



**YUM TRAKRAI GOONG**  
Poached Prawns Salad with Lemongrass, Chilli, Shallots, Mint, Cashew Nut and Lime Juice



**270 SOM TUM THAI GOONG HANG**  
Green Papaya Salad with Palm Sugar, Cherry Tomatoes, Birds Eye Chilli, Long Beans, Dried Shrimps, Toasted Peanuts and Lime Juice

## SALAD



**LARB MEE PLA**  
Northern Style Wild-Caught Grouper Salad with Shallot, Garlic and Chiang Mai Spices



**480 YUM NUEA YAANG**  
Grilled Marinated Free-Range Beef Striploin Salad with Cucumber, Tomatoes, Spring Onion, Celery, Onion and Chilli

520



**YUM NAEM YAANG KLOOK**  
E-San Style Grilled House-Made Fermented Pork Mixed with Crispy Rice, Fresh Ginger, Shallot and Peanuts



**450 YUM WOONSEN GOONG MOO SUB**  
Glass Noodles Salad with Wild-Caught White Prawn, Minced Pork, Celery, Shallot, Spring Onion, Chilli and Lime Dressing

520

SOUP



**GAENG JUED TAO HU MOO SUB**  
Chicken Broth with Chinese Cabbage, Minced Kurobuta Pork, Egg Tofu, Jelly Mushroom, Garlic, Celery and Spring Onion



**TOM YUM GOONG NAM SAO KAO**  
River Prawn and Mushroom Traditional Style Hot and Sour Soup with Jasmine Rice Stock Base

890



**TOM KA GAI**  
Traditional Coconut Milk Chicken Soup with Galangal, Chilli, Lime and Mushrooms

480

SOUP



**TOM SOM GAI BAI MA KARM ON**  
E-San Style Hot and Sour Soup with Free-Range Chicken,  
Young Tamarind Leaves and Mixed Mushrooms

420



**480 MUEK TOM HOLAY**  
Suratthani Style Squid Soup with Fried Garlic, Fried Shallots  
and Spring Onion

520



**TOM YUM PLA**  
Hot and Sour Soup with Barracuda, Holy Basil and Mushrooms

MAIN



**GOONG PHAO**  
Grilled River Prawn Served with  
Traditional Thai Seafood Sauce and Herbs

1,400



**PLA GU-LAO TOD KAMIN**  
Deep-Fried Turmeric Marinated Wild-Caught Indian Salmon with  
Deep-Fried Garlic Served with Papaya Salad and Spicy Seafood Sauce

1,350



**GAI YAANG WITH KAO NIEW DUM AND SOM TUM**  
Marinated and Grilled Free-Range Baby Chicken  
Served with Black Sticky Rice and Green Papaya Salad

890



**NUEA PHAD GAPRAO**  
Bangkok Style Classic Wok-Fried Grass-Fed Beef  
Tenderloin with Holy Basil, Garlic and Jinda Chilli Paste

890

MAIN



**MOO GROB PHAD KANA HONG KONG HED HOM**  
Wok-Fried Hong Kong Kale in Oyster Sauce with Crispy Kurobuta Pork Belly, Shiitake Mushroom, Garlic and Bird's Eye Chili



**520 PLA GHAO RAD PRIK**  
Deep-Fried Grouper Poured Over with Sweet and Spicy Sauce of Mixed Chillis, Shallot, Garlic, Coriander and Crispy Hot Basil



**950 GOONG OR PU NIM TOD KRA TIAM PRIK THAI** **870**  
Choice of Wok-Fried Prawns or Ranong Softshell Crab with Thai Garlic, Crispy Fried Garlic, White Pepper and Coriander

**MAIN**



**MUEG KAI TOD GRA TIEM**  
Wok-Fried Deep-Fried Squid with Garlic and Chilli Served with Lime Sauce



**780 PHAD PAK BOONG FAI DANG**  
Wok-Fried Chinese Morning Glory with Oyster Sauce, Soya Bean Paste, Garlic and Chilli



**240**  
**280 MOO GROB PHAD PRIK GLUA**  
Wok-Fried Roasted Kurobuta Pork Belly with Mixed Hot Chilli and Herbs **580**



**PHAD PAK CHIANG DA SAI KAI**  
Wok-Fried Organic Gurmar Leaves with Egg and Pickled Garlic in Oyster Sauce



**380 BAI CHAKRAM PHAD KAI**  
Wok-Fried Seabite Leaves with Egg, Garlic and Soy Sauce

MAIN



**PU PHAD CHA**  
Wok-Fried Crabmeat with Pepper Corn, Chilli,  
Finger Root and Sweet Basil



**1,200 PHAK LINHAN NAMMUN HOI**  
Wok-Fried Launaea Sarmentosa with Garlic and Oyster Sauce

380



**NUEA YAANG JIM JAEW**  
Grilled Free-Range Beef Tenderloin Topped  
with Crispy Shallot, Thai Shallot, Garlic, Shimeji Mushrooms  
and Spicy Tamarind Dipping Sauce



**1,600 PU PHAD PONG GARI**  
Wok-Fried Crabmeat with Curry Powder, Onion, Egg,  
Thai Celery, Spring Onion and Mixed Long Chillis

1,200

CURRY



**GAENG HUNG-LAY GUB CAB MOO** 600  
Kurobuta Pork Belly Caramelised with Chiang Rai Spice, Ginger and Pickled Garlic Topped with Pork Crackling



**780 GAENG PHED PED YAANG**  
Grilled Marinated Free-Range Duck Breast in Red Curry with Cherry Tomatoes, Pea Eggplants, Thai Basil and Seasonal Fruits



**SEN MEE GAENG PU** 990  
Southern Style Swimming Crabmeat in Yellow Curry with Coconut Milk, Betel Leaves, Vermicelli Noodles and Local Vegetables



**GAENG KEE LEK GAEM WUA TOON**  
Tha Chin Style Braised Beef Cheek with Coconut Cream, Salted Mackerel and Crispy Hot Dried Chilli in Cassia Leaves Curry



**600 GAENG SOM GOONG YOD MA PRAO ON** 700  
Southern Style Sour and Spicy Yellow Curry with Heart of Palm, Phuket Pineapple and Wild-Caught Banana Prawns

## CURRY



### GAENG TEPO MOO GROB

Red Curry with Crispy Kurobuta Pork Belly, Morning Glory, Kaffir Lime Fruit and Tamarind Paste



### 780 PANANG GOONG LAI SUE / NUEA / GAI

Red Curry with Choice of Pan-Fried Ranong Tiger Prawn, Beef or Chicken, Peanut, Kaffir Lime Leaves, Pea Eggplants and Thai Basil

1,400 /780/650



### PLA NUENG MANAO

Steamed Catch of the day with Chinese Cabbage, Garlic and Chilli Sauce



### 750 GAENG KIEW WAN GAI

Free-Range Chicken Green Curry with Pea Eggplants, Eggplants, Chilli, Red Chilli and Thai Basil

680

RICE AND NOODLES



**PHAD GAPRAO MOO OR KAI RAD KAO**  
Bangkok Style Wok-Fried Pork or Chicken with Holy Basil, Chilli, Garlic Served with Jasmine Rice



**RAD NA MEE GROB TALAY**  
Crispy Egg Noodles with Prawns and Squid, Kale, and Shiitake Mushroom in Oyster Gravy Sauce

580



**499 RAD NA MOO**  
Flat Rice Noodles with Marinated Free-Range Pork, Kale, and Shiitake Mushroom in Oyster Gravy Sauce



**499 KAO SOI NUEA OR GAI**  
Northern Style Coconut Curry Egg Noodles with Braised Beef Cheek or Chicken Thigh Topped with Crispy Noodles

580/ 499

RICE AND NOODLES



**GUAY TIEW LOD TALAY YAOWARAT**  
Traditional Chinese Style Steamed Flat Noodles with Mixed Seafood, Sweet Chilli and Soya Sauce



**650 PHAD THAI GOONG MAE NAM**  
Wok-Fried Caramelised Noodles with Tamarind Sauce and Grilled River Prawn



**890 PHAD THAI PU NIM**  
Wok-Fried Caramelised Noodles with Tamarind Sauce and Crispy Ranong Softshell Crab



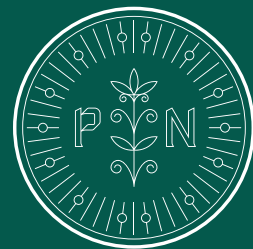
**KAO PHAD**  
Wok-Fried Jasmine Rice with Egg, and a Choice of Crab, Prawn, Pork, or Chicken

680/ 520/ 390



**KUA GAI**  
Wok-Fried Flat Rice Noodles with Chicken, Shiitake Mushroom, Garlic, Spring Onion and Dried Squid

499



## Phra Nakhon

HOURS OF OPERATION

11.00 to 23.00 hrs.

CONTACT

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