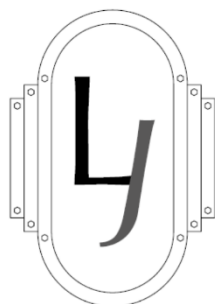


Lord *Jim's*



Lord Jim's

## LORD JIM'S CLASSICS

### LIVE OYSTERS

GF

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

<b>BELON OO, BELON RIVER, FRANCE</b> – Sweet, Buttery & Umami	210
<b>OSTRA REGAL NO. 3, BANNOW COVE, IRELAND</b> – Sweet, Nutty & Kelp	220
<b>GILLARDEAU NO. 3, MARENNE, FRANCE</b> – Mineral & Nutty	240
<b>TARBOURIECH NO. 3, BASSIN DE THAU, FRANCE</b> – Sweet, Meaty & Umami	295

**CAVIAR, KAVIARI OSCIETRA, FRANCE, 30 g** – Warm Buckwheat Blinis, Classic Condiments 4,500

### LORD JIM'S SEAFOOD TOWER

GF

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

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

GF

**LORD JIM'S CAESAR SALAD** – Gem Lettuce, Ortiz Anchovy, Capers, Parmesan Reggiano, Lord Jim's Pancetta 760

GF

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

GF

**LOBSTER THERMIDOR, CANADA, 1 kg** – Cognac, Paris Mushrooms, Tarragon, Lobster Jus 4,950

GF

**SALT BAKED ATLANTIC SEABASS, FRANCE, 1 kg** – Seasonal Vegetables, Champagne Velouté, Thai Nahm Jim 3,100

GF









**DOVER SOLE for two, FRANCE, 800 g** – Cooked à la Meunière, Seasonal Vegetables, Toasted Almonds 5,500

Gluten-Free GF

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.

## COLD STARTERS & SALADS

<b>STEAK TARTARE, AUSTRALIA, 80 g</b> – Hand-cut Prime Beef, House Pickles, Confit Yolk, Toasted Sourdough	950	
<b>SPICED CITRUS</b> – Ruby of Siam Pomelo, Orange, Pomegranate, Endive, Radicchio, Ginger & Almond Dressing	450	  
<b>ROYAL OAK SALAD</b> – Oak Lettuce, Tomato, Confit Beets, Japanese Cucumber, Yuzu Kosho-Buttermilk Dressing	390	  
<b>BURRATA</b> – Organic Burrata, Honey Pear, Marinated Olives, Arugula, Puffed Farro, Forest Raspberry Vinegar <i>add 20 g of Iberico Ham</i>	450 500	







## SUSHI & SASHIMI

Enjoy our Fresh Premium Selection of Seafood, Handcrafted to your Choice of Nigiri Sushi, Sashimi or Maki Rolls

<b>OTORO TUNA</b>	Japan	2 pieces	680
<b>AKAMI TUNA</b>	Maldives	2 pieces	350
<b>HAMACHI</b>	Japan	2 pieces	350
<b>ADRI IKA SQUID</b>	Japan	2 pieces	450
<b>BAFUN UNI</b>	Japan	30 g	900
<b>SCALLOP</b>	Japan	2 pieces	350
<b>ATLANTIC SALMON</b>	Norway	2 pieces	300
<b>IKURA SALMON CAVIAR</b>	Japan	40g	350
Add Kaviari Oscietra Caviar to your serving		1 g	150

All our Sushi and Sashimi are .

## HOT STARTERS & SOUPS

<b>HASSELBACK POTATO &amp; CAVIAR</b> – Crème Fraîche, Dill, Rye Crumb, Ikura Salmon Caviar	650	 
<i>Add 5 g of Kaviari Oscietra Caviar</i>	750	
<b>HOKKAIDO SCALLOPS</b> – Butter Roasted, Charred Japanese Cucumber, Butternut, Pumpkin Seed Sauce	950	
<b>FOIE GRAS</b> – Carmamelised 'Launardie' Foie Gras, Pistachio, Pressed Fig, Mulberry Honey, Madeira Sauce	950	
<b>LORD JIM'S LOBSTER BISQUE</b> – Hand Picked Canadian Lobster Meat, Fresh Herbs, Cognac & Leek Crème Fraîche	750	

Gluten-Free  Vegetarian  Contains Nuts  Contains Pork  Vegan Upon Request 

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## FRESH SEAFOOD

<b>BROWN MARBLED GROUPER, THAILAND, 150 g</b> – Steamed Fillet, Gremolata, Cherry Smoked Oyster X.O. Sauce	1,800	GF
<b>TURBOT FILLET, FRANCE, 150g</b> – Pan Roasted, Wood Roasted Leek, Hazelnuts, Nolly Pratt & Green Shallot Velouté	2,200	GF
<b>WILD JUMBO ANDAMAN TIGER PRAWN, THAILAND, 160 g</b> – Grilled, Garlic, Capers, Chilli, Smoked Milk	each 600	GF

## MEATS COOKED OVER FIRE

<b>KUROBUTA PORK, THAILAND</b> – Slow Cooked Pork Belly, Berries, Baby Leaves, Robert Sauce	1,200	GF	🐷
<b>ORGANIC CHICKEN, THAILAND</b> – Bincho Grilled Breast, White Asparagus, Black Garlic, Yabbies, Foie Gras Sauce	1,300	GF	
<b>LAMB RACK, NEW ZEALAND</b> – Charred 'Te Mana' South Island Lamb, Romesco, Charred Salsa, Lamb Jus	1,850	GF	

## STEAKS

<b>RIBEYE, 250 g</b> – Beef is from a Marble Score 5+ RANGERS VALLEY WAGYU-ANGUS CROSS, NEW SOUTH WALES, AUSTRALIA	2,300
<b>SIRLOIN, 250 g</b> – Beef is from a Marble Score 7+ STOCKYARD WAGYU, QUEENSLAND, AUSTRALIA	3,000
<b>TENDERLOIN 140 g / 200 g</b> – Beef is from a Marble Score 8+ WESTHOLME WAGYU, QUEENSLAND, AUSTRALIA	2,400 / 3,300

## SIGNATURE PRIME CUTS CARVED AT THE TABLE

<b>WAGYU TOMAHAWK, 1.6 kg</b> – Beef is from a Marble Score 5+ RANGERS VALLEY WAGYU-ANGUS, NEW ENGLAND, AUSTRALIA	7,000
<b>WAGYU PRIME RIB 1.2 / 2.4 kg</b> – Beef is from a Marble Score 6+ WYLARAH WAGYU, QUEENSLAND, AUSTRALIA	7,000 / 14,000

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

## LORD JIM'S SIGNATURE SAUCES & HOUSE CONDIMENTS

Classic Béarnaise GF V	Peppercorn Jus GF	Red Wine Jus GF	Diane Sauce GF
Horseradish Cream GF	Nam Jim Jeow GF 🥵	Spicy Smokey BBQ Sauce GF	French Mustard GF
Gluten-Free GF	Vegetarian V	Contains Nuts 🥜	Contains Pork 🐷

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## VEGETABLE SHARING PLATES

	Single	Sharing	
<b>WOOD ROASTED ONIONS</b> – Charred Brown Onions, Pedro Ximenez	250	400	GF V
<b>ROASTED CAULIFLOWER</b> – Bullhorn Pepper Pickle, Almond Sauce, Fresh Mint, Grilled Scallions	250	400	GF V
<b>TRUFFLED SWEETCORN</b> – Truffle Butter, Garlic Chips, Parmesan	270	450	GF V
<b>MACARONI CHEESE</b> – French Comte Cheese, Mozzarella, Parmesan, Artisan Macaroni	250		GF
<b>HEIRLOOM CARROTS</b> – Butter Roasted, Labne, Pine Nuts, Golden Raisins	250	400	GF
<b>BRASSERIE FRENCH FRIES</b> – Roast Garlic Aioli, Sea Salt	150		GF V

Gluten-Free GF

Vegetarian V


Contains Nuts

Vegan Upon Request

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## LORD JIM'S DESSERTS

<b>BAKED ALASKA</b> – Vanilla Ice Cream, Raspberry Sorbet, Genoise Sponge, French Merengue, Flambéed	650	Ⓥ
<b>CREPE SUZETTE</b> – Classic French Crêpes, Grand Marnier, Orange Segments, Vanilla Ice Cream	650	Ⓥ
<b>LORD JIM'S SOUFFLE</b> – Classic Baked Soufflé with your choice of Ice Cream	650	GF Ⓥ
<b>Your Choice of Grand Marnier, Vanilla or Chocolate</b>		
<b>LORD JIM'S PAVLOVA</b> – Baked Meringue, Chantilly, Mandarin Curd, Mango, Raspberries, Passionfruit, Brioche Ice Cream	550	GF Ⓥ
<b>CHOCOLATE PROFITROLES</b> – Kad Kakoa Chocolate Choux Puffs, Cherry Compote, Hot Chocolate Sauce	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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