



A Culinary Journey Through  
Ayutthaya's Heritage

# FIRST BITE

## APPETISERS WITH HISTORY



ข้าวตังหน้าหมู

## PON MOO

*Origins: Ayutthaya Royal Cuisine (1350-1767)*

A traditional Ayutthaya dish once served in noble households. This dish features spiced ground pork cooked in a rich, flavourful curry, balanced with tamarind and paired with crispy rice cakes for a satisfying crunch.

**THB 290**



เมี่ยงปลาสด

## MIANG PLA SALID

*Origins: Local River Villages & Community Traditions (Pre-1800s)*

A crispy local river fish, wrapped in lotus flower and enriched with coconut and galangal jam, reflecting Ayutthaya's long-standing connection with river life and sustainable fishing practices.

**THB 310**

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*

# FLAVOURS OF THE KINGDOM

## *MAINS THAT TELL A STORY*



### ต้มโคล้งปลาหม้าลูกมะดัน

## TOM KLONG

*Origins: Traditional Herbal Broths of Ayutthaya (Pre-1700s)*

An early predecessor of Tom Yum, this fragrant, herbal soup is made with Ayutthaya croaker fish and madan fruit from our garden, creating a perfectly balanced sour and smoky flavour.

**THB 390**

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*

ข้าวหมกหางวัว

# KHAO MOK OXTAIL

*Origins: Ayutthaya's Muslim & Persian Trade Influence (1600s-1700s)*

Inspired by Ayutthaya's Muslim culinary heritage, this dish features spiced braised oxtail, smoked beef tendon and biryani-style jasmine rice, reflecting Persian traders' influence in the region.

**THB 450**



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ขนมจีนน้ำยา

## NAM PRIK NAM YA

*Origins: Thai-Chinese Traditions in Ayutthaya (1500s-1600s)*

A flavourful curry-based kanom jeen (fermented rice noodles) dish, influenced by Portuguese spice blends and Chinese noodle-making traditions, making it a true culinary staple of Ayutthaya.

**THB 450**



แกงมัสมั่นเปิดไหล่ทุ่ง

## MASSAMAN CURRY WITH DUCK

*Origins: Persian Trade & The Evolution of Thai Curries (1600s-1700s)*

A rich, aromatic Massaman curry with duck, infused with spices from Ayutthaya's Persian trade, showcasing the city's historic role as a crossroads for global flavours and cultural influences.

**THB 390**



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แกงกะทิปลาสดผักหวานไหลบัว

## GAENG KATI PLA SALID PAAK WAAN

*Origins: Ayutthaya's Farm & River Harvests (1700s-1800s)*

A smooth coconut curry, featuring Ayutthaya river fish, lotus stems and sweet local greens, showcasing the balance between land and water farming traditions in the region.

**THB 420**







ปลาน้ำเงินคั่วพริกเกลือ

## CRISPY FRIED LOCAL FISH

*Origins: Traditional River Cooking of Ayutthaya (Pre-1800s)*

A whole local river fish, lightly fried until crispy and seasoned with salt and chilli. This dish reflects the simple yet refined cooking techniques of Ayutthaya's river communities.

**THB 590**

*All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.*



ผัดฉ่าปลาคังเห็ดรวมใบยี่หระ

## PAD CHA PLA KLANG

*Origins: Herbal Cuisine of Ayutthaya's Markets (Pre-1700s)*

A spicy stir-fried river fish with finger root, green peppercorns, mushrooms and cumin leaves, wok-fried with soy sauce for a bold, aromatic flavour, showcasing Ayutthaya's tradition of fresh local herbs.

**THB 390**

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ลาบปลาแม่น้ำลูกมะดัน  
**LAAB PLA MA**

*Origins: The Thai Herb & Foraging Tradition (Pre-1700s)*

A zesty Thai larb salad made with crispy local river fish, madan fruit, and fresh herbs, showcasing Ayutthaya's seasonal and foraged ingredients.

**THB 390**

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# SWEET ENDINGS AYUTTHAYA'S DESSERT LEGACY



วุ้นมะพร้าว ขนมฝอยทอง

## WOON MA PROW

*Origins: Heirloom Thai Desserts of Ayutthaya (1600s-1700s)*

A delicate coconut jelly, paired with Foi Tong (golden egg threads), showcasing Ayutthaya's adoption of Portuguese dessert-making techniques blended with local tropical ingredients.

**THB 290**

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ข้าวเม่าทอด

## KHAO MAO THOD

*Origins: Heirloom Thai Desserts of Ayutthaya (1600s-1700s)*

Deep-fried unripe rice grain rolls filled with coconut banana, served with golden egg yolk sweets, offering a blend of textures and flavours that showcase the evolution of Thai desserts.

**THB 290**

