



*Welcome to Ruen Urai, set in a century-old Thai House, which survives amidst the modern progression of Bangkok. This traditional Thai house in the Central Plain style is made from golden teak wood; hence it has been named Ruen Urai, “the House of Gold.” It was said to belong to an herbal medicine doctor during the reign of King Rama V. The house has been recently restored in Ayudhaya province back to its glory.*

*Following the original owner’s heritage, our cuisine is filled with herbs and spices which are full of flavours as well as medicinal qualities.*

*Our restaurant brings you our finest delicacies of Thai gastronomy. Savour the exotic flavours of local favourites and some new creations of fresh produces. Sample sumptuous dishes with harmoniously-balanced Thai tastes and textures to fiery piquancy. Then finish with fresh fruits in season and delightful desserts.*

*Filled with Asian antiques and Thai crafts and blended with contemporary comfort, the room upstairs can also cater for a private function or a party of twelve to twenty to enjoy a special occasion in its elegant charm.*

*The house, standing for over a century off Surawongse Road, is hidden among the lush tropical garden of the Rose Hotel in this urban oasis.*

*☞ Ruen Urai’s signature dishes and chef’s recommendations*

*🌶️ Hot and spicy dishes; please inform us which level of heat is suitable.*



*All prices are subject to applicable government tax and service charge.*

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APPETIZERS

1 ♦	<i>Tung Tong</i> ถุงทองไส้กุ้งและไก่ผัดกระเพรา	฿	300
	Golden-fried mini parcels filled with minced prawns, chicken and holy basil		
2 ♦	<i>Saengwaab Gbratong Tong</i> แสร้งว่ากระทงทอง	฿	350
	Crispy cups filled with prawns and garden herb salad		
3 ♦	<i>Bpobr Bpia Sod Sai Ghoong</i> ปอเปี๊ยะสดไส้กุ้ง	฿	280
	Fresh spring rolls filled with prawns, fresh salad and herbs		
4 ♦	<i>Bpobr Bpia Tod Sai Bpu</i> ปอเปี๊ยะทอดไส้ปูผัดพริกไทยดำ		350
	Deep-fried spring rolls filled with crabmeat and mushrooms in black pepper		
5 ♦	<i>Bpeek Ghai Ruen Urai</i> ปีกไก่เรื้อนอุไร	฿	280
	Ruen Urai fried stuffed chicken wings		
6 ♦	<i>Ghai Haw Bai Dtoey</i> ไก่ห่อใบเตย		280
	Fried marinated chicken wrapped in pandanus leaves		
7 ♦	<i>Ghai Yaang Khamin</i> ไก่ย่างขมิ้น	฿	280
	Grilled chicken filets marinated in turmeric		
8 ♦	<i>Satay Ghoong</i> สะเต๊ะกุ้ง	฿	350
	Barbequed satay of prawns		
9 ♦	<i>Lha Dtiang</i> ลำเตี๋ยง (Please allow 20 minutes.)	฿	350
	Thai sweetmeat (minced prawn, pork and peanuts) enveloped in egg lattice		
10 ♦	<i>Larb Mbu Tod</i> ลาบหมูทอด		300
	Fried minced pork salad served with fresh vegetables		
11 ♦	<i>Tod Mun Ghoong</i> ทอดมันกุ้ง	฿	450
	Deep-fried prawns cakes		
12 ♦	<i>Bpu Mbuan Mbai</i> ปูม้วนใหม่ (Please allow 20 minutes.)		450
	Fried crabmeat, diced prawn and minced pork rolls in silken tofu sheets		
13 ♦	<i>Bpu Nihm Jaa</i> ปูนิ่มจ๋า		480
	Devilled Soft – Shelled crab stuffed with crabmeat and pork		
14 ♦	<i>Ruen Urai Mixed Appetizers</i> รวมอาหารว่างเรื้อนอุไร	฿	per person
	Fried mini parcels, crispy cups with prawn salad, and chicken in pandanus leaves		s 350
	Three items above plus grilled chicken filets in turmeric		m 450
	Four items above plus fried minced pork salad served with fresh vegetables		l 550

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SALADS





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|----|---|--|-------|-----|
| 15 | <i>Yum Som-O</i>                            | ยำส้มโอ<br>Piquant pomelo salad with prawns in a peanut and herb dressing  | 🌶️    | 300 |
| 16 | <i>Yum Puk Boong Tod Gbrob</i>              | ยำผักบุ้งทอดกรอบ<br>Crispy-fried Thai watercress salad served with homemade dressing                               | 🌶️    | 300 |
| 17 | <i>Yum Woon Sen Talay</i>                   | ยำวุ้นเส้นทะเล<br>Seafood and glass vermicelli salad   | 🌶️    | 300 |
| 18 | <i>Tuna Pun Samunphrai</i>                  | ปลาทูน่าพันสมุนไพร<br>Raw tuna rolls filled with fresh herbs in chilli dressing                                    | 🌶️ 🌶️ | 350 |
| 19 | <i>Mieng Pla Ghapong</i>                    | เมี่ยงปลากะพง<br>Fried diced sea bass and betel leaf salad topped in Thai herbal dressing                          | 🌶️ 🌶️ | 300 |
| 20 | <i>Mieng Larb Bped Yaang</i>                | เมี่ยงลาบเป็ดย่าง<br>Spicy salad of diced barbequed duck served on betel leaf                                      | 🌶️    | 300 |
| 21 | <i>Larb Pla Tuna</i>                        | ลาบปลาทูน่า<br>North-eastern style spicy salad of raw tuna   | 🌶️ 🌶️ | 350 |
| 22 | <i>Som Dtum Yod Maprow Ohn Ghoong Yaang</i> | ส้มตำยอดมะพร้าวอ่อนกุ้งย่าง<br>Salad of young coconut shoots in a spicy peanut dressing served with grilled prawns | 🌶️ 🌶️ | 280 |

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SOUPS

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|----|---|--|-------|-----|
| 23 | <i>Dtom Khaa Ghai Sai Bua</i>             | ต้มขาไก่สายบัว<br>Coconut and galangal soup of chicken with water lily stems             | 🌶️    | 320 |
| 24 | <i>Dtom Khloang Talay</i>                 | ต้มโคล้งทะเล<br>Smoky and spicy soup of seafood with tamarind juice                      | 🌶️ 🌶️ | 450 |
| 25 | <i>Dtom Yum Ghai Bai Makhaam Ohn</i>      | ต้มยำไก่ใบมะขามอ่อน<br>Spicy and sour soup of chicken and young tamarind leaves          | 🌶️ 🌶️ | 320 |
| 26 | <i>Dtom Yum Ghoong Maenabm Maprow Ohn</i> | ต้มยำกุ้งแม่น้ำมะพร้าวอ่อน<br>Spicy and sour soup of river prawns and young coconut meat | 🌶️ 🌶️ | 700 |

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RELISHES

- 27 ♦ *Prig Khing Pladookfoo Khaikhem* พริกขิงปลาตุ๋นฟูไข่เค็ม   300  
Deep-fried catfish mixed with chilli paste relish  
accompanied by salted egg and fresh vegetables
- 28 ♦ *Nahmprig Lhong Rua* น้ำพริกลงเรือ   300  
Chilli relish of minced pork and dried shrimps  
accompanied by caramelised pork, salted egg and parboiled vegetables

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SHELLFISH AND SEAFOOD

- 29 ♦ *Nuea Bpu* เนื้อปูผัดผงกะหรี่ หรือ ผัดพริกไทยดำ 700  
Crabmeat: Wok-tossed in curry powder or in black pepper sauce
- 30 ♦ *Bpu Nihm* ปูนิ่ม  450  
ทอดกระเทียมพริกไทย ผัดผงกะหรี่ หรือ ผัดพริกไทยดำ  
Soft-shelled crab: Crispy fried with garlic and pepper;  
stir-fried in curry powder; or in black pepper sauce
- 31 ♦ *Hoy Shell Pad Nahm Prig Phow* หอยเชลล์ผัดน้ำพริกเผา   450  
Sautéed scallops in chilli jam and sweet basil
- 32 ♦ *Ghoong Maenahm* กุ้งแม่น้ำ  700  
ทอดกระเทียมพริกไทย ย่างน้ำตก ย่างเครื่องแกง หรือ ย่างซอสมะขาม  
River prawns: Crispy fried with garlic and pepper; grilled and dressed in spicy herb salad  
grilled in curry paste; or grilled and served in tamarind sauce
- 33 ♦ *Ghoong Maenahm* กุ้งแม่น้ำใหญ่ย่าง (ตัวละ)  each 950  
Grilled large river prawns served with spicy seafood sauce and tamarind sauce
- 34 ♦ *Pla Ghapong* ปลากระพง  400  
ผัดน้ำพริกเผาตะไคร้หอม ผัดพริกขิง หรือ นึ่งมะนาว  
Sea bass: Stir-fried filets with roasted chilli jam and aromatic lemongrass sauce;  
stir-fried in chilli paste; or steamed in spicy lime sauce.  
(For steamed fish, please allow 20 minutes.)
- 35 ♦ *Pad Chaa Talay* ผัดฉ่าทะเล 450  
Filets of sea bass, scallops and prawns sautéed with spicy and aromatic Thai herbs

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## POULTRY AND MEAT

- 36 ♦ *Ghai Yaang Rhue Mhu Yaang Dtakrai Sauce Makhaam*  300  
ไก่ย่าง หรือ หมูย่างตะไคร้ซอสมะขาม *pork 320*  
Grilled lemongrass infused filets of chicken or pork in tamarind sauce
- 37 ♦ *Ghai Yaang Prigthaidum*  300  
ไก่ย่างพริกไทยดำ  
Grilled chicken filets marinated with black pepper served with Isaan spicy sauce
- 38 ♦ *Ghai Pad Med Mamuang Himmaphan*  300  
ไก่ผัดเม็ดมะม่วงหิมพานต์  
Wok-sautéed chicken with cashew nuts
- 39 ♦ *Khor Mhu Yaang Rhue Nuea Rib Eye Yaang*  *pork 350*  
คอหมูย่าง หรือ เนื้อริบอายย่างจิ้มแจ่ว *rib eye 850*  
Grilled marinated pork neck or Australian Angus rib eye served with Isaan spicy sauce
- 40 ♦ *Bped Yaang Pad Prigthaidum*   380  
เป็ดย่างผัดพริกไทยดำ  
Stir-fried barbequed duck in black pepper sauce
- 41 ♦ *Nuea Rib Eye Pad Bai Yee-rhaa*   450  
เนื้อริบอายผัดใบยี่ห่วย  
Stir-fried Australian Angus rib eye with tree basil leaves
- 42 ♦ *Sii Khrong Ghae Pad Chaa*   1,100  
ซี่โครงแกะผัดฉ่า  
Grilled lamb chops sautéed with spicy and aromatic Thai herbs

## CURRIES

- 43 ♦ *Ghaeng Khua Nuea Bpu*  650  
แกงคั่วเนื้อปูกับใบชะพลู  
Roasted red curry of crabmeat with betel leaves
- 44 ♦ *Ghaeng Ped Bped Yaang Ghub Sai Bua*   380  
แกงเผ็ดเป็ดย่างกับสายบัว  
Red curry of barbequed duck with water lily stems
- 45 ♦ *Ghaeng Ghorlae Ghai*  350  
แกงกอแหละไก่  
Southern-style dry curry of chicken served with cucumber salsa
- 46 ♦ *Ghaeng Khua Gbradoog Mhu*  350  
แกงคั่วกระดูกหมูแบบบักซี่ใต้  
Southern-style roasted curry of pork spare ribs
- 47 ♦ *Ghaeng Hunglay*  350  
แกงฮังเล  
Burmese-style pork curry with ginger and garlic
- 48 ♦ *Ghaeng Panaeng*  *chicken 320*  
แกงพะแนง ไก่ หรือ ซี่โครงแกะ *lamb chops 1,100*  
Dry red panaeng curry of chicken or lamb chops
- 49 ♦ *Ghaeng Khaew Whaan Ruen Urai*  *chicken 320*  
แกงเขียวหวานเรื้อนอุไร ไก่ หมู หรือ เนื้อ *pork 350 or beef 450*
- 50 ♦ *Ghaeng Massamun*   *chicken 350*  
แกงมัสมั่นไก่ เนื้อ หรือขาแกะ *beef 450 lamb shank 950*  
Aromatic Massamun curry of chicken or beef or lamb shank



## VEGETARIAN DISHES AND VEGETABLES

- 51 ♦ *Larb Hed Ruam* ลาบเห็ดรวม  220  
North-eastern style spicy salad of mixed mushrooms
- 52 ♦ *Tod Mun Khao Pode* ทอดมันข้าวโพด 220  
Deep fried corn fritter
- 53 ♦ *Tombuukhai Song Khrueng* เต้าหู้ไข่ทรงเครื่อง 250  
Deep-fried egg tofu with minced chicken, prawns, squid and shitake mushrooms
- 54 ♦ *Hed Ruam Pad Nahmmun Hoy* เห็ดรวมผัดน้ำมันหอย 220  
Sautéed mixed mushrooms in oyster sauce
- 55 ♦ *Ghaeng Ped Hed Ruam Rhue Puk Ruam* แกงเผ็ดเห็ดรวม หรือ ผักรวม 250  
Red curry of mixed mushrooms or with mixed vegetables
- 56 ♦ *Yod Mara Rhue Puk Boong Fye Daeng Mhu Ghrob*  pork 250  
ผัดยอดมะระ หรือ ผักขม ไฟแดงหมูกรอบ หรือ หอยเชลล์ scallops 350  
Wok-sautéed young bitter melon leaves or Thai watercress with crispy pork or scallops



## RICE AND NOODLES

- 57 ♦ *Khao Pad Mungsawirat* ข้าวผัดมังสวิรัต  s 220  
Fried rice with mixed vegetables and soy sauce l 300
- 58 ♦ *Khao Pad Talay* ข้าวผัดทะเล  s 260  
Fried rice with mixed seafood l 360
- 59 ♦ *Khao Pad Pong Gharee Supparod* ข้าวผัดผงกะหรี่สับปะรด prawns s 250 l 380  
Stir-fried rice in curry powder and pineapple with prawns or chicken chicken s 220 l 320
- 60 ♦ *Khao Pad Prig Khing Pladookfoo* ข้าวผัดพริกขิงปลาตุ๋น  250  
Spicy fried rice with crispy catfish and chilli paste
- 61 ♦ *Ghuay Dtian Pad Nahmprig Phow* ก๋วยเตี๋ยวผัดน้ำพริกเผา กับ ปลา กุ้ง หรือ ไก่ sea bass or prawns 250  
Wok-sautéed fresh rice noodles in roasted chilli jam with sea bass, prawns, or chicken 220
- 62 ♦ *Pad Thai Ghoong Maenam* ผัดไทยกุ้งแม่น้ำ  s 280  
Wok-tossed rice noodles in tamarind sauce with river prawn l 420
- 63 ♦ *Khao Hommali Suay* ข้าวหอมมะลิสวย 30 per dish  
Steamed jasmine rice 90 per bowl



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