



Lord Jim's

LORD JIM'S FAVORITES

Seafood Tower

Cray fish, crab claw, freshly shucked oysters, Dutch mussels, tiger prawns, river prawns, scallop ceviche, marinated clams

Two people - 3,500

Four people - 7,000

Additional whole steamed Boston Lobster, 500 g - 1,500

Lord Jim's Caesar Salad - 700

Gem lettuce, ortiz anchovy, capers, Parmigiano Reggiano, Lord Jim's pancetta, croûtons

Lobster Thermidor - 1 kg Canadian Lobster - 4,300

Cognac, Paris mushrooms, tarragon, lobster jus

Caviar Selection

Gluten free buckwheat blinis, potato millefeuille, crumbled egg white and egg yolk, chopped onions, chopped chives, sour cream

Kaviar Oscietra 5 g - 900

Kaviar Kristal 5 g - 850

Lobster Bisque - 850

Lobster tarragon, dill, nasturtium and cognac

Tomahawk, 1.6 kg - Marble Score 3+ - 8,880

Black QNYX 270 day grain fed Angus,

New South Wales, Australia

Brown butter baked celeriac purée, cured egg yolk, capers and roasted celeriac

Oyster Selection

Mignonette, fresh lemon, horseradish, lemon-piment, milk-dill oil dressing, apple cider vinegar with fresh and smoked apple, green chilli, coriander, lime dressing and Mornay sauce

Fine de claire N° 3, France - 230/piece

Slight sweet and nutty

Ostra Regal N° 3, Bannow Cove, Ireland- 290/piece

Sweet, nutty and kelp

Gillardeau N° 3, Marennes, France - 355/piece

Mineral and nutty

Pink Oyster N° 3, Bassin de Thau, France - 375/piece

Sweet, meaty and umami

All oysters can be grilled and/or gratinated upon request

Salt Baked Atlantic Seabass - 1 kg - 3,700

Shitake, Chinese kale, champagne velouté, Nam Jim Jeow

STARTERS

- Pan Seared Foie Gras 1,600
Pear, Port wine, lemon, thyme, butter fried brioche and oxalis
- Pan Seared and Cured Hokkaido Scallops 1,100
Grilled and raw fennel, fennel pollen, dill, roasted buckwheat seeds and lemon butter milk sauce
- Vegan Foie Gras Terrine 550
Mango, radicchio salad, chervil and toasted vegan brioche
- Wild Mushroom Consommé 700
Eringi mushrooms, enoki, crispy onion and pickled onion shells

CHEF STEEN NORDIC DISHES

- Beef Tartare 970
Hand cut beef tenderloin, anchovies, shallot, smoked egg yolk, pickled grilled shallot, onion, black garlic mayonnaise and water cress served with rye and malt flakes
- Cured Mackerel 800
Thai sea grapes, cucumber, white radish, puffed quinoa, coriander and yogurt
- Grilled Leek 500
Burnt leek, pickled mustard seed, salted lemon, roasted almonds, parsley and Comté cheese sauce
- Tenderloin and Kurobuta Pork Neck Confit 1,100
Choucroute, bacon and dark beer sauce
- Monkfish Tail Grilled and Glazed (for 2 people) 5,300
Roasted green asparagus, parsley, garlic, and fish blanquette sauce with parsley oil

FROM THE GRILL

MAIN COURSES FISH AND MEAT

- Grilled Cod Fish - 1,600
Grilled savoy kale, white onion cream, bonito flakes, roasted dark reduced fish and chicken bouillon
- Grilled Tiger Prawns 5 pcs. - 2,450
Brushed with ginger and chilli infused brown butter, semi dried charred buffalo tomato, tomato jam purée and Swiss chard
- Grilled Brown Marbled Grouper - 1,350
Fried bok choy hard brushed with lemongrass, red chilli butter, peanuts, crispy fish skin, holy basil and tomato consommé
- Organic Cornfed Chicken - 1,200
Breast cooked on the bone, confit leg, grilled scallions, sweet corn, crispy chicken skin, lemon and honey gastric sauce
- Lamb Loin - 2,100
Baked grilled onions, caramelised onion purée, coffee bean oil and thyme infused lamb jus

STEAKS

- Ribeye 250 g - Marble Score 5+ - 2,800
Rangers Valley Wagyu cross Angus, New South Wales, Australia
Grilled Jerusalem artichoke, yuzu, Szechuan pepper, tarragon and walnut oil
- Tenderloin 200 g - Marble Score 8+ - 3,700
Westholme Wagyu, Queensland, Australia
Grilled portobello mushroom, thyme, rosemary, confit garlic, parsley, lemon, shallot, onion and olive oil granulate

HOUSE CONDIMENTS

- Horseradish cream
- Nam Jim Jeow
- Spicy smokey BBQ sauce
- French mustard
- Parsley and garlic whipped butter
- Truffle butter

SIDES

- Grilled Baby Gem - 550
Tonburi, pickled red onions, Parmigiano Reggiano, smoked mayonnaise, puffed rice
- Potato Millefeuille - 650
Shaved truffle, chives and grated Gruyère cheese
- Sweet Potato Mash with Parsley - 450
- Grilled Heirloom Carrots - 550
Cranberry, roasted peanut, cumin leaves and olive oil
- Grilled Portobello Mushroom - 550
Thyme, rosemary, confit garlic, parsley, lemon, shallot, onion and olive oil granulate

SAUCES

- Classic Béarnaise
- Green peppercorn
- Bordelaise
- Burgundy mushroom
- Truffle and Madeira

Allergens -Dairy -Nuts -Gluten-Free -Shellfish -Vegetarian -Vegan -Pork

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.