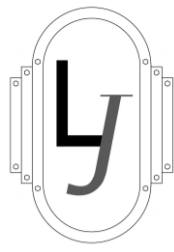


Lord *Jim's*



Lord Jim's sumptuous weekday lunch offers seafood, roast meats and international dishes changes on a daily basis but guests can enjoy favourites such as:

Appetizers

Assorted tempura with sauce (G)
Cold cuts and cheese plate (V)
Seafood platter
Caesar salad (G)(P)

Half Avocado with crabmeat
Quinoa salad with grilled vegetables (V)
Mixed salad leaves with lemon vinaigrette (V)
Signature pan-fried foie gras with grapes
Assorted sashimi, sushi, Californian and maki rolls

Chef Pom's Signatures

Som Tam (V)
White Nakhon Pathom pomelo salad (V)
Green chicken curry
Fried banana prawns with white, green and pink pepper (G)
Slow-braised duck leg with fresh herbs and coconut cream
Crisp-fried noodles topped with minced chicken, (G)
Nonthaburi citrus and banana blossom
Royal Thai salad of mixed vegetables with river prawns, pork tenderloin and salted egg yolk

Soups

Creamy pumpkin soup
Tom Yam Ghoong
Miso soup (V)

Carving

Honey glazed ham
Lamb leg
BBQ Beef brisket
Seabass in salt crust

Steamer

Steamed catch of the day with soya sauce and ginger
Assorted Dim Sums (G)

Home-made Pasta alla Minuti

Choose a home-made pasta (G) and ask our chef to prepare it for you with your choice of one of the below sauces

Tagliatelle Penne Ricotta Ravioli

Sauces

Tomato Sauce Bolognaise
Boscaiola Sauce Basil Pesto

Condiments

Grated Parmesan Chopped Chilli
Chopped Parsley Tomato concassé

Main Courses

Grilled seafood platter
Filet mignon café de Paris
Mushroom-truffle risotto with parmesan
Pan seared duck breast à l'orange (G)(P) with brioche dumpling

Side Dishes

Grilled corn on the cob (V)
Mashed potato with brown butter
Sautéed broccoli with almond flakes (V)
Double baked potato (P) with sour cream, bacon and herbs

Desserts

Crêpes Suzette flambé with Grand Marnier and vanilla ice cream (G)
Raspberry floating island with Javanese pepper sorbet
Anise custard, raspberry sorbet
'Nam Dok Mai' mango and lime pavlova
French meringue, mango ice cream, fresh mango, citrus cream
Lord Jim's ice cream and sorbet selection
Lemon, coconut, raspberry, Four flavours, cognac, vanilla, chocolate, caramel
Lord Jim's seasonal fruit plate
Mango sticky rice with coconut cream

(G) Contains gluten (P) Contains pork (V) Vegetarian

Unlimited à la carte Lunch at 2,150 per Adult and 1,550 per Child

Guests can also enjoy:

Free-Flow Soft Drinks, Iced Teas, Juices, Coffee and Tea – 350 per Person
Free-Flow Singha and Heineken Beer – 420 per Person
Free-Flow House White and Red Wine – 920 per Person
Free-Flow Piper-Heidsieck Cuvee Brut Champagne – 2,400 per Person

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.