

# 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

*Wittmann, Rheinhessen, Trocken,  
Riesling, Germany 2017*



## 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

*Trinity Hill, Hawkes Bay, Pinot Noir,  
New Zealand 2017*



## 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