

THE PAVILION

AYUTTHAYA SET MENU



*RM 250 per person Exclusive Wine
RM 470 per person Inclusive Wine
(Minimum of 2 persons)*

*All prices are in Ringgit Malaysia
& subject to 10% service charge*

*A vegetarian menu is available upon request
Please inform us if you have any specific dietary needs.*

*For the convenience of our guests, we kindly ask to please refrain
from using mobile phones inside the restaurant & dining area.*

APPETISERS

Goong Thod Bai Chaplu
Deep fried prawn with betel leaf

Yaam Gai Yaang Kap Taeng Khwa
Spicy grilled chicken with cucumber salad

*Michel Roux, The Waterside Inn,
Champagne, France NV*



SOUP

Tom Khati Talay
Sea food with turmeric, mushroom & coconut soup

*Churchview Silverleaf, Chenin Blanc,
Margaret River, Australia 2017*



MAIN COURSES

Pla Kaphong Daeng Thod Phanaeng
Deep fried red snapper with spicy curry & crushed peanuts

Nuea Phad Med Mamuang Him Maphan
Wok fried beef with dried chili, capsicum & cashew nut

Phad Brokoli Goong Kap Hed Ruam
Stir fried broccoli with prawn & assorted mushroom
in oyster sauce

Khao Horm Mali
Steamed Jasmine rice

*Valle de la Puerta, La Rioja, La Puerta Reserva,
Malbec, Argentina 2015*



DESSERTS

Kruay Cheam
Sweet banana in sugar syrup with coconut milk &
vanilla ice cream

Dry Sack William and Humbert, Sherry, Spain



Cha Mali
Jasmine Tea