



## Sunday Brunch at J'AIME by Jean-Michel Lorain

### Traditional French Breads and Pastries

#### Delicatessen

Saucisson Bâton

Local beef Bresaola

Chicken ham sandwich

Lomo Iberico de bellota

#### From the Sea

Sardine toast

Oyster gratin with champagne sabayon

#### From the Garden

Banana Blossom oreillette

Goat's cheese bavarois and macadamia

Mushroom & cabbage tart with Doi Pao chips

## À La Carte

Cashew nut velouté, macerated cherry tomato and ginkgo, yogurt sphere, onion flowers

Seabass with Thai celery beurre blanc

Crispy Unagi, mesclun, fried shallot and mulberry jus

Bua loy, cured beets, garden greens and Tha Sai fondue

Baby lamb tender tripes, anchovy, and braised tomato

Duck confit and corn espuma

Slow cooked veal shank, butternut mousseline « à la Gremolada »

Pan-seared ostrich fillet, radishes, hajikami, sweet and sour split jus

## Desserts

"Hit the road Jack"

Sweet potato, black cardamom and blond chocolate

Dark Prachuap chocolate, palm caramel and soy sauce

**THB 2,200 per person including tea and coffee**

THB 330 per person for free flow local water and soft drinks

THB 850 per person for free flow local water, soft drinks, prosecco, wine, and a selection of cocktails

THB 2,500 per person for the same package as above plus Bollinger Brut champagne

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