

THE PAVILION

AHARN RIAK NAM YOI / APPETISER

Poh Pia Goong 	60
<i>Minced Prawn, Lemongrass Spring Rolls (3 pieces), House-made Hot & Sweet Chili Sauce</i>	
Gai Hor Bai Toey  	60
<i>Deep-Fried Pandanus Wrapped Chicken, Sweet Soy & Sesame Nahm Jim</i>	
Poo Nim Phad Naam Prik Pow 	70
<i>Crispy Soft Shell Crab, Thai Chili Oil</i>	
A-Han Wang Siam / Taste of Siam  	80
<i>Minced Prawn-Lemongrass Spring Roll, Young Papaya Salad Pandanus Wrapped Chicken, Nahm Jim Dipping Sauce</i>	
Poh Piah Jae  	48
<i>Crisp Vegetable Spring Rolls (3 pieces), House-made Hot and Sweet Chili Sauce</i>	

YAM / SALADS

Yam Mamuang Goong Naang   	60
<i>Traditional Spicy Green Mango, Wild Prawns, Palm Sugar Prik Nam Pla Dressing</i>	
Yam Som O Gai Kap Goong   	60
<i>Siamese Herbs, Pomelo, Chicken, Wild Prawn</i>	
Laab Gai  	60
<i>Spicy Aromatic Minced Chicken, Toasted Rice, Thai Herbs</i>	
Yam Som O Jae    	48
<i>Pomelo, Caramelised Coconut with Siamese Herbs</i>	
Yam Mamuang Jae    	48
<i>Traditional Spicy Green Mango Salad, Tomato, Cashew Nuts, Nam Yam Dressing</i>	

KAENG CHEURD / SOUPS

Tom Yaam Goong 	35
<i>Hot & Sour Prawn Soup, Straw Mushrooms, Kaffir Lime Leaves</i>	
Tom Kha Gai  	35
<i>Chicken, Galangal in Savoury Coconut Broth</i>	
Tom Yam Hed Ruam   	30
<i>Clear Vegetable Broth, Assorted Mushrooms, Kaffir Lime Leaves</i>	
Tom Kha Phak   	30
<i>Seasonal Selection of Local Vegetables, Savoury Coconut Broth, Lime Juice</i>	

AHARN LARK / MAIN COURSES

Goong Lai Suer Lard Krathiam Prig Thai  	175
<i>Wild Jumbo Prawns, Sweet Garlic, Black Pepper Sauce</i>	
Phad Phed Goong Bai Chaplu  	110
<i>Spice-Fried Wild King Prawns, Betel Leaves</i>	
Pla Neong Sos Takrai  	120
<i>Steamed Red Snapper Fish, Lemongrass, Chili Pepper, Lime</i>	
Pla Sam Rod  	120
<i>Crisp Fillet of Red Snapper Fish, Three Flavoured Sauce</i>	
Nuea Phad Prig Khee Noo Sod  	95
<i>Wok-seared Chili Beef Tenderloin, Garlic, Hot Basil</i>	
Gai Phad Khing  	95
<i>Wok-Tossed Chicken, Wild Ginger, Wood Ear Mushrooms</i>	
Gai Phad Med Mamuang Him Maphan   	95
<i>Wok-Fried Chicken with Onions, Capsicum, Dry Chili, Cashew Nuts</i>	
Hor Mok Talay Nai Maprao Oan  	120
<i>Steamed Seafood Souffle, Fragrant Thai Spice in Young Coconuts</i>	
Taohoo Thod Prew Wan   	38
<i>Wok-fried Bean Curd, Seasonal Vegetables, Sweet Pineapple, Sour Sauce</i>	

KREANG KAENG / THAI CURRIES

Kaeng Khiaw Wan Gai, Nuea Rue Goong  	90
<i>Green Curry of Chicken or Beef, Baby Eggplant, Snake Beans</i>	
	120
<i>Green Curry of Wild Prawns, Baby Eggplant, Snake Beans</i>	
Massaman Nuea Rue Kae   	120
<i>Massaman Curry of Beef or Lamb, Simmered with Coconut Milk Broth Potatoes, Cashew Nuts</i>	
Phanaeng Gai, Nuea Rue Goong   	90
<i>Red Curry of Chicken or Beef, Crushed Peanuts</i>	
	120
<i>Red Curry of Wild Prawns, Crushed Peanuts</i>	
Kaeng Nuea Poo Pak Tai  	120
<i>Southern-Style Crab Meat Curry, Pineapple Simmered with Coconut Milk Wild Betel Leaves</i>	
Kaeng Khiaw Wan Rue Kaeng Phed Jae   	58
<i>Green or Red Curry of Seasonal Selection of Local Vegetables, Bean Curd Simmered with Coconut Milk</i>	

PHAK, KHAW / VEGETABLES, RICE & NOODLES

Phad Phak Ruam  	43
<i>Seasonal Selection of Local Vegetables, Mushrooms, Oyster Sauce</i>	
Phad Phak Khiaw Sos Thualeang  	43
<i>Asian Greens, Garlic Soy Sauce</i>	
Phak Boong Fai Daeng  	43
<i>Wok-fried Morning Glory with Chilli, Garlic, Soy Bean</i>	
Khao Phad  	45
<i>Home-styled Egg Fried Rice, Toasted Garlic</i>	
Khao Phad Sapparod   	45
<i>Sweet Pineapple Fried Rice</i>	
Phad Thai Goong Sod   	50
<i>Wok-Tossed Rice Noodles, Prawns, Egg, Bean Sprouts, Crushed Peanuts</i>	
Phad Phak Khing Sod   	38
<i>Stir-Fried Assorted Asian Vegetables, Young Ginger, Mushrooms, Soy Sauce</i>	
Kway Teow Pad Jae   	43
<i>Wok-tossed Flat Rice Noodles with Bean Curd, Vegetables, Mushrooms</i>	
Khao Phad Jae   	43
<i>House-Wok Fried Rice</i>	

Steamed Thai Jasmine Rice & Sticky Rice Are Complimentary

KHANOM WARN / THAI DESSERTS

Pohlamai Sod   	32
<i>Seasonal Sliced Tropical Fruits with Lime</i>	
Khao Neow Mamuang   	32
<i>Mango, Coconut Sticky Rice, Toasted Sesame Seed</i>	
Thab Thim Siam   	32
<i>Water Chestnut Dumplings, Shredded Jackfruit, Coconut Syrup</i>	
Shangkaya Baitoey  	32
<i>Pandan Milk Custard, Coconut Milk Sorbet, Jasmine-perfumed Syrup</i>	
Ai-Tim  	per scoop 24
<i>Homemade Ice Cream Selection:</i>	
<i>Thai Tea, Vanilla with Palm Sugar, Wok-toasted Sesame, Double Chocolate</i>	
<i>*served with Spiced Ginger Biscuit</i>	
Sorbet   	per scoop 24
<i>Homemade Sorbet Selection:</i>	
<i>Mango, Coconut Milk, Dragon fruit with Banana, Lime & Lemongrass</i>	
<i>*served with Spiced Ginger Biscuit</i>	

 Contains Nuts  Gluten Free  Vegan  Vegetarian  Dairy-Free

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

All prices are in Malaysian Ringgit and subject to 10% service charge.

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant & dining area.