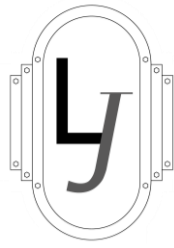


Lord *Jim's*



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

Appetizers

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

Chef Pom's Signatures

- Som Tam (V)
Khanmon Jee Naam Ya
White Nakhon Pathom pomelo salad
Blue swimmer crab curry with wild betel leaves
Fried banana prawns with white, green and pink pepper
Slow-braised duck leg with fresh herbs and coconut cream (G)
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

- Lobster Bisque
Tom Yam Ghoong
Chicken Consommé

Carving

- Honey glazed Ham (P)
Lamb Rack (G)
Beef Wellington (G)
Seabass in Salt Crust

Steamer

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

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 Bolognese
Boscaiola Sauce Crustaceans Sauce

Condiments

- Grated Parmesan Chopped Chilli
Chopped Parsley Tomato Concasse
Mixed Seafood

Main Courses

- Pan seared duck breast à l'orange (G, P) with brioche dumpling
Gratinated scallop with tarragon
Filet Mignon café de Paris
Grilled seafood platter
Grilled meat platter

Side Dishes

- Cauliflower baked in Indian spices (V) with yoghurt sauce
Sautéed broccoli with almond flakes (V)
Mashed potato with brown butter (V)
French fries with truffle salt (V)
Grilled corn on the cob

Desserts

- Crêpes Suzette flambé with Grand Marnier (G) and vanilla ice cream
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
Madagascar Chocolate Torte (G)
Chocolate Pie, Crunchy Coffee, Chocolate Coffee, Chocolate Soufflé, Lemongrass Ice Cream
'Nam Dok Mai' Mango and Lime Pavlova
French Meringue, Mango Ice Cream, Fresh Mango, Citrus Cream

Thai Desserts

- Siam ruby in coconut syrup
Rice cake with coconut syrup and crispy baby rice

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

Unlimited à la carte Lunch at 2,950 per Adult and 1,950 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.