

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
Rheinhessen, 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