

Catch of the day

Black Garoupa 600 gr.	1,000.- per piece
Black Garoupa 700 gr.	1,100.- per piece
Red Garoupa 500 gr.	2,000.- per piece
Red Garoupa 600 gr.	2,500.- per piece
Red Garoupa 700 gr.	3,000.- per piece
Sea Bass 600 gr.	650.- per piece
Sea Bass 700 gr.	750.- per piece
Sea Bass 800 gr.	850.- per piece
Rainbow Trout from the "Royal Project" 400 gr.	650.- per piece
Dover Sole 500-600 gr.	3,600.- per piece
Sea Crab 600 gr.	1,020.- per piece
Sea Crab 700 gr.	1,200.- per piece
Tiger Prawn 80-90 gr.	220.- per piece
White Prawn 60-70 gr.	180.- per piece
Atlantic Lobster 450-500 gr.	1,900.- per piece
River Lobster 90- 120 gr.	220.- per piece
River Lobster 200 gr.	850.- per piece
Phuket Lobster 500 gr.	2,500.- per piece
Phuket Lobster 600 gr.	2,800.- per piece
7-Colour Phuket Lobster 1.5 kg. -3.5 kg.	6,500.- per kg.

Fresh Oyster Served with Lord Jim's condiments

France

Fin de Claire No. 2	150.- per piece
Tsarskaya	220.- per piece
Belon	290.- per piece

Australia

Coffin Bay	120.- per piece
Smokey Bay	110.- per piece
Tasmanian	120.- per piece



Lord Jim's Signature Dishes.


Please advise on any dietary requirements or allergies and our chefs will be delighted to assist.
Prices are in Baht and subject to 10% service charge and applicable government tax.

Appetizers

	Lord Jim's Iced Seafood Tower	3,700.-
	Rock lobster, tiger prawns, selection of sushi and sashimi, fish tartar, fresh oysters, selected mollusks, crab claws, scallop ceviche, wild smoked salmon, Hiyashi Wakame salad	
	Poached Boston Lobster Salad	820.-
	On black eye tuna Carpaccio, Niçoise garnish, passion fruit dressing, young greens and flower blossom	
	Lord Jim's Fish Tartar	710.-
	Red snapper, yellow fin tuna and Atlantic salmon on cucumber Carpaccio, toasted sesame, ginger mayonnaise, and Melba toast	
	Caesar Salad	430.-
	Garlic croûtons, semi-dried vine tomatoes, caper berries with Reggiano cheese shavings	
	add Air Dried Wagyu Beef Carpaccio	560.-
	Orange and Cognac Cured Atlantic Salmon	780.-
	Zucchini-fennel salad, marinated oranges, horseradish aspic	
	Salmon Ceviche	590.-
	Marinated Tasmanian salmon with lime, chilli and coriander	
	Yuzu Marinated Hokkaido Scallop	620.-
	Grapefruit geleé, fresh apple and herb salad, king prawn tempura	
	Terrine of River Prawns and Poached Red Claw Lobsters	640.-
	Lime scented avocado, nasturtium and mache lettuce	
	Foie Gras Terrine with Crispy Rice Cracker	750.-
	Strawberry, marinated beetroot, white balsamic ice cream	
	Tartar of Sun Grown and Semi Dried Tomatoes	590.-
	Crispy fried mozzarella, balsamic vinegar and Italian basil	
	Sautéed Blue Mussels with Chardonnay Sauce	600.-
	Leek-confit, garlic, parsley	
	Pan Seared Bay Scallops	850.-
	Saffron infused white wine sauce, cauliflower flan	
	Seared Duck Foie Gras in Honey and Pine Nut Crust	1,200.-
	Creamed celeriac, red wine raisin sauce, granny smith apple	
	Blue River Prawn and Crayfish	620.-
	Baby fennel, saffron rouille and bouillabaisse broth	
	Open Raviolo of Atlantic Lobster	850.-
	Sautéed Atlantic lobster and snow peas, bisque, fresh pasta and bottarga	
	Ginger Spiced White Crabmeat Cake	750.-
	Hot and sour Champagne-mango sauce	





Lord Jim's Signature Dishes.



Dishes marked  indicate Lord Jim's vegetarian dishes

Please advise on any dietary requirements or allergies and our chefs will be delighted to assist.
Prices are in Baht and subject to 10% service charge and applicable government tax.

Soups


	Lobster Bisque Poached duck liver royal, scallion croutons	700.-
	Ginger Infused Poultry Consommé Foie Gras wontons, spring onion, hazelnut	445.-
	White Tomato Soup Sour cream, basil ravioli and Parmesan puff	420.-
	Lord Jim's Trio of Soups	490.-

Main Courses

	Lord Jim's Seafood Basket (for two persons) Selection of river lobster, tiger and white prawns, Atlantic lobster, sea crab, mussel, crayfish and marinated snapper wrapped in lotus leaf	3,900.-
	Puff Pastry Baked Seafood Casserole Prawns, scallops, salmon, tuna, squid, red snapper, mussels baby vegetables, creamy lemongrass and lobster sauce, wild rice	1,100.-
	Atlantic Lobster Thermidor Baked lobster tail, sautéed spinach and creamy mashed potatoes	1,850.-
	Rare Grilled Black Eye Tuna Loin Marinated and sautéed vegetables sesame sauce	950.-
	Seared Fillets of Dover Sole Sautéed broccoli, white truffle oil scented potato mousseline, chive butter sauce	1,950.-
	Pan Seared Atlantic Sea Bass Fillet Green asparagus tips and pumpkin, black truffle cream, lobster cappuccino	1,050.-
	Whole Mediterranean Sea Bass Baked in Rock Salt Crust Potato and crab Dauphinoise, lettuce with fennel and green mango shavings, caper berry and toasted almonds	3,900.-
	Medium Roasted Center Cut of Atlantic Salmon Sautéed lettuce hearts and potato confit, acacia greens, grain mustard scented beurre blanc	900.-
	Pan-Fried Fillet of Red Garoupa Broccoli ragout, honey roasted beetroot, Taggiasca olives, Venus clams	1,250.-
	Whole Deboned Trout from the "Royal Project" Sautéed young spinach and crushed sabayon potatoes	1,100.-
	Roasted Black Cod Fish Coco beans, confit tomato, white grapes, chorizo crisp	980.-
	Gratinated King Prawn Garlic butter, chili spiced tomato salsa, Nicoise styled vegetable,	1250.-



Lord Jim's Signature Dishes.

Dishes marked  indicate Lord Jim's vegetarian dishes

Please advise on any dietary requirements or allergies and our chefs will be delighted to assist.

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

Wagyu Beef

“Wa” means Japanese and “Gyu” means cattle; this marbled beef is becoming renowned as one of the world’s best beef. It originates from the Kobe region in Japan. Centuries ago, the meat was only for royalties and emperors, because of its limited supply and superior flavour. The Wagyu cattle is naturally predisposed to produce meat that is densely marbled. The high amount of marbling improves the ratio of monounsaturated fats to polysaturated fats. The cattle is fed on a special diet including beer, selected grains and receives regularly massages to ensure they stay relaxed, thus helping to produce high quality meat.

Grilled Steak of Australian Wagyu Beef

With leek and potato puree, roasted baby carrots and broccoli, braised shallots and morel mushroom jus

Tenderloin	150 gr. (5.2 oz.)	2,500.-
	200 gr. (7.0 oz.)	3,300.-
Sirloin	200 gr. (7.0 oz.)	2,300.-
	250 gr. (9.7 oz.)	2,900.-

Roasted Australian Lamb Rack	1,600.-
Pumpkin fondant, chestnut, sweet peas and tarragon	

Side Dishes

Roasted new potatoes with garlic and rosemary	190.-
Seasonal baby vegetables	180.-
Steamed broccoli with toasted almonds	180.-
Buttered spinach with raisins and pine nuts	190.-
Sautéed mushrooms with garlic and parsley	220.-
Creamed nutmeg potatoes	190.-



Lord Jim's Signature Dishes.

Please advise on any dietary requirements or allergies and our chefs will be delighted to assist.
Prices are in Baht and subject to 10% service charge and applicable government tax.

Lord Jim's Japanese Specialties

"Sushi" in English originally translates to "snacks" and refers only to the rice, more commonly now it is known as rice with seafood, although meat is becoming very popular, especially when using Wagyu Beef or Kobe Beef. There are many types of sushi with different rice variations, sauces and garnishes. Our chefs have prepared a selection of sushi using the freshest ingredients and have incorporated modern and traditional techniques.


Sushi per portion

Uni	600.-	Toro 	800.-
Unagi	230.-	Akami	250.-
Hamachi	410.-	Ikura	390.-
Ebiko	200.-	Ebi	280.-
Shake	250.-	Saba	180.-
Akagai	280.-	Hokkigai	220.-
Shiromi	230.-	Kanikamaboko	260.-
Amaebi	310.-	Tako	210.-
Hotate	290.-		

Sashimi per portion

"Sashimi" meaning "raw fish" is not served with rice. Only the freshest fish and shellfish is selected by experts to make the grade for sashimi. This is considered to be the most expensive grade of fish because of its freshness, high quality and superb delicate flavour.

We have also selected two cuts of Wagyu beef for "Sashimi style" preparation. Its unique marbling and flavour makes it a royal delicacy in Japan.


Toro 	900.-	Phuket Lobster	Market Price
Akami	550.-	7-Colour Phuket Lobster	Market Price
Ikura	670.-	Ebiko	390.-
Ebi	320.-	Shake	310.-
Saba	320.-	Akagai	430.-
Hokkigai	390.-	Shiromi	290.-
Unagi	260.-	Amaebi	450.-
Kanikamaboko	250.-	Tako	280.-
Wagyu Beef Fillet (50 gr.)	840.-	Hotate	450.-
Wagyu Beef Sirloin (50 gr.)	540.-	Hamachi	650.-



Lord Jim's Signature Dishes.

Please advise on any dietary requirements or allergies and our chefs will be delighted to assist.
Prices are in Baht and subject to 10% service charge and applicable government tax.

Sushi Moriawase (served with Miso soup)

Matsu 

Toro, Akami, Shake, Uni, Ikura, Amaebi, Akagai, Unagi, Hamachi and Spicy Tuna Maki 1,500.-

Take

Toro, Akami, Saba, Shake, Ebi, Hamachi, Ebiko and Spicy Tuna Maki 1,150.-

Ume

Akami, Saba, Ebi, Hamachi, Kappa and Salad 580.-

Sashimi Moriawase:

Matsu

Toro, Akami, Hokkigai, Hamachi, Shake and Akagai 1,400.-

Take

Toro, Akami, Hotategai, Hamachi and Shake 1,180.-

Sushi and Sashimi Combinations:

Matsu 

Sashimi - Toro, Akami, Akagai, Hamachi and Shake 1,450.-
Sushi -Toro, Hamachi, Amaebi and Shake

Take

Sashimi -Toro, Akami, Hotategai, Hamachi and Shake 1,280.-
Sushi - California Roll

Rolls / Makimono

California Hand Roll	280.-	California Roll	280.-
Negitoro Hand Roll	650.-	Negitoro Maki	690.-
Salmon Skin Hand Roll	280.-	Tekka Maki	280.-
Ebi Tempura Hand Roll	310.-	Ebi Tempura Maki	310.-
Spicy Tuna Hand Roll	280.-	Kappa Maki	180.-
Spicy Tuna Roll	310.-	BLT (Bacon,Lettuce and Tomato)	190.-
Shake and Kani with Ebiko Sauce	490.-	Shake and Akami with Spicy Sauce	510.-



Lord Jim's Signature Dishes.

Please advise on any dietary requirements or allergies and our chefs will be delighted to assist.
Prices are in Baht and subject to 10% service charge and applicable government tax.

Yakimono

“Yakimono” is a style of Japanese cooking that involves grilling of any meat or fish. First it is covered in a sauce and then can either be grilled or flamed with a blow torch, to add a smoky flavour and it is served with rice.

Toro	810.-	Shake	260.-
Akami	310.-	Hotate	300.-
Unagi	350.-	Wagyu Beef Fillet (30 gr.)	590.-
Shake and Akami with Sesame Sauce	490.-	Wagyu Beef Sirloin (30 gr.)	325.-

Tempura Moriawase

Ebi, Fish, Assorted Deep-Fried Vegetables	450.-
Ebi Tempura	510.-

Yasai Tempura

Assorted Deep-Fried Vegetables	230.-
Ebi-Nori Tempura	530.-



Lord Jim's Signature Dishes.

Please advise on any dietary requirements or allergies and our chefs will be delighted to assist.

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

Cheese

Lord Jim's Selection of Imported Cheese 430.-
Green apples, celery and grapes with cinnamon fruit bread
and home baked crackers

Desserts

Valrhona Chocolate Fondant 450.-
Valrhona fondant cake, berry compote, Bourbon vanilla ice cream

Blackberry Pistachio 450.-
Fleur de sel and yogurt sorbet

Citrus Variation 450.-
Soft sphere of yusu, lemon curd cake, lime mousse cubes and sorbet

Cooked Chocolate and Orange Crème 450.-
Layers of orange custard and dark chocolate pudding,
Orange sorbet, chocolate crumbles

Lord Jim's Desserts on Ice 1,100.-
- For 2-3 persons -
Chocolate fondant, salted caramel Pate Choux, vanilla-berry Mille-Feuille,
orange and basil granite, Tiramisu, palette of ice creams and sorbets,
macarons and hand dipped chocolates

Classic Crêpes Suzette 650.-
Orange segments and Bourbon vanilla bean ice cream

Seasonal Fruit Flambé 650.-
Pear, banana, cherry, apricot or peach
with your choice of:
Cointreau, Kirsch, Dark rum, Sake, Dry orange or Banana Liquor

Lord Jim's Seasonal Fruit Plate 400.-
Chef's collection of fresh fruits with apple jelly and yoghurt sorbet

Lord Jim's Ice Cream Selection 200.-
Your choice of our home-made ice creams and sorbets



Lord Jim's Signature Dishes.

Please advise on any dietary requirements or allergies and our chefs will be delighted to assist.
Prices are in Baht and subject to 10% service charge and applicable government tax.