



LORD JIM’S A LA CARTE MENU

Seafood Tower

On Ice / Charcoal Grilled / Steamed

Crab Salad, Crab Claw, Freshly Shucked Oysters
Dutch Mussels, Tiger Prawns, River Prawns
Scallop Ceviche, Marinated Clams

Served with: Soy Mignonette, Thai Seafood Sauce,
Garlic Aioli, Hot Sauce, Cocktail Sauce,
Lemon & Lime Wedge

For Two: 3,250 THB

For Four: 6,500 THB

Additional Whole Canadian Lobster
(650 g): Daily Price

Oyster Bar Selection

All oysters can be grilled or gratinated upon request

Fine de Claire N° 3 (France): 230 THB/pc
Slightly sweet and nutty

Ostra Regal N° 3 (Bannow Cove, Ireland): 330 THB/pc
Sweet, nutty, and kelp

Gillardeau N° 3 (Marennes, France): 390 THB/pc
Mineral and nutty

Served with: Soy Mignonette, Fresh Lemon,
Horseradish, Lemon-Piment, Apple Cider Vinegar with
Fresh & Smoked Apple, Green Chili Coriander Lime Dressing,
or Thai Traditional Condiments

Kaviari Caviar

Kaviari Kristal (10 g): 2,000 THB

Develops rich, complex flavors with fresh almond notes

Served with: Gluten-free buckwheat blinis, crumbled egg
white & yolk, chopped onions, chopped chives, sour cream

Cold Starters

Alaska King Crab: 1,700 THB   

Shallot, Yuzu, Guacamole

Lord Jim Caesar Salad: 700 THB   

Gem Lettuce, Anchovy, Capers,
Parmigiano Reggiano, Pancetta, Croutons

Seafood Tartare: 990 THB   

Rainbow Trout, Akami Tuna, Tiger Prawn, Egg Yolk

Smoked Eggplant and Yuchan Tomato: 500 THB  

Pine Nut, Lemon, Basil

Hot Starters

Truffle and Wild Mushroom Cream Soup: 850 THB   

Seasonal Mushroom, Truffle Chantilly

Moules Mariniere Black Mussel: 900 THB   

White Wine, Parsley, Baguette

Velvet Lobster Bisque: 950 THB  

Tarragon, Dill, Cognac

Charcoal Grilled Aomori Scallop: 1,400 THB  

Edamame, Buttermilk, Fennel, Salted Lemon

Pan Fried Foie Gras: 1,800 THB  

Apple, Baby Sorrel, Brioche, Port Wine

Chef's Signatures

Grilled and Braised Kurobuta Pork: 850 THB 




Cabbage, Braised Pork Neck, Dark Beer Sauce

Lord Jim Roasted Kimchi Chicken (For 2): 900 THB   

Gochujang, Organic Herb, Soju

Salt Baked Atlantic Sea Bass  

(For 2): 4,300 THB
Broccolini, Champagne Velouté, Thai Seafood Sauce

Boston Lobster Thermidor: Daily Price   

Cognac, Paris Mushrooms, Tarragon, Lobster Jus

Cauliflower Pithivier: 850 THB     

Black Truffle, Potato, Vegetarian Jus


Signature Chargrilled Seafood

Pacific Cod Fish (200 g): 1,900 THB 

Norwegian Salmon (200 g): 1,700 THB 

Royal Red Snapper (200 g): 2,000 THB 

Giant Tiger Prawn: 2,500 THB 

Leopard Coral Grouper (200 g): 2,000 THB 

Boston Lobster (1+ kg): Daily Price 

Our fish is aged for 3 days, allowing natural enzymes to
break down proteins and fats for more concentrated
flavors and enhanced texture.

Choose one side dish and one sauce from our list.

Dry-aged Premium Cuts

Australian Wagyu Ribeye (250 g): 2,500 THB
Ranger Valley, 270 days grain-fed

Australian Wagyu Striploin (250 g): 3,000 THB
Stockyard, Marble Score 6-7

Australian Wagyu Tenderloin (200 g): 3,700 THB
Westholme, Marble Score 8-9

Rack of Lamb (250 g): 2,100 THB
Ambassador Premium Lamb

Tomahawk (1.6 kg, For 4): 8,800 THB
Australian Angus, 270 days grain-fed, Black Onyx

Our meat is aged for 14 days, resulting in
more concentrated flavors and enhanced texture.

Choose one side dish and one sauce from our list
(two for Tomahawk).

Homemade Side Dishes

Truffle Potato Mille Feuille: 350 THB  

Edamame Ragout: 250 THB 

Mash Potato: 250 THB  

Roasted Baby Carrots: 250 THB  

Braised Lotus Roots: 250 THB 

Seasonal Mushrooms: 250 THB  

Sautéed Spinach: 250 THB 

Mixed Green Salad: 250 THB 

Sauces

Red Wine Sauce

Black Peppercorn Sauce

Classic Béarnaise

Wild Mushroom Sauce 

Lamb Jus

Mint Jelly

White Wine Sauce 

Meunière Sauce 


Nam Jim Jaew 

Thai Seafood Sauce 




Lord Jim's Desserts

Coffee and Spicy Blackberry Layers: 550 THB   

Chiang Mai's Coffee, Blackberry, Chili Pepper

'Grand Cru' Chocolat Profiterole: 550 THB   

Choux, Gianduja Ice Cream, Chantilly, Praline

Strawberry and Champagne: 650 THB   

Spiced Mint, Rose Champagne

Chiang Rai's Vanilla Soufflé: 650 THB  

Smoked Vanilla Ice Cream, Citrus

Ice Cream and Sorbet Selection: 120 THB/scoop   

(Flavors: Strawberry, Vanilla, Cappuccino,
Chocolate Brownie, Pistachio, Mango Passion, Coconut)

Allergens

 -Dairy

 -Nuts

 -Gluten-Free

 -Shellfish

 -Vegetarian

 -Vegan

 -Pork

 -Spicy

Please advise of any dietary requirements and we will be delighted to assist.
Prices are in Thai Baht and subject to 10% service charge and applicable government tax.