

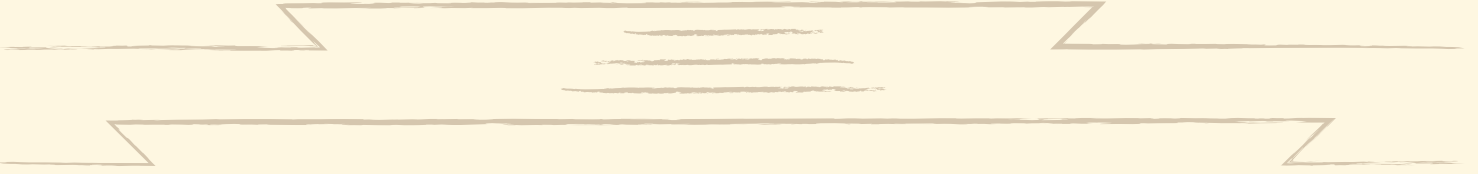
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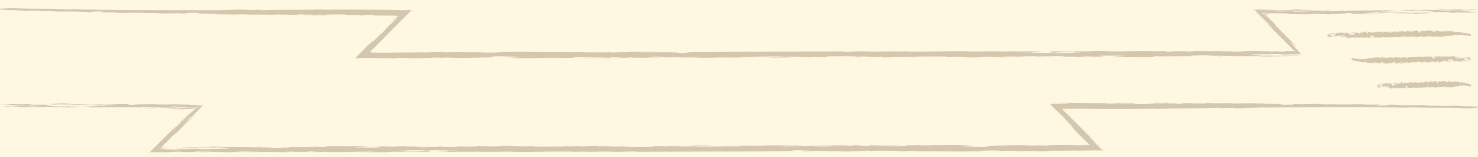


What is Thai Izakaya?

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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Izakaya Set Menu

Thai Izakaya Discovery Set

Miang Kham

Crispy catfish, shallots, chili,
betel leaves, coconut flakes,
ginger, tamarind

Rak Bua Tod (VG)

Fried lotus roots, nam prik ong dip

Krapao Taco Moo

Minced pork, crispy shell,
holy basil

Pad Thai Hoi Tod Bo Larn

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

Nuea Yang Yum A-ngoon

Spicy grilled Australian Wagyu
beef salad, pickled grapes,
fresh grapes

Moo Ping Bo Larn

Coconut brushed pork skewer,
shallots, apple Ajard,
Praça chili sauce

THB 1,300 per set

Add THB 1,000
Get 4 Selected Cocktails

Thai Izakaya Next Level Set

Seang Wa Goong

Black Tiger prawn salad, crispy shell,
lemongrass, coriander

Esan Tuna

Spicy larb tuna, black rice crackers

Rak Bua Tod (VG)

Fried lotus roots, nam prik ong dip

Kanom Jeep Pooh

Hua Hin blue crab dumpling,
kanom jeep sauce

Zee Klong Moo Ob

8-hours slow roast pork ribs,
Thai BBQ sauce

Kalam Plee Yang Pad Nam Pla Kub Tuna

Charcoal grilled tuna loin, stir fried
grilled cabbage, dried bonito flakes,
fish sauce

Khao Pad Nuea Yang

Garlic fried rice, grilled Australian
Wagyu beef, fish sauce cured egg

THB 1,500 per set

Add THB 1,000
Get 4 Selected Cocktails

Thai Izakaya Exclusive Set

Krapao Taco Goong

Minced shrimp, crispy shell,
salmon roe, holy basil

Yum Som-O

Grilled Hokkaido scallop,
spicy pomelo salad, orange,
tamarind sauce

Peek Kai Tod Sai Oua

Deep fried stuffed chicken wing
Chiang Mai style, nam prik num

Pla Kapong Tod Nam Pla

Deep fried seabass, crunchy apple,
mango salad

Nuea Yang Pao Taan

Grilled Australian Wagyu beef skewers,
roasted rice powder, tamarind dip

River Prawn Pad Phong Ka-ree

Stir-fried River prawn, curry powder,
coconut milk, Thai celery, chili

Khao Pad Pooh Praça

Hua Hin blue crab fried rice,
creamy omelet, spicy salty
stir-fried crab

THB 1,800 per set

Add THB 1,000
Get 4 Selected Cocktails

Tapas

Miang Kham

Crispy catfish, shallots, chili, betel leaves, coconut flakes, ginger, tamarind

160

Krapao Taco Moo

Minced pork, crispy shell, holy basil

220

Peek Kai Tod Sai Oua

Deep fried stuffed chicken wing Chiang Mai style, nam prik num

290

Seang Wa Goong

Black Tiger prawn salad, crispy shell, lemongrass, coriander

280

Rak Bua Tod

Fried lotus roots, nam prik ong dip

180

Esan Tuna

Spicy larb tuna tartare, black rice cracker

320

Moo Krob Baan Nok

Crispy pork belly, Ceylon spinach, spicy lemongrass sauce

260

Pla Kapong Tod Nam Pla

Deep fried seabass, crunchy apple, spicy mango salad

260

Som Tam Maprao On

Young coconut, sweetcorn, som tum sauce

220

Kanom Jeep Pooh

Hua Hin blue crab dumpling, kanom jeep sauce

380

From the fire

Nuea Yang Yum A-Ngoon

Spicy grilled Australian Wagyu beef salad, pickled grapes, fresh grapes

360

Nuea Yang Pao Taan

Grilled Australian Wagyu beef skewer, roasted rice powder, tamarind dip

390

Phla Goong

Grilled Black Tiger prawns, spicy mixed herbs salad, roasted cashew nuts

280

Moo Ping Bo Larn

Coconut brushed pork skewer, shallots, apple Ajard, Praça chili sauce

240

Zee Klong Moo Ob

8-hours slow roast pork ribs, Thai BBQ sauce

320

Ma Kuer Yang Miso (VG)

Grilled eggplant, crispy Japanese leek, cashew nuts fresh mint, Miso sauce

180

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 sauce

250

Khao Pad Nuea Yang

Garlic fried rice, grilled Australian Wagyu beef, fish sauce cured egg

390

Gaeng Kua Bai Cha Ploo Pooh

Hua Hin blue crab, coconut betel leaves curry, kaffir lime

360

Ramen Tom Yam Goong

Black Tiger prawns, egg noodles, onsen egg, spicy & sour soup

320

Kalam Plee Yang Pad Nam Pla Kub Tuna

Charcoal grilled tuna loin, stir fried grilled cabbage, dried bonito flakes, fish sauce

320

Khao Pad Tom Yum Hoi Shell

Tom yum fried rice, Thai scallop, salted egg

280

Khao Pad Mun Gai Yang

Thai herb-infused roasted chicken thigh, aromatic fried rice, crunchy salad, chili soybean sauce

320

Spoons

Khao Hom Mali

Jasmine rice

70

Khao Klong

Organic & sustainable brown rice

80

Sweets

Praça's Signature Khao Niau

Purple sticky rice, mango mousse, coconut ice cream, fresh mango

230

Coco Crème

Coconut crème brûlée, young coconut, coconut ice cream

220

Lod Chong Jaojom x Praça

Coconut panna cotta, Thai pandan noodles, house made taro ice-cream

220

Pineapple Breeze

House made pineapple ice cream, pineapple in honey, salt chili powder

220

Thai Banana Boat

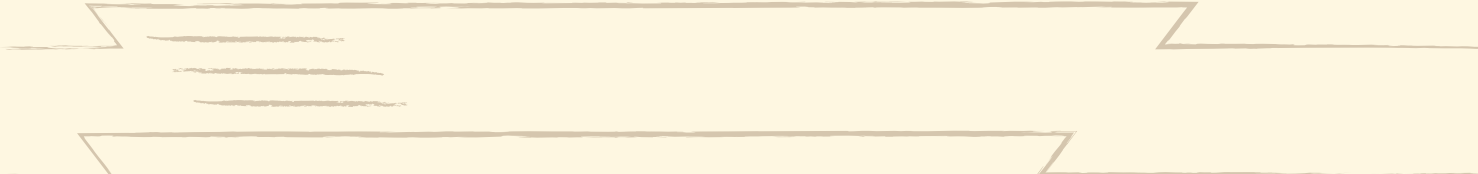
Caramelized bananas, coconut ice cream, marshmallow

220

Ice Cream, sorbet (per scoop)

100

All prices are in THB & subject to 10% service charge & 7% applicable government tax.



Enjoy

