

*The Ayutthaya Set Menu is prepared using ancient recipes from the Thai Ayutthaya Kingdom.  
The signature taste of this cuisine is a subtle combination of sweet, sour, salty, and fiery flavours.*

#### **APPETIZERS**

**La Tiang**

**Yam Som O Goong Mae Nam**

*Spiced herbs chicken wrapped with egg yolk*

*Grilled fresh water prawn, herbs pomelo, crushed peanuts, lime*

**Taittinger Brut, Réserve**

**Mango, Pomelo, Cider, Sparkling**

#### **SOUP**

**Tom Kha Kiaw Thalay**

*Seafood dumplings, straw mushroom, galangal in savoury coconut broth*

**Misha's Vineyard, Central Otago, The Gallery, Gewürztraminer, New Zealand 2016**

**Tamarind, Lime, Ginger Ale**

#### **MAIN COURSES**

**Pla Kao Daeng Thod Sos Takrai**

*Fried red grouper with lemongrass sauce*

**Kaeng Phed Ped Yaang**

*Roasted duck curry with pineapple, cherry tomatoes, kaffir lime leaf*

**Goong Mungkorn Thipparod**

*Andaman lobster with chilli salted egg yolk coconut sauce*

**Khai Ciaw Poo**

*Crispy crab omelette*

**Phad Phak Ruam**

*Stir fried snow peas, wood ear mushroom, young corn and taro in oyster sauce*

**Khao Horm Mali**

*Steamed Jasmine rice*

**Côtes du Rhone, Belleruche Rouge, M. Chapoutier, France 2017**

**Senoria de la Tautila, Tinto, Spain**

#### **DESSERT**

**Phraphai Kap Pakarong**

*Sticky rice flour pudding with coconut, palm sugar*

*Steamed white bean coconut milk pudding*

**Hoshiya Mutenka Joto Umeshu, Kagoshima**

**Thai Jasmine Green Tea, Pandan, Coconut, Milk**

*MYR 380 + 10% service charge (excl wine pairing)*

*MYR 550 + 10% service charge (incl non-alcoholic pairing)*

*MYR 800 + 10% service charge (incl wine pairing)*