

# TWO MICHELIN-STARRED CHEF TAKAGI KAZUO

RETURNS TO LORD JIM'S

23 & 24 NOVEMBER 2018

We are excited to welcome two Michelin-starred Chef Takagi Kazuo to Lord Jim's for an exclusive 6 - course dinner.

Chef Takagi is the owner-chef of Kyoto Cuisine Takagi, which has held 2 Michelin stars since 2010. The restaurant is located in Ashiya, Japan between Osaka and Kobe. A renowned master of the refined Kyoto style of Japanese cuisine known as 'Kyo-ryori', Chef Takagi is committed to serving authentic Japanese delicacies while continually honing his craft, conveying through his creations a new way to look at the world.

*For more information or to make a reservation,  
please call +66 (2) 659 9000 ext. 7390  
or e-mail [mobkk-restaurants@mohg.com](mailto:mobkk-restaurants@mohg.com)*



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# TAKAGI KAZUO

Onsen egg with dashi jelly and truffle  
Dassai, Hoppou, Nigori Sake



Shimegi mushrooms, salmon sushi kaki, chicken marinated with shio koji  
Yuzu miso, jellyfish with cucumber, foie gras and lily bulbs ball  
Masumi, Junmai Gingo Yawaraka Type-1



Tuna toro and akami sashimi composition  
Sakunohana, Karakuchi Ginjo



River prawn and scallop with white miso  
Sudachi, edamame and pumpkin  
Tatenokawa, Junmai Daiginjo Seiryu



Wagyu beef tenderloin sukiyaki, yuzu sabayon  
Seasonal mushrooms and baby leek  
Kozaemon, Yamahai Junmai Banshu Yamada-Nishiki



Matcha floating island with chestnut ice cream

Selection of freshly brewed coffee, fine teas and soothing herbal infusions

THB 4,100. - for 6 Courses - THB 1,450. - for 5 Glasses

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.