

*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

Barons De Rothschild, The Datai, Concordia Brut NV

Le Petit Béret, Blanc de Blancs, France

SOUP

Tom Kha Kiaw Thalay

Seafood dumplings, straw mushroom, galangal in savoury coconut broth

Ansgar Clüsserath, Vom Schiefer, Feinherb, Riesling, Germany 2021

Le Petit Béret, Sauvignon, France

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

Shoreland, Bin 158, Barossa Valley, Shiraz, South Australia 2018

Le Petit Béret, Virgin Pinot Noir, France

DESSERT

Phraphai Kap Pakarong

Sticky rice flour pudding with coconut, palm sugar steamed white

bean coconut milk pudding

Umenoyado Lychee, Nara

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)