

THE PAVILION

SEAFOOD & LOBSTER SET MENU



*RM 380 per person Exclusive Wine
RM 550 per person Inclusive Wine
(Minimum of 2 persons)*

*All prices are in Ringgit Malaysia
and 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

Hor Mok Thalay

Steamed seafood, herbs, coconut cream

Nam Tok Pla Thod

Deep-fried fish, spicy aromatic herbs salad

Popia Poo

Fresh vegetables, crab meat spring roll

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



SOUP

Po Taek Talay

Spicy seafood soup, tamarind, hot basil

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



MAIN COURSES

Goong Mungkorn Thod Krathiam Prig Thai

Deep fried lobster, garlic pepper sauce

Pla Neong Khing Dong

Steamed Garoupa, pickled ginger

Phad Char Goong Naang

Wok-Fried prawn, crushed chili, garlic, basil

Phad Brokoli Kap Hed Ruam Nam Man Hoy

Stir-fried broccoli and mushroom in oyster sauce

Khao Horm Mali

Steamed Jasmine rice

*Wooing Tree, Central Otago,
White Pinot Noir 2015*



DESSERTS

Pholamai Ruam Wun Gati Baitoey Kap Sherbet

Coconut pandan jelly, exotic sorbet, carved fruits

*Sauternes, Château Bastor-Lamontagne,
Bordeaux, France 2011*



Cha Mali

Jasmine Tea