

The History of the Lorain Legacy

Since opening its doors, J'AI ME by Jean-Michel Lorain has had one overwhelming vision - to offer discerning Bangkok diners a culinary journey inspired by the tradition of French cuisine, innovation and a talent which can only come from the creativity and imagination of a highly-respected Michelin Star chef such as Jean-Michel. However, the real story begins a long time ago with Jean-Michel's family at "La Côte Saint Jacques" in Joigny, Northern Burgundy along the charming "Yonne" river.

During the worldwide conflict, Marie Lorain tended to the camp prisoners' relatives, providing them with accommodation and food, before converting her huge rambling home into a family guesthouse in 1946. The property was located on a road below La Côte Saint Jacques, a beautiful hill sheltering the vineyards of Joigny, which became the inspiration for the guesthouse's name, "La Côte Saint Jacques".

In 1958, Marie's son Michel Lorain took the helm of La Côte Saint Jacques with his spouse Jacqueline, who was one of the first lady sommeliers in France. Together they obtained their first Michelin Star in 1971, a second star in 1976 and a third with their son Jean-Michel in 1986, who was also awarded "Chef of the Year" at the young age of 27. The hotel is now a 5-star establishment and the restaurant has held 2 Michelin Stars since 2015.

J'AI ME - Perpetuate, Reinvent and Grow

J'AI ME was conceived by Michelin Star recipient Jean-Michel Lorain to bring an eclectic fine dining experience to Bangkok. Since J'AI ME's opening in 2014, the kitchen has been run under the exacting eye of Chef Amerigo Sesti and has become a Michelin-Starred establishment due to the innate creativity, passion and teamwork of both chefs.

Our recipes carry over 70 years of culinary history and the evolution of a family along 4 generations, represented at J'AI ME by Marine Lorain, who is in charge of the art of entertaining, bringing ease and a personal touch to the dining experience.

Chef Amerigo holds the delicate role of rewriting Lorain's repertoire over a rich and exotic landscape. The aim of J'AI ME is to surprise you, presenting what we love; the beauty within the difference.

LORAIN'S SIGNATURE

Canapé selections

Sea pineapple, kale, and white wine

Tiger prawn and heart of palm rosace served with sweet potato and lime rouille

Domaine de Fondrèche Blanc 2019, Ventoux, Rhône Valley, France

Or

Cured foie gras marbled with roasted duck, guava marmalade, and brioche

Saumur Poil de Lièvre 2019, Domaine Bobinet, Loire Valley, France

Halibut à la Meunière with Suaeda maritima, salmon roe, and sea urchin emulsion

Domaine Le Roc des Anges "Llum" 2019, Côtes Catalanes, Languedoc-Roussillon, France

Or

Farmed slow-cooked chicken, vegetable twist, and Champagne cream sauce

Domaine De La Cadette Bourgogne Rouge 2019, Burgundy, France

Or

Pan-seared Wagyu beef, mustard leaf mashed potato, and green peppercorn sauce

(Surcharge of 350 THB)

Château Carignan Prima 2016, Cadillac Côtes de Bordeaux, Bordeaux, France

Chef's cheese discoveries

(Surcharge of 350 THB)

Michel Lorain's mille-feuille

Muscat de Beumes de Venise, Domaine des Bernardins 2017, Rhône Valley, France

1900 THB per person for food only, including tea or coffee

1400 THB per person for wine pairing only

(Please note that all wines from the pairing are also available by the glass)

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

J'AIME JOURNEY

Canapé selections

Sea pineapple, kale, and white wine

Bouillabaisse as a consommé

Crémant De Bourgogne Brut NV, L'âtre Magique, Maison De Grand Esprit, Burgundy, France
Bollinger special brut cuvée, Champagne, France (Surcharge of 250 THB)

Gillardeau oysters n°2, green mango and shallot variation

Verdelho 2019, GranMonte, Khaoyai, Thailand

Cured foie gras marbled with roasted duck, guava marmalade, and brioche

Saumur Poil de Lièvre 2019, Domaine Bobinet, Loire Valley, France

Lightly-smoked sea bass with caviar sauce

Macon-Charnay « Le Clos Saint Pierre » 2018, Maison Verget, Burgundy, France

Breast of Pigeon, truffled Jerusalem artichokes and Arabica sauce

Château Carignan Prima 2016, Cadillac Côtes de Bordeaux, Bordeaux, France

Chef's cheese discoveries

(Surcharge of 350 THB)

Pain d'épice, rice and caramel

Beetroot, macadamia nut praline, and coffee

Maury Op. Nord 2017, Domaine les Terres de Fagayra, Languedoc-Roussillon, France

2900 THB per person for food only, including tea or coffee

2400 THB per person for wine pairing only

(Please note that all wines from the pairing are also available by the glass)

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

LA CARTE





APPETIZERS

Bouillabaisse as a consommé	380
✓ Onion and turnip infusion	290
✓ Root vegetable salad, beetroot chutney, smoked ricotta mousse and herb dust	580
Tiger prawn and heart of palm rosace served with sweet potato and lime rouille	620
Gillardeau oysters n°2, green mango and shallot variation	890
Cured foie gras marbled with roasted duck, guava marmalade, and brioche	820

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



MAIN COURSES

✓ Truffled scarpinocc ravioli, mushroom, chayote, and garlic emulsion	770
Lightly-smoked sea bass with caviar sauce	1490
Tiger prawn, carrot mille-feuille, and passion fruit Nantua sauce	920
Halibut à la Meunière with Suaeda maritima, salmon roe, and sea urchin emulsion	1150
Farmed slow-cooked chicken, vegetable twist, and Champagne cream sauce	890
Breast of Pigeon, truffled Jerusalem artichokes and Arabica sauce	1880
Pan-seared Wagyu beef, mustard leaf mashed potato, and green peppercorn sauce	1550

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



DESSERTS

Dark Prachuap chocolate, palm caramel, and soy sauce	360
Beetroot, macadamia nut praline, and coffee	310
Michel Lorain's signature mille-feuille	340
Pomegranate and corn	290

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