

# J'AIME by Jean Michel Lorain

## SIGNATURE

Alsacian steamed bread

### STARTERS

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

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Watermelon tartare, basil and olive oil ice cream

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Razor clams "marinières"

### MAIN COURSES

Red snapper, cucumber, mint and macadamia

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Lightly smoked Barramundi, caviar sauce

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Pan seared Barbary duck, pumpkin and ginger jus

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Confit baby lamb shoulder and capsicum

### EXTRA MAIN COURSE

Beef "à la royale" (+sup. 650 THB)

### CHEESE

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

### DESSERTS

Rose Ice cream, lychee carpaccio

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Carrot and black lime

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

2,800 THB ++ per person

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

3,600 THB ++ per person

10-course menu (amuse bouche, 3 starters, 4 main courses, 2 desserts)

4,000 THB ++ per person

### *Wine pairings :*

5 glasses – 1,900 THB ++

8 glasses – 2,600 THB ++

10 glasses – 3,000 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.