

J'AIME by Jean Michel Lorain

SIGNATURE

Crab "macedoine" amuse-bouche

STARTERS

Tiger prawns and heart of palm rosace, sweet potato and coconut rouille

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Cauliflower, truffle and Sacha inchi

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Sea snails, tomato and smoked ricotta

MAIN COURSES

Lightly smoked Barramundi, caviar sauce

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Pan-seared scallops, spring vegetables, "Ivoire" sauce (+sup. 200 THB)

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Barbary duck breast, eggplant and roselle

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Confit baby lamb shoulder, purple potato and Lapsang Souchong

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Beef "Bourguignon" (+sup. 400 THB)

CHEESE

Chef's cheeses selection (+sup. 350 THB)

DESSERTS

Rose ice cream, lychee carpaccio

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Corn and coconut

5-course menu (amuse bouche, starter, 2 main courses, dessert)

2,600 THB ++ per person

8-course menu (amuse bouche, 2 starters, 3 main courses, 2 desserts)

3,500 THB ++ per person

Wine pairings :

5 glasses – 1,900 THB ++

8 glasses – 2,600 THB ++

Many food items listed are sourced locally within Thailand with an emphasis on sustainability.

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