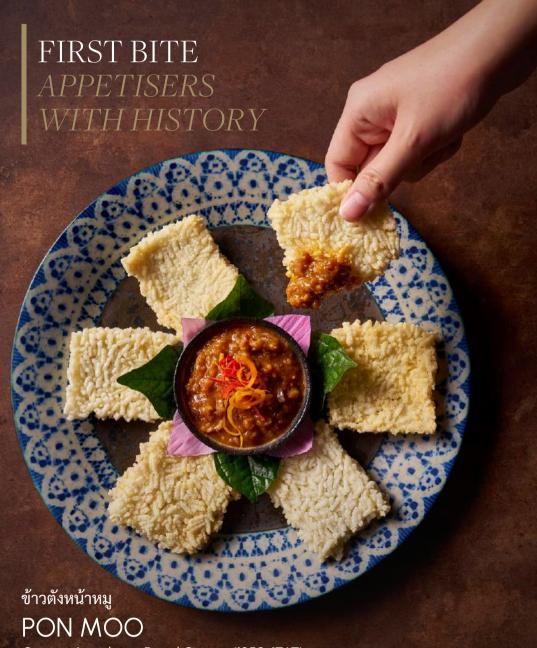


A Culinary Journey Through Ayutthaya's Heritage



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.



เมี่ยงปลาสลิด 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.

FLAVOURS OF THE KINGDOM MAINS THAT TELLA STORY



ต้มโคล้งปลาม้าลูกมะดัน 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.

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.





แกงมัสมั่นเป็ดไล่ทุ่ง 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.



แกงกะทิปลาสลิดผักหวานไหลบัว

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.





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.



ผัดฉ่าปลาคังเห็ดรวมใบยี่หร่า 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.



and fresh herbs, showcasing Ayutthaya's seasonal and foraged ingredients.

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.



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.

