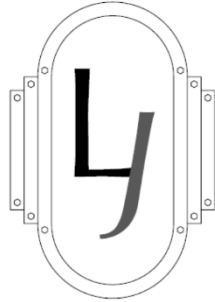


Lord *Jim's*



Lord Jim's

LORD JIM'S CLASSICS

OYSTERS

GF

Freshly shucked with Mignonette, Lemon and Ponzu or with Lord Jim's Signature Condiment, Green Chilli Granita

RONCE by DAVID HERVE, MARENNES, FRANCE – Sweet & Buttery	200
LA ROYALE by DAVID HERVE, DONEGAL, IRELAND – Kelp, Mineral & Nutty	200
POGET, UTAH BEACH, FRANCE – Sweet, Mineral & Buttery	200
GILLARDEAU, MARENNES, FRANCE – Mineral & Nutty	200
OSTRA REGAL, BANNOW COVE, IRELAND – Sweet, Nutty & Kelp	200

KAVIARI KRISTAL CAVIAR, FRANCE, 30 g – Warm Potato Blinis, Crème Fraîche & Condiments 6,500

LORD JIM'S SEAFOOD TOWER

GF

Steamed Alaskan Crab Legs, Freshly Shucked Oysters, Mussels, Tiger Prawns, River Prawns, Scallop Ceviche, Marinated Clams

Two people	2,200
Four people	4,400
Additional whole steamed Boston Lobster, 500 g	1,500

GF

LORD JIM'S CAESAR – Gem Lettuce, Ortiz Anchovy, Capers, Parmesan Reggiano, Lord Jim's Pancetta 750

GF

PRAWN COCKTAIL – Steamed Tiger Prawns, Avocado, Iceberg Lettuce, Oriental Cocktail Sauce 850

GF

BLUE SWIMMER CRAB CAKES – Hand Picked Crab, Cucumber Salad, Remoulade 900

LOBSTER BISQUE – Hand Picked Meat, Cognac, Crispy Leek 700

GF

LOBSTER THERMIDOR, 1 kg – Cognac, Bisque, Tarragon 3,000

GF

SALT BAKED SEABASS, 1 kg – Baked with Aromatic Herbs, Seasonal Vegetables 2,300

GF

DOVER SOLE, 800 g – Pan Roasted, Brown Butter, Parsley, Fresh Lemon 5,500

Gluten-Free Contains Pork

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.

SALADS

SPICED CITRUS – Ruby Pomelo, Orange, Pomegranate, Endive, Rocket, Ginger & Almonds	450	GF	NS
TOMATOES – Heirloom Tomatoes, Black Garlic, Spring Onion, Roast Tomato Dressing, Rocket	450	GF	
MIXED LEAF – Seasonal Leaves, Soft Herbs, Onion, Lemon Vinaigrette	350	GF	
BURRATA – Avocado & Beetroot Salsa, Crispy Grains, Sorrel, Lemon	600	GF	

SUSHI & SASHIMI

SUSHI and SASHIMI – A LA CARTE

		Sushi	Sashimi
TORO	トロ	670	950
AKAMI	赤身	480	660
KINMEDAI	金目鯛	600	890
BURI	ブリ	400	470
AORI IKA	アオリイカ	490	690
IWASHI	イワシ	580	800
SEA URCHIN	雲丹	900	1,850
HOTATE	帆立	400	600
SALMON	サーモン	180	280
IKURA	イクラ	480	-


SUSHI and SASHIMI – SETS

	Sushi	Sashimi
SET OF FIVE Toro, Akami, Kinmedai, Buri, Hotate	1,250	2,200
SET OF SEVEN Toro, Akami, Kinmedai, Buri, Hotate, Sea Urchin, Aori Ika	1,650	2,950
SET OF TEN Toro, Akami, Kinmedai, Buri, Hotate, Sea Urchin, Aori Ika, Salmon, Iwashi, Ikura	2,400	4,950

All our Sushi and Sashimi are .

HOT STARTERS & SOUPS

TRUFFLED CELERIAC – Smoked Yolk, Fresh Black Truffles, Celeriac Jus	900	GF	V
STEAMED SCALLOP PUDDING – Hokkaido Scallop, Corn Butter, Bottarga	950	GF	
FOIE GRAS – Pan Seared 'Jean Launardie', Apple, Macadamia, Celery	950	GF	
TRUFFLED ARTICHOKE VELOUTE – Jerusalem Artichoke, Black Truffle	700	GF	V
WILD MUSHROOM CONSOMME – Liquid Pumpkin 'Gnocchi', Seasonal Mushrooms	600		V

Gluten-Free 

Vegetarian 

Contains Nuts 

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MEAT & SEAFOOD COOKED OVER FIRE

DRA KING SALMON – Crispy Skin, Smoked Eggplant, Toasted Seaweed, Crispy Rice, Tea Broth	1,400	GF
RED SNAPPER – Pan Roasted, Grilled Cabbage, Black Garlic Butter	1,400	GF
AKAMI BLUE FIN TUNA, 160 g – Hokkaido Tuna Steak, Crushed Potatoes, Fennel, Orange & Olive Salsa	2,000	GF
BUTTERFLIED MEDITERRANEAN SEABASS – Grilled, Roast Chicken Butter, Chicken Crackling, Lemon	2,300	GF
CANADIAN LOBSTER, 1 kg – Garlic Butter, Fresh Herbs, Lemon	3,000	GF
ANDAMAN TIGER PRAWNS – Grilled with Garlic, Capers, Brown Butter, Chilli, Parsley	1,200	GF
KING CRAB LEGS – Grilled, Morita-Chilli, Lemon and Herb Butter	3,200	GF
KUROBUTA PORK – Crispy Pork Belly Crackling, Cauliflower, Grilled Leek, Armagnac Prunes, Pork Jus	1,000	GF 
ORGANIC CHICKEN – Breast & Thigh, Roasted Pumpkin, Seasonal Mushrooms, Black Truffle Jus	1,100	GF
TE MANA LAMB – BBQ Lamb Rack, Confit Shoulder, Persillade, Marinated Peppers, Kalamata Olive Jus	1,850	GF

STEAKS FROM THE WOOD FIRED GRILL

BLACK ONYX 270 DAY GRAIN FED ANGUS, NEW SOUTH WALES, AUSTRALIA – Beef is from a Marble Score 3+ TOMAHAWK, 1.6 kg	7,000
RANGERS VALLEY WAGYU CROSS ANGUS, NEW SOUTH WALES, AUSTRALIA – Beef is from a Marble Score 5+ RIBEYE, 250 g	2,300
T-BONE, 1 kg – 30-Day Dry Aged	4,800
INFINITE FULL BLOOD WAGYU, NEW SOUTH WALES, AUSTRALIA – Beef is from a Marble Score 7+ SIRLOIN, 250 g – 30-Day Dry Aged	3,000
WYLARAH FULL BLOOD WAGYU, AUSTRALIA – All beef is from Marble Score 9+ RIB EYE, 250 g	3,500
WESTHOLME WAGYU, QUEENSLAND, AUSTRALIA – Beef is from a Marble Score 8+ TENDERLOIN 200 g	3,300

All Steaks are  and are served with Smoked Potato Puree and Seasonal Vegetables and House Condiment

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LORD JIM'S SIGNATURE SAUCES



SIGNATURE SAUCES – Available to order

80

Madeira Jus 

Mushroom Jus 

Hollandaise  


Béarnaise  


Café de Paris  

Peppercorn 

VEGETABLE SHARING PLATES

	Single	Sharing
SILKEN EGGPLANT – Oyster Mushroom, Caramelised Vegetable Broth	250	400  
SWEETCORN – Truffle Butter, Garlic Chips, Parmesan	270	450  
ZUCCHINI – Chargrilled with Green Miso, Extra Virgin Olive Oil	250	400   
HEIRLOOM CARROTS – Persian Feta, Pine Nuts, Golden Raisins, Mint	250	400   
GREEN BEANS – Steamed, Shallot, Ginger, Extra Virgin Olive Oil	250	450  
ROAST POTATOES – Garlic, Thyme, Rosemary, Sea Salt	270	450  
WHIPPED POTATO – Baked Royal Jersey Potatoes, French Butter	270	450  
SWEETCORN – Truffle Butter, Garlic Chips, Parmesan	270	450  

Gluten-Free 

Vegetarian 

Contains Nuts 

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LORD JIM'S DESSERTS

BAKED ALASKA – Vanilla Ice Cream, Raspberry Sorbet, Genoise Sponge, French Merengue, Flambéed	650	Ⓥ
CREPE SUZETTE – Classic French Crêpes, Grand Marnier, Orange Segments, Vanilla Ice Cream	650	Ⓥ
LORD JIM'S SOUFFLE – Classic Baked Soufflé with your choice of Ice Cream Grand Marnier, Vanilla or Chocolate	650	ⓂⓋ
LORD JIM'S PAVLOVA – 'Nam Dok Mai' Mango & Lime, French Meringue, Citrus Cream	550	ⓂⓋ
MADAGASCAR CHOCOLATE TORTE – Warm Single Origin Chocolate Tart, Lemongrass Ice Cream	550	ⓋⓂ
POPCORN SLICE – Arlettes Biscuit, Whipped Popcorn Crème, Salted Caramel Ice Cream	550	Ⓥ

Gluten-Free Ⓜ Vegetarian Ⓥ Contains Nuts Ⓜ

DIGESTIVES

COGNAC

Hennessey V.S.O.P.	540
Hennessey X.O.	1,100
Hennessey Paradis	3,900
Remy Martin X.O.	1,100
Martell Cordon Bleu	1,100

ARMAGNAC AND CALVADOS

Château de Laubade V.S.O.P.	680
Château de Laubade X.O.	980
Lecompte 12 Ans d'âge	1,060

WHISKY

Cragganmore 12 years old	710
Macallan 12 years old Sherry Cask	740
Macallan 15 years old Fine Oak	1,100
Glenfiddich 12 years old	450
Glengoyne 12 years old	600
Glenkinchie 12 years old	710
Talisker 10 years old	630
Laphroaig 10 years old	710
Hibiki 12 years old	5,000

EAU DE VIE

Framboise	380
Kirsch	380
Poire William	380

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