



WANGLANG MEANING "PALACE BEHIND THE PALACE," THE AREA WHICH PEOPLE GATHERED SURROUNDING THE GRAND PALACE. FROM ROYALS RESIDING TO MERCHANTS PASSING THROUGH THE CHAO PHRAYA RIVER, WANG LANG BECAME THE EPICENTER OF PEOPLE ALL OVER THE PROVINCES OF THAILAND, AND OF COURSE, THE FOOD FOLLOWED. THROUGH TIME, THE CULINARY MELTING POT CENTER IN WANG LANG EMERGED. FOOD MERCHANTS FROM THE FOUR CORNERS OF SIAM STARTED SELLING FLAVORS FROM THEIR HOMES AND SOON EVOLVED INTO A GIANT CULINARY MELTING POT WHERE WE COULD SEE AND TASTE AT THE WANG LANG MARKET TODAY.

WANG LANG MARKET IS A SMALL ALLEY ALONG THE SIRIRAJ HOSPITAL ROAD, PARALLEL TO THE CHAO PHRAYA RIVER. IT IS A PLACE BRIMMING WITH THE COLORS OF COMMUNITY LIFE. FROM THE PAST TO THE PRESENT, WANG LANG HAS BEEN ONE OF THE DESTINATIONS THAT GATHER A VARIETY OF FOODS, ATTRACTING PEOPLE FROM VARIOUS PLACES TO VISIT, WALK, AND TASTE THE UNIQUE FLAVORS OF WANG LANG MARKET. AT THEATER RIVERSIDE, WE WANT TO PRESENT FOOD THAT IS SIMPLE IN TASTE YET REFLECTS THE EXPERIENCE OF WANG LANG, OFFERED IN A NEW FORM.

ALONG WITH MENU ITEMS PAYING HOMAGE TO THE PAST THEATRE PLAYS CHARACTERS, EMBODYING

THE ESSENCE OF THE UNIQUE HISTORY OF THEATRE RESIDENCE.

WE WELCOME YOU TO BE A PART OF OUR HISTORY.

THEATRE RIVERSIDE: A CULINARY JOURNEY

AT THEATRE RIVERSIDE, OUR MENU PAYS HOMAGE TO THE LEGACY OF PATRAVADI THEATRE, WHERE EACH DISH IS INSPIRED BY THE ICONIC PLAYS DIRECTED BY THAILAND'S NATIONAL ARTIST, PATRAVADI MEJUDHON, LOVINGLY KNOWN AS "KRU LEK." OUR SIGNATURE DISHES, NAMED AFTER FAMOUS PLAYS OR CHARACTERS, EMBODY THE EMOTIONS AND NARRATIVES OF THESE STORIES, BLENDING TRADITION WITH CREATIVITY.

THE CUISINE AT THEATRE RIVERSIDE ALSO REFLECTS THE RICH CULTURAL TAPESTRY OF THE WANG-LANG COMMUNITY. HISTORICALLY A BUSTLING CENTER FOR MERCHANTS AND TRADERS DUE TO ITS PROXIMITY TO THE GRAND PALACE, WANGLANG HAS ALWAYS BEEN A MELTING POT OF DIVERSE PEOPLE AND INGREDIENTS. THIS VIBRANT MIX IS EVIDENT IN OUR VARIED MENU, CELEBRATING THE UNIQUE FLAVORS AND CULINARY TRADITIONS THAT HAVE THRIVED HERE FOR GENERATIONS.



สตูไก่ครูเล็ก

GRANDMA'S CHICKEN STEW

GRANDMA'S CHICKEN STEW IS A CHERISHED RECIPE CRAFTED BY KRU LEK HERSELF. SLOW-ROASTED CHICKEN AND SEASONAL VEGETABLES CREATE AN AROMATIC BROTH, EVOKING MEMORIES OF HOME-COOKED MEALS. WITH LOVE AND SOUL IN EVERY BOWL, IT'S A TASTE OF TRADITIONAL COMFORT.

450.-



APPETIZER

ชมพลาล่าเนื้อ 🔿 440.-SOMPLA LA NUA สังข์ทอง 🔿 🧷 260.-SUNGTONG ไก่แก้วสร้อยแสงแดง 🔿 280.-KAI KAEW SUY SANG DANG ข้าวโพดทอดซอสส้มตำ 🔿 450.-CORN RIBS SOMTUM SHRIMP DIP SAUCE แตงโมปลาแห้ง 🔿 180.-SUMMER WATERMELON BITES ปอเปี๊ยะไส้เบคอนเห็ดชีส 200.-BACON MUSHROOM CHEESE SPRING ROLLS ้เกี๊ยวห่อชีสครีมปู 240.-CRAB RANGOON ไก่ทอดซอสมะขาม 220.-TAMARIND CHICKEN WINGS ทอดมันกุ้ง 220.-SHRIMP CAKE พิชซ่าแกงเขียวหวานไก่ 220.-GREEN CURRY ROTI PIZZA (CHICKEN) เฟรนช์ฟรายส์ไข่เค็ม 180.-SALTED EGG FRENCH FRIES เฟรนช์ฟรายส์ลาบไก่ 220.-LARB FRENCH FRIES (CHICKEN) เฟรนช์ฟรายส์ 140.-

FRENCH FRIES



SOMPLA LA NUA

INSPIRED BY THE GREATEST HUNTER CHARACTER IN OUR PLAY, "NGO PA", SET IN A TROPICAL JUNGLE, THIS DISH PRESENTS HIS HUNT-GRILLED AUSTRALIAN STEAK RESTING ON TANGY FLASH-FRIED EGGPLANT SALAD TOPPED WITH CRISPY SHALLOTS AND AROMATICS





A FOLKLORE TALE ABOUT A CHILD LIVING IN A SHELL, SYMBOLIZING GOOD FORTUNE HIDDEN WITHIN, THIS DISH FEATURES LOCALLY SOURCED FRESH THAI CLAM IN A SAVORY ROASTED THAI RED CHILI PASTE SAUCE, FILLED IN GOLDEN BROWN CROQUETTES.



ไก่แก้วสร้อยแสงแดง

KAI KAEW SUY SANG DANG

A MYTHICAL CHICKEN THAT LURED THE MAIN CHARACTER IN LILIT PHRA LO WITH ITS SWEET VOICE INTO THE JUNGLE, LEADING TO HIS DEMISE. SALTY AND SWEET MARINATED CHICKEN SUBTLY WRAPPED IN FRAGRANT PANDAN LEAVES. GRILLED OVER FIRE, AND SERVED WITH SWEET AND SPICY SAUCES.







สลัดไก่ 🔿

240.-

CHINESE CHICKEN SALAD

270.-

สลัดผลไม้ FRUIT SALAD

ซีซาร์สลัด CAESAR SALAD

240.-





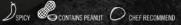


ข้าวโพดทอดซอสส้มตำ

CORN RIBS SOMTUM SHRIMP DIP SAUCE

แตงโมปลาแห้ง SUMMER WATERMELON BITES







SPICY SALAD

ยำใหญ่เธียเตอร์ THEATRE SEAFOOD SPICY SALAD

จินตหรา JINTARA

้ยำวุ้นเส้น 🚜 GLASS NOODLE SPICY SALAD

ยำส้มโอ POMELO SPICY SALAD

ลาบแซลมอน LARB SALMON

380.-

290.-

260.-

270.-

250.-



ยำใหญ่เธียเตอร์ THEATRE SEAFOOD SPICY SALAD



จินตหรา 🌶 JINTARA

JINTARA RAWATEE FROM "ENAU", ONE OF OUR FAMOUS PLAYS ABOUT FOUR SINS (LOVE, GREED, AGGRESSION, AND FASCINATION), THIS REFRESHING HERB SALAD IS ACCOMPANIED BY TRADITIONAL THAI CRISPY FRIED FISH AND LOCAL RED CHILIES, OFFERING A BLEND OF SWEET, SOUR, SPICY, AND SALTY FLAVORS.





PASTA / NOODLE

จรกาโชเช) Joraka sosay	390
ผัดไทยกุ้งแม่น้ำ ዼ ⊘ RIVER PRAWN PAD THAI	490
ผัดไทยกุ้งสด 🗷 PRAWN PAD THAI	240
พัดมักกะโรนี (ไก่, หมู) stir fried macaroni (chicken or pork)	230
สปาเก็ตตี้คาโบนาร่า carbonara	280
สปาเก็ตตี้เบคอนผัดพริกแห้ง BACON SPAGHETTI AGLIO OLIO	240
แซลมอนเฟตตุชชินี ⊅ salmon red curry fettuccini	390
สปาเก็ตตี้ทรัฟเฟิลคาโบนาร่า truffle carbonara	340
เส้นจันท์กะเพราเนื้อ ○ ♪ STIR FRIED BEEF KRAPOW WITH RICE NOODLE	240



จรกาโซเซ 🌶 JORAKA SOSAY

INSPIRED BY THE CHARACTER FROM **ENAU-JORAKA** PLAY,
A LESS THAN HANDSOME DRUNKEN CHARACTER WHO WISHED TO POSSESS THE LOVE OF BUSSABA.
OUR MODERN TAKE ON CLASSIC THAI DRUNKEN NOODLES FEATURES SQUID INK SPAGHETTI STIR-FRIED
WITH A FIERY COMBINATION OF THAI CHILIES, FRESH SEAFOOD, AND TOPPED WITH
GENEROUS PORTIONS OF CRISPY HOLY BASIL.





ผัดไทยกุ้งแม่น้ำ 🚜 RIVER PRAWN PAD THAI

MAIN

คงคาประลัย 🔿 🕽 kong ka pra rai	540
กาหลง 🔿 GA LHONG	650
กุ้งแม่น้ำทอดราดพ RIVER PRAWNS WITH GARLIC	ริกเกลือ 🔿 🧷 750 ^{CHILI}
์ สุพรรณมัจฉา 🔿 suphanmatcha (the golden	420 FISH)
Uann:wvsnowsn FRIED SEABASS WITH SWEET	240 Chili sauce
ปลากะพงทอดราดเ FRIED SEABASS IN FISH SAUC	
ไก่ผัดเม็ดมะม่วง stir fried chicken with ca	220 Shew nuts
ไข่เจียวหมูลับใส่ใบโห crispy pork omelette with	
หมูทอดกระเทียมพริ	ริกไทย 210
ผัดผักรวม stir-fried mixed vegetabli	200 E
กะหล่ำปลีผัดน้ำปลา stir-fried cabbage with fi	
ใบเหลียงผัดไข่ LIANG LEAVES WITH EGGS	240
พัดกะเพราเนื้อ / ทะ HOLY BASIL BEEF / SEAFOOD	la 300
พัดกะเพราหมู / ไก่ HOLY BASIL PORK / CHICKEN	260

คงคาประลัย 🤰

KONG KA PRA RAI

IS NAMED AFTER THE TREACHEROUS VILLAIN
IN OUR FAMOUS PLAY, SINGHA KRAI PHOB.
IT FEATURES AUSTRALIAN SHORT RIBS
SOUS VIDE FOR HOURS, THEN STIR-FRIED
IN HOLY BASIL WITH FIERY THAI CHILIES,
AND TOPPED WITH CRISPY BASIL.



nakav GA LHONG

NAMED AFTER THE ENCHANTED RED RIVER
IN OUR PLAY, LILIT PHRA LO,
FEATURES STIR-FRIED
AUSTRALIAN BEEF IN A CLASSIC BEAN
AND TOFU SAUCE, KNOWN FOR
ITS VIBRANT RED COLOR,
AND SERVED WITH FRESH VEGETABLES.









สุพรรณมัจฉา SUPHANMATCHA (THE GOLDEN FISH)

NAMED AFTER THE PERFECT WIFE OF A BRAVE GENERAL IN THE RAMAKIEN THAI LITERATURE, THIS DISH FEATURES A PERFECTLY GOLDEN FRIED SEABASS RICH IN AROMATICS. IT IS SERVED WITH A TRIO OF SAUCES: SWEET AND SAVORY FISH SAUCE, VIBRANT SEAFOOD SAUCE, AND TANGY RED CHILI WITH CRUSHED PEANUT SAUCE.

STEAK

สเต็กแซลมอนซอสเพสโต้แซ่บ 🔿	790
I 高ošovik (Crying tiger) <i>〇 』</i> AUS. BLACK ANGUS STRIPLOIN STEAK	770:
สเต็กหมูคุโรบุตะซอสบาร์บีคิว หมดงยบาล pork chop with BBQ SAUCE	720
สเต็กปลาแซลมอน เลม่อนครีมซอส salmon steak with lemon sauce	770
สเต็กเนื้อออสเตรเลียซอสไวน์แดง aged tenderloin australian beef garden steak	990
บีฟเวลลิงตัน BEEF WELLINGTON	1,100
ซี่โครงเนื้อตุ๋นซอสไวน์แดง BRAISED BEEF SHORT RIBS WITH RED WINE SAUCE	950



สเต๊กแซลมอนซอสเพสโต้แซ่บ SALMON STEAK WITH THAI INSPIRED PESTO









CURRY

วิวาหพระสมุท 🔿 460.-VIVAH PRASAMUT แกงเผ็ดเป็ดย่างกงฟี 🔿 450.-CONFIT DUCK CURRY WITH PINEAPPLE AND LYCHEE แกงเขียวหวานโบราณ 🔿 580.-BRAISED BEEF SHORT RIB GREEN CURRY แกงคั่วสับปะรดกุ้ง ○ shrimp red curry with pineapple 300.-แกงเขียวหวานไก่ 230.-CHICKEN GREEN CURRY พะแนง ไก่/หมู่ & PANANG CHICKEN / PORK 210.-มัสมั่นไก่ & 250.-CHICKEN MUSSAMAN CURRY

แกงเผ็ดเป็ดย่างกงฟี confit duck curry with pineapple and lychee



แกงเขียวหวานโบราณ BRAISED BEEF SHORT RIB GREEN CURRY



แกงคั่วสับปะรดกุ้ง SHRIMP RED CURRY WITH PINEAPPLE





SOUP

ผีเสื้อสมุทร 🔿 PHISUEY SAMUT	450.
ต้มยำกุ้ง ﴾ HOT AND SPICY SHRIMP SOUP (TOM YUM KOONG)	350
ต้มข่าไก่ ⊅ SPICY COCONUT CHICKEN SOUP (TOM KHA GAI)	230
ต้มแช่บปลากะพง ⊅ SEABASS HOT AND SPICY SOUP	320
ซุปมันฝรั่งน่องไก่ BRAISED CHICKEN WING POTATO SOUP	240
ต้มแซ่บเนื้อออสเตรเลีย ⊅ aus. Beef hot and spicy soup	390

แกงรัญจวนเนื้อสันในออสเตรเลีย ⊘ 450.-SPICY SHRIMP PASTE AUS BEEF SOUP

Curry Popular in early century inspired by the Thai palace cuisine. Made by combining flavors of aged imported tenderloin along with fresh aroma of fresh herbs and fermented shrimp paste.

ต้มยำกุ้ง HOT AND SPICY SHRIMP SOUP (TOM YUM KOONG)



แกงรัญจวนเนื้อสันใน ออสเตรเลีย spicy shrimp paste aus BEEF Soup



DSPICY &CONTAINS PEANUT O CHEF RECOMMEND



A LOVE STORY SET IN THE SEA,
THIS DISH HARMONIZES RED CURRY CUSTARD
AND THAI LOCAL FRESH SEAFOOD,
SERVED IN A SWEET YOUNG COCONUT SHELL.



SPICY COCONUTCHICKEN SOUP (TOM KHA GAI)

ผีเสื้อสมุทร PHISUEY SAMUT

THIS SIGNATURE DISH-FROM RAYONG PROVINCE IS INSPIRED BY A GIANT MYTHICAL FEMALE VILLAIN CAST AWAY UNDER THE OCEAN. LIVING IN SORROW. THE DISH FEATURES HER EMOTIONS WITH SALTY AND SOUR CABBAGE SIMMERED IN BROTH OF MINCED PORK, OVERSTUFFED IN FRESH THAI SQUID FROM THE PACIFIC THAI GULF, WITH THE HEAT AGGRESSION OF THAI RED CHILIES.



ข้าวผัดสับปะรดเธียเตอร์ 250.-THEATRE PINEAPPLE FRIED RICE WITH HAM AND CASHEW NUTS TOPPED WITH GENEROUS PORTION

OF THAI DELICACY SWEETEN PORK JERKY.

ข้าวผัดกุ้ง 250.-SHRIMP FRIED RICE

ข้าวผัดปู 290.-CRAB FRIED RICE

ข้าวผัดน้ำพริกปลาดุก 🔿 250.-CATFISH FRIED RICE

ข้าวผัดน้ำพริกลงเรือ 320.-SPICY SHIRMP PASTE FRIED RICE WITH CRISPY FISH

ข้าวผัดมันเนื้อออสเตรเลีย 650.-

BEEF FAT FRIED RICE WITH AUS. STRIPLOIN STEAK

ข้าวหอมมะลิ 30.-STEAMED RICE 1 SERVING

โรตี 45.-ROTI

ไข่ดาว 25.-FRIED EGG











SANDWICH

คลับแซนด์วิช CLUB SANDWICH

280.-

ครัวซองท์แซนด์วิชไข่ BREAKFAST CROISSANT SANDWICH

290.-



DESSERT

ขนมปังสังขยาใบเตย | ชาไทย 🔿 PANDAN CUSTARD SERVED WITH BREAD

125.-

ไอศครีมกะทิ+เครื่อง ⊘

155.-

COCONUT MILK ICE CREAM

แม่เสียงหวาน 🔿

MAE SEANG WAN

145.-

กะบาลเหน่ง*O*

145.-

KEABAN NENG

ฮันนี่โทส HONEY TOAST

280.-

แพนเค้ก PANCAKES BANANA I BLUEBERRY I STRAWBERRY 155.-

อินทนิลใบเตย

115.-

THAI JELLY PANDAN IN COCONUT MILK

เครปซูเซตต์ CREPE SUZETTE

280.-

แอปเปิ้ลสตรูเดิ้ล

280.-

APPLE STRUDEL

ICE CREAM TOPINSU

VANILLA I CHOCOLATE I YUZU-PASSION FRUIT SORBET 2 SCOOPS

135.-

CAKE OF THE DAY







DRAWING INSPIRATION FROM THE PLAYS AT PATRAVADI THEATRE

แม่เสียงหวาน

MAE SEANG WAN

PAYS HOMAGE TO MOTHER'S SWEET VOICE
WITH COCONUT DUMPLINGS FLOATING IN COCONUT MILK,
PAIRED PERFECTLY WITH COLD THAI COFFEE.



กะบาลเหน่ง KEABAN NENG

OFFERS A SAVORY DELIGHT WITH STEAMED COCONUT DUMPLINGS
TOPPED WITH ROASTED COCONUT FLAKES,
ACCOMPANIED BY A HOT SERVING OF THAI COFFEE.

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