



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

Quinoa salad with grilled vegetables (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)  
Oysters with condiments

### Soups

Lobster bisque  
Tom Yam Ghoong  
Chicken consommé

### Carving

Honey glazed ham  
Lamb rack  
Beef Wellington

### Chef Pom's Signatures

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

### 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 Ricotta ravioli

### Sauces

Tomato sauce Bolognese  
Boscaiola sauce Basil pesto

### Condiments

Grated Parmesan Chopped chilli  
Chopped parsley Tomato concassé

### Main Courses

Steamed Seabass with caviar champagne sauce  
And creamy spinach  
Gratinated seafood thermidor  
served in scallop shell  
Boston clam chowder with Garlic Bread  
Mushroom risotto with black truffle butter  
Chicken galantine with foie-gras Albufeira sauce  
and potato mousseline  
Pork spare ribs with baked potato

### Side Dishes

Creamy spinach (V)  
Mashed potato with brown butter (V)  
baked potato with bacon and sour cream  
French fries with truffle salt

### Desserts

Crêpes Suzette flambé  
with Grand Marnier and vanilla ice cream  
Lord Jim's Pavlova  
baked meringue, toasted brioche ice cream  
fresh mango, passionfruit  
Valrhona chocolate bread and butter pudding  
Chocolate sauce and vanilla ice cream  
Raspberry Floating Island (G)  
with Javanese pepper sorbet, anise custard  
and raspberry sorbet  
Lord Jim's ice cream and sorbet selection  
Lemon, coconut, raspberry,  
Four flavours, cognac, vanilla, chocolate  
and 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 3,200 per Adult and 2,100 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.