



Lord *Jim's*



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

**Soups**

- Lobster bisque cappuccino with fish quenelles
- Chinese black chicken soup

**Main courses**

- 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 goong
- 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 & dinner at 3,400 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 – 950 per person
- Free-flow house white and red wine – 1,790 per person
- Free-flow Champagne – 3,800 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.