



# OYSTER INDULGENCE AT LORD JIM'S

From 13 to 16 November 2014, Lord Jim's dinner menu offers gourmet Saint-Kerber oysters, including Plate Belon, Tsarskaya and Fines de Claire. You can also indulge in oysters during the Buffet Lunch on Saturday, 15 November 2014 at THB 2,900\* or at our exclusive Oysters & Champagne Brunch on Sunday, 16 November 2014. The Oyster & Champagne Brunch is priced at THB 6,900\*, including free flow of Louis Roederer Brut Premier Champagne.

*Advanced reservations are highly recommended. For more information or to make a booking, please call + 66 (2) 659 9000 or email [mobkk-restaurants@mohg.com](mailto:mobkk-restaurants@mohg.com)*



# OYSTER INDULGENCE MENU

## Appetizer

### Freshly shucked oysters with Asian and traditional trimmings

Fine de Claire

THB 120 pp

Tsarskaya

THB 180 pp

Belon

THB 200 pp

### Half dozen old fashion baked Tsarskaya oysters "Rockefeller"

THB 820

### Trio of Oyster

THB 650

Fine de Claire with vodka granite

Tsarskaya oysters 'Rockefeller'

Belon oyster with pickled cucumber and edible blossom

### Half dozen creamed and golden fried oysters with Louisiana remoulade for dipping

THB 750

## Main course

### Grilled Australian Wagyu Beef

THB 2,900

leek potato puree, daily vegetables,  
morels and breaded Fine de Claire oyster tempura

### Rare grilled black eye loin of tuna

THB 1,100

sesame sauce, sautéed vegetables  
and white wine poached Belon oysters

### Open Ravioli of Atlantic lobster

THB 950

Fine de Claire oyster Bisque, snow peas and vanilla foam

