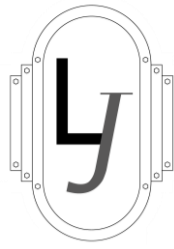


Lord *Jim's*



LORD JIM'S LUNCH SIGNATURES

SOUPS

Lobster Bisque Cappuccino with Fish Cannel 

Chicken Consommé with Foie Gras Ravioli 

WESTERN MAIN COURSES

Louisiana Style Cajun boiled Seafood served with Corn and Potatoes 

Gratinated Seafood Thermidor served in Scallop Shell 

Sautéed Mussels in Herb and White Wine Sauce with Garlic Bread 

Mushroom Risotto with Black Truffle Butter 

Chicken Galantine with Foie Gras-Albufera Sauce and Potato Mousseline

BBQ Baby Pork Ribs with Baked Potato

CHEF POM'S SIGNATURES

Nakhon Pathom's White Pomelo Salad 

Tom Yum Goong

Khanom Jeen Naam Ya

Green Curry with Chicken or Beef

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

Crisp-fried Noodles topped with Minced Chicken, Nonthaburi's Citrus and Banana Blossom 

Phad Krapaow Chicken or Beef

CHEESE PLATTER

Selection of Matured Farmhouse Cheese, Dried Fruits, Grapes and Nuts

DESSERTS

Mango and Sticky Rice

The Oriental Fruit Platter

 Contains Gluten

 Contains Pork

 Vegetarian

Semi Buffet 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

Free-Flow Beer - 690 per Person

Free-Flow House White and Red Wine - 1,150 per Person

Free-Flow Champagne - 2,900 per Person

Please advise of any dietary requirements and we will be delighted to assist.
Prices are in Thai Baht and inclusive to 10% service charge and applicable government tax