


## Fresh Oysters

	Gillardeau	250 / pc.
	Tsarskaya	250 / pc.
	Fine de Claire No. 2	180 / pc.
	Marennes-Oléron	180 / pc.
	Dutch Oysters	180 / pc.

## Appetizers

	<b>Lord Jim's Iced Seafood Tower (for 3 - 4 persons)</b>	3,900
	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	
	<b>Grilled Foie Gras</b>	1,200
	Confit apple with vanilla, watercress and cinnamon apple caramel sauce	
	<b>Torched Langoustines</b>	900
	Braised cabbage, cream of green pea, gremolata, sour dough croûtons and lemon foam	
	<b>Pan Seared Scallops</b>	900
	Cauliflower purée, crispy prosciutto, grilled cauliflower florets, shimeji and saffron foam	
	<b>Cebiche Afrodisiaco</b>	880
	King crab, white fish, scallop, choclo and coral leche de tigre	
	<b>Alaskan King Crab</b>	850
	Green asparagus, samphire, vegetable salad, light foam of mayonnaise with herring caviar	
	<b>Foie Gras Terrine</b>	850
	Avocado, apple chutney, raspberry and toasted brioche	
	<b>Lord Jim's Fish Tartar</b>	750
	Red snapper, yellow fin tuna and Atlantic salmon on cucumber carpaccio, toasted sesame, ginger mayonnaise, and Melba toast	
	<b>Heirloom Tomato</b>	650
	Cream of goat's cheese, watermelon, puffed quinoa and basil	
	<b>Caesar Salad</b>	560
	Tiger prawns, garlic croûtons, semi-dried vine tomatoes, caper berries with Reggiano cheese shavings	

## Soups

	<b>Lobster Bisque</b>	750
	Boston lobster, brunoise vegetables, Rouille topped croûtons	
	<b>Ginger Infused Poultry Consommé</b>	460
	Foie Gras wontons, spring onion, hazelnut	
	<b>Sweet Corn Soup</b>	450
	Truffle foam, chives and crispy bacon	



Lord Jim's Signature Dishes.

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## Catch of the day

### From the Sea

All items are served with mixed salad and our signature sauces.



7-Colour Phuket Lobster 1.5 kg. - 3.5 kg.	6,550 / kg.
Phuket Lobster 500 gr.	2,850 / pc.
Phuket Lobster 600 gr.	3,000 / pc.
Atlantic Lobster 450-500 gr.	1,950 / pc.
River Lobster 90-120 gr.	270 / pc.
River Lobster 400 gr.	1,150 / pc.
Tiger Prawn 80-90 gr.	270 / pc.
Sea Crab 600 gr.	1,050 / pc.
Sea Crab 700 gr.	1,250 / pc.
Red Garoupa 600 gr.	2,550 / pc.
Red Garoupa 700 gr.	3,050 / pc.
Black Garoupa 600 gr.	1,100 / pc.
Black Garoupa 700 gr.	1,200 / pc.
Sea Bass 600 gr.	700 / pc.
Sea Bass 700 gr.	800 / pc.
Sea Bass 800 gr.	900 / pc.

### From the Land

All items are served with the selection of two side dishes and one sauce.

**Australia:** Wagyu 'chilled Margaret river' Tomahawk 5,600 / kg.

**Argentina:** Angus Beef Tenderloin

150 gr.	2,600
200 gr.	3,300

**Ireland:** Prime Hereford Irish Striploin 30 days dry aged

200 gr.	2,300
250 gr.	2,900

### Side Dishes

Roasted new potatoes with garlic and rosemary	190
Stuffed Portobello mushrooms with parsley and garlic	190
Seasonal baby vegetables	180
Creamy black truffle mash	180
Sautéed English spinach with garlic butter	180
Grilled broccolini with silvered almonds and feta cheese	180
Glazed green asparagus	180
Rocket salad with parmesan, walnuts and balsamic dressing	140
Mixed leaf salad with tomato, cucumber and Italian dressing	140

### Sauces

Red wine, Mushroom, Green peppercorn and Béarnaise



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## Main Courses

### From the Sea

	<b>Lord Jim's Seafood Basket (for two persons)</b> Selection of river lobster, tiger and white prawns, Atlantic lobster, sea crab, mussel, crayfish and marinated snapper wrapped in lotus leaf	4,100
	<b>Whole Mediterranean Sea Bass Baked in Rock Salt Crust</b> Potato and crab Dauphinoise, lettuce with fennel and green mango shavings, caper berry and toasted almonds	4,100
	<b>Japanese Seabream Cooked in Clay</b> Served with root vegetables, salad and variety of sauces	4,100
	<b>Trilogy of Phuket Lobster and Fennel</b> Leche de tigre shot with Phuket lobster, fennel salad with Phuket lobster and poached in fennel butter and samphire.	3,200
	<b>Atlantic Lobster Thermidor</b> Baked lobster tail, seasonal vegetables and creamy mashed potato	2,100
	<b>Pan Seared Snow Fish</b> Salicornia, cassava chips, caper berry, barley charred lemon and lemon butter sauce	1,500
	<b>Sudado Poached Halibut</b> Green peas, fava beans and clams	1,400
	<b>Gratinated Giant King Prawn</b> Chili spiced tomato salsa and seasonal vegetables	1,350
	<b>Seafood Casserole</b> Mixed seasonal seafood with fresh market vegetables served in a coconut	1,200

### From the Land

	<b>Ibérico Lamb Rack</b> Lentil tacu tacu, pickle red onion, snap peas, lemon and chimichurri sauce	1,800
	<b>Pan Roasted Duck Breast</b> Orange carrot purée, split peas, braised cabbage and orange sauce	1,400
	<b>Braised Pork Belly in Banana Leaf</b> Quinoa tamale, Chili red wine reduction, chicharron and girola salad	1,150



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## Lord Jim's Japanese Specialties

### Sashimi / Sushi ( 2 Pieces )

<b>Toro</b> – Tuna Fatty Belly	950	<b>Ikura</b> - Salmon Roe	670
<b>Hamachi</b> – Yellow Tail	650	<b>Akami</b> - Tuna back cut	550
<b>Uni</b> - Sea Urchin	620	<b>Hotate</b> - Scallop	450
<b>Akagai</b> – Ark Shell	430	<b>Hokkigai</b> - Northern Clam	390
<b>Ebiko</b> – Shrimp Roe	390	<b>Ebi</b> - Cooked Shrimp	320
<b>Tako</b> - Octopus	280	<b>Shake</b> – Salmon	310
<b>Unagi</b> - Grilled fresh water eel	260	<b>Kanikamaboko</b> – Crab meat stick	280
<b>Phuket Lobster</b>	Market Price		
<b>7-Colour Phuket Lobster</b>	Market Price		

### Sushi and Sashimi Combinations

#### Matsu

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

#### Take

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

### Rolls / Makimono

Negitoro Maki	690	Shake and Akami with Spicy Sauce	510
Negitoro Hand Roll	650	Spicy Tuna Roll / Hand Roll	310
Ebi Tempura Maki	310	California Roll / Hand Roll	310
Ebi Tempura Hand Roll	310	Tekka Maki	280
Kappa Maki	180		




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**Sushi Moriawase** (served with Miso soup)

**Matsu**  Toro, Akami, Shake, Uni, Ikura, Ebi, Akagai, Unagi, Hamachi and Spicy Tuna Maki 1,500

**Take** Toro, Akami, Tako, Shake, Ebi, Hamachi, Ebiko and Spicy Tuna Maki 1,150

**Sashimi Moriawase**

**Matsu** Toro, Akami, Hokkigai, Hamachi, Shake and Akagai 1,400

**Take** Toro, Akami, Hotategai, Hamachi and Shake 1,180

**Tempura Moriawase**

Ebi Tempura 510  
Ebi, Fish, Assorted Deep-Fried Vegetables 450  
Yasai Tempura, Assorted Deep-Fried Vegetables 230

**Dessert**

<b>Lord Jim’s Desserts on Ice (for 3 – 4 persons)</b>	1,100
Raspberry mousse dome, chocolate choux, blueberry vanilla tartlet, berry yoghurt, pallet of ice cream and sorbet, macaron and dip chocolate.	
<b>Crêpe Suzette</b>	650
Orange sauce, Grand Marnier ice cream	
<b>Chocolate Fondant Cake</b>	450
Milk ice cream	
<b>Traditional Tahitian Vanilla Crème Brûlée</b>	400
Salted caramel ice cream	
<b>Floating Island</b>	400
White chocolate crème anglaise and crunchy nougatine	
<b>Blueberry Cream Cheese</b>	400
Linzer crumble, berries compote and Yuzu sorbet	
<b>Lord Jim’s Seasonal Fruit Plate</b>	400
<b>Lord Jim’s Ice Cream and Sorbet Selection</b>	200



## **After Dinner Drink**

### **Port**

Dow's 20 Year	950
Dow's 10 Year	600
Dow's Fine Towny	290

### **Eau De Vie**

Framboise	350
Kirsch	350
Poire William	350

### **Single Malt Whisky**

Dalwhinnie 15 year, 43%, Highland	850
Macallan 12 Year Sherry Barrel, 40%, Speyside	680
Balvenie 12 Year Double Wood, 40%, Speyside	550
Bowmore 12 year, 40%, Islay	550

### **Cognac**

Martell Cordon Bleu	980
Remy Martin XO	980
Hennessy XO	980
Hennessy VSOP	480
Remy Martin VSOP	480

### **Coffee**

Cappuccino	230
Latte	230
Espresso	200
Regular or Decaffeinated coffee	190

### **TWG – Tea**

Earl Grey, English Breakfast, Darjeeling, Oolong, Peppermint, Chamomile



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