

# THE PAVILION

## SEAFOOD & LOBSTER SET MENU



*RM 380 per person Exclusive Wine  
RM 550 per person Inclusive Wine  
(Minimum of 2 persons)*

*All prices are in Ringgit Malaysia  
and 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

### Hor Mok Thalay

Steamed seafood, herbs, coconut cream

### Nam Tok Pla Thod

Deep-fried fish, spicy aromatic herbs salad

### Popia Poo

Fresh vegetables, crab meat spring roll

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



## SOUP

### Po Taek Talay

Spicy seafood soup, tamarind, hot basil

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



## MAIN COURSES

### Goong Mungkorn Thod Krathiam Prig Thai

Deep fried lobster, garlic pepper sauce

### Pla Neong Khing Dong

Steamed Garoupa, pickled ginger

### Phad Char Goong Naang

Wok-Fried prawn, crushed chili, garlic, basil

### Phad Brokoli Kap Hed Ruam Nam Man Hoy

Stir-fried broccoli and mushroom in oyster sauce

### Khao Horm Mali

Steamed Jasmine rice

*Wittman, Trocken, Silvaner  
Rheinhassen, Germany 2017*



## DESSERTS

### Pholamai Ruam Wun Gati Baitoey Kap Sherbet

Coconut pandan jelly, exotic sorbet, carved fruits

*Sauternes, Château Bastor-Lamontagne,  
Bordeaux, France 2011*



### Cha Mali

Jasmine Tea