

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

Shrimp and peanuts are essential to many Thai dishes. Please inform us if you have any specific dietary needs.

APPETISERS

Hor Mok Thalay

Steamed crab meat, wild prawns, fish, Thai herbs, coconut milk

Nam Tok Pla Thod

Crispy red snapper fish fillet, spiced aromatic Siamese herb salad

Popia Poo

Picked crab meat spring roll, seasonal selection of local vegetables

Michel Roux, The Waterside Inn, Champagne, France



SOUP

Po Taek Talay

Hot & sour seafood soup, lime juice, hot basil & kaffir lime leaves

*Domaine Bott-Geyl, Alsace, Les Éléments,
Gewürztraminer, France 2015*



MAIN COURSES

Goong Mungkorn Thod Krathiam Prig Thai

Wok-fried bamboo lobster, garlic pepper sauce

Pla Neong Khing Dong

Steamed Garoupa fish fillet, pickled young ginger

Phad Char Goong Naang

Wok-fired king prawns, bird-eye chili pepper,
toasted garlic, Holy basil

Phad Brokoli Kap Hed Ruam Nam Man Hoy

Wok-tossed broccoli, Asian mushrooms, Mae Krua Gold
Standard oyster sauce

Khao Horm Mali

Steamed Thai Jasmine rice

*Sidewood, Adelaide Hills, Pinot Noir,
Australia 2016*



DESSERT

Pholamai Ruam Wun Gati Baitoey Kap Sherbet

Coconut jelly flavored with pandan, mango sorbet, carved
tropical fruits

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



Cha Mali

Jasmine Tea