



Two-Star Michelin Celebrity Chef Karlheinz Hauser Debuts at Lord Jim's

Chef Karlheinz Hauser, chef and patron at the Two-Star Michelin Seven Seas restaurant will visit Lord Jim's from 28 September to 3 October 2015 to prepare a series of inspirational dining experiences with a modern twist. A well-known celebrity chef on German television, Hauser has been demonstrating his culinary skills on the ARD Buffet live show for seven years, and is a guest judge on ZDF Television's Kitchen Battle show. For Hauser, the product is always the star in the kitchen and the selection of the best quality produce is critical to his culinary philosophy. He excels with an exciting style of classic cuisine enhanced by contemporary and surprising accents.

Experience Chef Hauser's inspirational cuisine, which focuses on fine craftsmanship and outstanding ingredients with five and seven-course dinner menus. The five and seven-course dinner menus are available from 28 September to 2 October 2015 and cost THB 4,200* and THB 4,900* respectively. Wine pairing options are also on offer. The exclusive six-course wine dinner on 3 October costs THB 5,800*.



Advanced booking is required.
For more information or to make a reservation,
please email mobkk-restaurants@mohg.com
or contact +66 (2) 659 9000.

FIVE COURSE MENU

FÜNF GANG MENÜ

WINE PAIRING

3 GLASS | 1800

5 GLASS | 2900

BRITTANY LOBSTER

Melon, Carrot, Yuzu, Ginger, Coriander

BRETONISCHER HUMMER

Melone, Karotte, Yuzu, Ingwer, Koriander

GEWÜRZTRAMINER, JUSTINA, ST. PAULS 2014, ALTO ADIGE

LENTIL VELOUTÉ

Foie gras, Perigord Truffle, Quail

LINSENVELOUTÉ

Gänsestopfleber, Perigord Trüffel, Wachtel

PINOT GRIGIO DELLE VENEZIE, BOTTEGA 2014, VENETO

ATLANTIC TURBOT

Black Garlic, Spinach, Button Mushrooms

ATLANTIK STEINBUTT

Schwarzer Knoblauch, Spinat, Champignons

CHARDONNAY, ST. PAULS 2013, ALTO ADIGE

VENISON SADDLE

Porcini Mushrooms, Celeriac, "Semmelschnitte", Pickled Cherries

REHRÜCKEN IM KRÄUTER-BERGPFEFFERMANTEL

Steinpilze, Sellerie, Semmelschnitte, Essigkirschen

NEBBIOLO LANGHE DOC, CORDERO DI MONTEZEMOLO 2013, PIEMONTE

CHOCOLATE SPHERE

Mango, Kumquat, Pineapple

SCHOKOLADENSPHÄREN

Mango, Kumquat, Ananas

MOSCATO VINO DELL'AMORE SPUMANTE, BOTTEGA, VENETO

PETITS FOURS AND PRALINES

Petits Fours und Pralinen

THB 4200



SEVEN COURSE MENU

SIEBEN GANG MENÜ

SCALLOPS AND FOIE GRAS

Artichokes, Truffle, Frisée

JAKOBSMUSCHEL UND GÄNSESTOPFLEBER

Artischocken, Trüffel, Frisée

GEWÜRZTRAMINER, JUSTINA, ST. PAUL 2014, ALTO ADIGE

WINE PAIRING

3 GLASS | 1800

5 GLASS | 2900

6 GLASS | 3400

VELVET SOUP

Young Peas, Langoustine, Potato

SCHAUMSÜPPCHEN

Junge Erbsen, Kaisergranat, Kartoffel

PINOT GRIGIO DELLE VENEZIE, BOTTEGA 2014, VENETO

DOVER SOLE "SOUS VIDE"

Pumpkin Texture, Baby Spinach, Pine Nuts, Roasted Butter

SEEZUNGE "SOUS VIDE"

Kürbistextur, Babyspinat, Pinienkerne, Nussbutter

CHARDONNAY, ST. PAULS 2013, ALTO ADIGE

SEA BASS & BRITTANY LOBSTER

Melon, Carrot, Ginger, Coconut, Yuzu

WOLFSBARSCH UND HUMMER

Melone, Karotte, Ingwer, Kokos, Yuzu

LANGHE ARNEIS DOC, CORDERO DI MONTEZEMOLO 2013, PIEMONTE

LAMB IN VARIATION

Orange, Quinoa, Beans, Sobrasada Sausage

VERSCHIEDENES VOM LAMM

Orange, Quinoa, Bohnen, Sobrasada

ROCCA DI FRASSINELLO, ORNELLO 2011, TOSCANA

ICED CEREALS

Cereals, Berries, Honey

GEEISTES MÜSLI

Müsli, Beeren, Honig

MOSCATO VINO DELL'AMORE SPUMANTE, BOTTEGA, VENETO

"JOGHURETTE" OUR WAY

Wild Strawberries, Yoghurt, Chocolate

"JOGHURETTE" AUF UNSERE ART

Walderdbeeren, Joghurt, Schokolade

PETITS FOURS AND PRALINES

Petits Fours und Pralinen

THB 4900



WINE DINNER MENU

WEIN MENÜ

BRITTANY LOBSTER

Melon, Carrot, Yuzu, Ginger, Coriander

BRETONISCHER HUMMER

Melone, Karotte, Yuzu, Ingwer, Koriander

GEWÜRZTRAMINER, JUSTINA, ST. PAUL 2014, ALTO ADIGE

VELVET SOUP

Young peas, Langoustine, Potato

SCHAUMSÜPPCHEN

Junge Erbsen, Kaisergranat, Kartoffel

PINOT BIANCO, PLÖTZNER, ST. PAULS 2014, ALTO ADIGE

ATLANTIC TURBOT

Black Garlic, Spinach, Button Mushrooms

ATLANTIK STEINBUTT

Schwarzer Knoblauch, Spinat, Champignons

CHARDONNAY, ST. PAULS 2014, ALTO ADIGE

VENISON SADDLE

Porcini Mushrooms, Celeriac, "Semmelschnitte", Pickled Cherries

REHRÜCKEN IM KRÄUTER-BERGPFEFFERMANTEL

Steinpilze, Sellerie, Semmelschnitte, Essigkirschen

LAGREIN RISERVA, PASSION, ST. PAULS 2012, ALTO ADIGE

FROZEN GOAT CHEESE

Orange, Pepper, Olive oil

GEFRORENER ZIEGENKÄSE

Orange, Pfeffer, Olivenöl

PINOT NERO LUZIA, ST. PAULS 2013, ALTO ADIGE

POACHED WHITE PEACH

Almond, Raspberry, Lime

POCHIERTER WEINBERGPFIRSICH

Mandel, Himbeere, Limette

PETITS FOURS AND PRALINES

Petits Fours und Pralinen

THB 5800

