



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

- Quinoa salad with vegetables (V)
- Mixed salad leaves with lemon dressing (V)
- Signature pan-fried foie gras with grapes
- Assorted sashimi, sushi, Californian and maki rolls
- Assorted tempura with sauce (G)
- Half avocado with crabmeat
- Cold cuts and cheese plate
- Seafood platter
- Caesar salad (G, P)

Chef Pom's Signatures

- Khanom Jeen Naam Ya
- Green curry with beef or chicken
- Fried prawns with white, green and pink pepper
- Slow-braised duck with fresh herbs and coconut cream
- Crispy-fried noodles topped with minced chicken, (G)
- Nonthaburi citrus
- Som Tam
- Yam Som O

Soups

- Creamy mushroom soup
- Tom Yam Ghoong

Carving

- Honey glazed ham
- Truffled chicken galantine
- BBQ beef brisket

Steamer

- Steamed fish (G)
- with soya sauce and ginger
- Assorted Dim Sum

Homemade Pasta alla Minuti

Choose a homemade pasta (G) and ask our chef to prepare it for you with your choice of one of the below sauces
Tagliatelle Penne Spaghetti Ricotta ravioli

Sauces

- Tomato sauce Bolognese
- Boscaiola sauce Aglio olio Basil pesto

Condiment

- Grated Parmesan Chopped chilli
- Chopped parsley Tomato concassé

Main Courses

- Marinated flank steak Chimi Churi and pimentos de patron
- Risotto Milanese with mixed seafood, mascarpone, fresh lemon (G, P)
- Roasted Pork belly with Brussels sprouts and mash potato
- Grilled lamb chops with ratatouille and thyme jus
- Pan seared salmon fillet with lemon beurre blanc, creamy spinach

Side Dishes

- Sautéed Brussels sprouts (V)
- Mashed potato with brown butter (V)
- Baked potato (P)
- with sour cream, bacon and herbs

Desserts

- Crêpes Suzette flambé with Grand Marnier and vanilla ice cream (G)
- Valrhona chocolate bread and butter pudding
Chocolate sauce and vanilla ice cream
- Lord Jim's Pavlova
baked meringue, toasted brioche ice cream fresh mango, passionfruit
- 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 2,350 per Adult and 1,650 per Child

Guests can also enjoy:
Free-Flow Soft Drinks, Iced Teas, Juices, Coffee and Tea – 420 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.