



CÉSAR TROISGROS

Lord Jim's is delighted to welcome César Troisgros as Guest Chef
from 27 October - 1 November 2014.

From the beginnings of 'Nouvelle Cuisine' until today, the Troisgros family has never stopped treating gourmet diners from around the world with their sumptuous, innovative cuisine.

César Troisgros, the eldest son of Marie-Pierre and Michel Troisgros, certainly comes from the family mold. He has worked among some of the greatest names in cooking, including Michel Rostang, Jean Roca and Thomas Keller. Today he works alongside his father in their famous restaurant in Roanne, a 3-Michelin star temple of French cuisine dating to 1968. His creations are sensitive to the products and the eras they come from, a most brilliant cuisine of dreams and creativity.

A genuine gustatory revelation awaits at



Early reservations are highly recommended.
For reservations, please call +66 (2) 659 9000 or
email: mobkk-lordjim@mohg.com

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Amuses Bouche Selection
Sélection d'Amuses Bouche



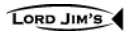
Razor clams on Pineapple Jelly
Couteaux en Gelée d'Ananas



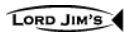
Poached Turbot with Tomato Water
Turbot Poché a l'Eau de Tomate



Langoustines 'Journey to Parati'
Langoustines 'Voyage a Parati'



Bresse Pigeon with Peanut and Roots
Pigeonneau a la Cacahuete et Racines



Blackcurrant and Jasmin Tart
Tarte Cassis et Jasmin

THB 4,700++

Prices are in Baht and subject to 10% service charge and applicable government tax.

Amuses Bouche Selection
Sélection d'Amuses Bouche



Razor clams on Pineapple Jelly
Couteaux en Gelée d'Ananas



"Salted and anise infused" Oysters
Huitres, "l'iodé et anisé"



Pan Fried Foie Gras Agro-Dolce Style
Foie Gras Poêlé a l'agro-dolce



Poached Turbot with Tomato Water
Turbot Poché a l'eau de Tomate



Langoustines 'Journey to Parati'
Langoustines 'Voyage A Parati'



Bresse Pigeon with Peanut and Roots
Pigeonneau a la Cacahuete et Racines



Blackcurrant and Jasmin Tart
Tarte Cassis et Jasmin

THB 5,400++

Prices are in Baht and subject to 10% service charge and applicable government tax.

Ornellaia Wine Dinner

Lagana I Frati, 2013

Foie Gras Velvet with Grapefruit and Almond
Velours de Foie Gras au Pamplermousse et Amande



Le Volte, 2012

Complicity of Crabmeat and Tomato
Complicité Entre le Tourteau et la Tomate



Le Serre Nuove, 2011

Red Mullet, Parsley and Truffle
Rouget Barbet, Truffe et Persil



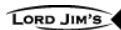
Ornellaia, 2004

Grilled Spicy Lamb Rack
Carré d'agneau Brûlé et épicé



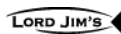
Ornellaia, 2005

Piece of Beef with Bone Marrow
Pièce de boeuf à la moelle



Ornellaia, 2006

Fresh and Matured Cheese
Fromages Frais et Affinés



Meringue, Blackberries and Chartreuse
Meringue, Mûres et Chartreuse

THB 7,900++

Prices are in Baht and subject to 10% service charge and applicable government tax.