

# 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  
& subject to 10% service charge*

A vegetarian menu is available upon request  
Please inform us if you have any specific dietary needs.

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

## APPETISERS

Goong Thod Bai Chaplu  
*Deep fried prawn with betel leaf*

Yaam Gai Yaang Kap Taeng Khwa  
*Spicy grilled chicken with cucumber salad*

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



## SOUP

Tom Khati Talay  
*Sea food with turmeric, mushroom & coconut soup*

*Churchview Silverleaf, Chenin Blanc,  
Margaret River, Australia 2017*



## MAIN COURSES

Pla Kaphong Daeng Thod Phanaeng  
*Deep fried red snapper with spicy curry & crushed peanuts*

Nuea Phad Med Mamuang Him Maphan  
*Wok fried beef with dried chili, capsicum & cashew nut*

Phad Brokoli Goong Kap Hed Ruam  
*Stir fried broccoli with prawn & assorted mushroom  
in oyster sauce*

Khao Horm Mali  
*Steamed Jasmine rice*

*Valle de la Puerta, La Rioja, La Puerta Reserva,  
Malbec, Argentina 2015*



## DESSERTS

Kruay Cheam  
*Sweet banana in sugar syrup with coconut milk &  
vanilla ice cream*

*Dry Sack William and Humbert, Sherry, Spain*



Cha Mali  
Jasmine Tea