



Lord *Jim's*



Lord Jim's sumptuous weekend lunch offers a rotation seafood, roast meats and international dishes.
Guests can enjoy favourites such as:

Soups

Lobster bisque cappuccino with fish quenelles

Pumkin spiced soup

Main courses

Pan fried duck Foie gras with roasted apple, rocket salad and madeira sauce

Mussels in white wine sauce with garlic bread

Gratinated seafood thermidor

Duck leg confit with balsamic lentils

Mushroom risotto with black truffle butter (V)

Truffled foie gras hot dog in a toasted brioche bun and crispy onions (G) (P)

Salmon Wellington with dill – white wine sauce and green asparagus (G)

Thai signatures

Tom yam with prawn

Blue swimmer crab curry with wild betel leaves (G)

Green curry with chicken or beef

Stir – fried lamb or beef or chicken with holy basil and chilli

Krathong tong

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

Buffet lunch at 3,800 per adult and 2,100 per child

Guests can also enjoy:

Free-flow soft drinks, Iced teas, Juices, Coffee and tea – 480 per person

Free-flow beer – 1,050 per person

Free-flow house white and red wine – 1,950 per person

Free-flow Champagne – 4,100 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.