

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 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

*Wittmann, Trocken, Weisser Burgunder,
Rheinhessen, Germany 2018*



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

*Cotes Du Rhone Village, Cairanne,
Domaine Les Hautes Cances, 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