

# THE PAVILION

## AYUTTHAYA TASTING SET MENU



*RM 250 per person Exclusive Wine*

*RM 470 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

### Goong Thod Bai Chaplu

Crisp minced prawns with egg, wrapped in wild betel leaves

### Yaam Gai Yaang Kap Taeng Khwa

Spiced grilled chicken, cucumber, coriander salad,  
Nam Yam dressing

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



## SOUP

### Tom Khati Talay

Hot & sour coconut seafood soup tempered with turmeric,  
abalone mushrooms, hot basil

*Rolf Binder, Selection, Barossa Valley,  
Chardonnay, Australia 2017*



## MAIN COURSES

### Pla Kaphong Daeng Thod Phanaeng

crisp fillet of red snapper fish, red coconut milk curry,  
crushed peanuts

### Nuea Phad Med Mamuang Him Maphan

Wok seared beef tenderloin, dried chili pepper, capsicums,  
cashew nuts

### Phad Brokoli Goong Kap Hed Ruam

Stir-fried broccoli, wild prawns, Shimeji, king oyster, wood ear  
mushrooms, Mae Krua Gold Standard oyster sauce

### Khao Horm Mali

Steamed Thai Jasmine rice

*Château Tour Prignac, Cru Bourgeois,  
Bordeaux, France 2015*



## DESSERT

### Kruay Cheam

Sweet banana with coconut milk, vanilla-palm sugar ice cream  
*Dry Sack William and Humbert, Sherry, Spain*



### Cha Mali

Jasmine Tea