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What is Thai Izakaya?

The menu before you reimagines street food favorites with a modern twist – a Thai Izakaya by the sea. Highlighting only the best locally sourced meats, seafood, and vegetables, our small plates, designed for sharing, blend culinary traditions and innovative flavors. Of course, drinks are an essential part of the experience.

Sip on cocktails that pay homage to unique ingredients found in Hua Hin. Let's not forget the backdrop – the stunning setting that surrounds you is an original heritage house nestled on the Gulf of Thailand.

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Tapas

Miang Kham Crispy catfish, shallots, chili, betel leaves, coconut flakes, ginger, tamarind	160	Esan Tuna Larb tuna tartare, black rice cracker	260
Krapao Taco Moo Minced pork, crispy shell, holy basil	180	Moo Krob Baan Nok Crispy pork belly, Ceylon spinach, lemongrass sauce	260
Krapao Taco Goong Minced shrimp, crispy shell, holy basil	260	Pla Kapong Tod Nam Pla Deep fried seabass, crunchy apple, mango salad	280
Larb Krui Minced pork spring rolls, chili, shallots, fresh vegetables, roasted rice, porpia sauce	220	Kor Moo Tod Deep fried pork jowl, salted egg, grilled pineapple, shrimp chili paste	260
Seang Wa Poo Blue crab salad, crispy shell, lemongrass, coriander	260	Koi Goong Black tiger prawn tartare, lemongrass, kaffir lime, roasted rice, chili	290
Rak Bua Tod Fried lotus roots, nam prik ong dip	160	Som Tam Maprao On Young coconut, sweetcorn, som tum sauce	220
		Kanom Jeep Pooh Crab, pork dumplings, kanom jeeb sauce	390

From the fire

Nuea Yang Yum A-ngoon Spicy grilled beef salad, pickled grapes	380	Moo Ping Bo Larn Coconut brushed pork skewer, shallots, apple ajard, Praça chili sauce	260
Nuea Yang Pao Taan Korat wagyu beef skewer on Binchotan charcoal, roasted rice, tamarind dip	390	Zee Klong Moo Ob 8-hour slow roast pork ribs, Thai BBQ sauce	280
Prik Num Yang Sai Goong Grilled stuffed green chili, shrimps, minced pork	260	Ma Keur Yang Miso (VG) Grilled eggplant, crunchy garlic, shallots, cashew nuts, mint, miso sauce	180
Yum Sup Pra Rot Goong Pineapple Thai salad, grilled black tiger prawns	360	Tao Hoo Tod Raad Sauce (VG) Fried tofu, crispy shallots, tamarind glaze	180

Bowls

Pad Thai Hoi Tod Bo Larn

Stir-fried rice noodles, crispy Thai oyster, tamarind-chili sauce

260

Ba Mee Heang Nuea

8-hour slow cooked in 5 spices beef, soft boiled egg, egg noodles, chili

340

Khao Pad Nuea Yang

Garlic fried rice, grilled beef, cured egg

360

Gaeng Kua Bai Cha Ploo Pooh

Thai crab, betel leaves curry, kaffir lime

320

Ramen Tom Yam Goong

Egg noodles, black tiger prawns, spicy sour soup

280

Kalam Plee Yang Pad Nam Pla

Stir fried grilled cabbage, dried bonito, fish sauce

180

Khao Pad Tom Yum Hoi Shell

Tom yum fried rice, Thai scallop, salted egg

280

Khao Soi Nuea

Northern style curried egg noodle soup, pickled mustard greens, shallot, chili

360

Spoons

Khao Hom Mali

Jasmine rice

80

Khao Klong

Organic & sustainable brown rice

90

Sweets

Thai Banana Boat

Caramelized bananas, coconut ice cream, marshmallow, roasted coconut

180

Waffle I-tim Cha Thai

Mini croissant waffle, Thai tea ice cream, crunchy mixed nuts

180

Bua Loy

Praça signature dumplings, ginger broth

180

Look Tarn

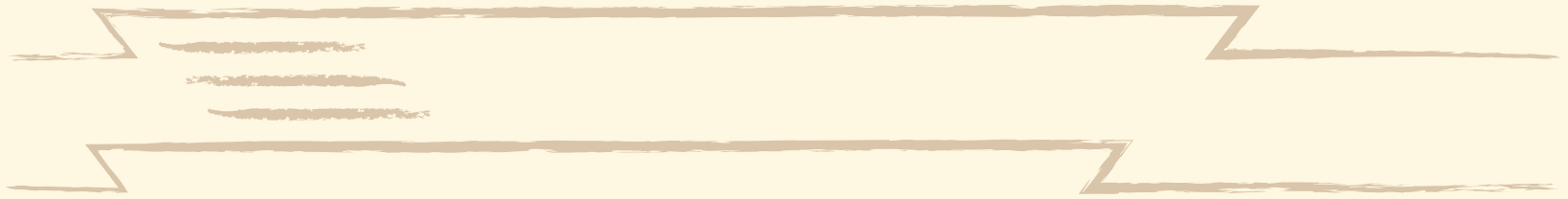
Toddy palm jelly, black sesame ice cream, sweet egg yolk, crumble

180

Lod Chong Jaojom x Praça

Young coconut custard, Thai pandan noodles, house made taro ice cream

180



Enjoy

