

## The History of the Lorain Legacy

Since opening its doors, J'AIME 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'AIME - Perpetuate, Reinvent and Grow.

The fourth generation of the Lorain family is already well on the way to following in Marie's footsteps, with Jean-Michel's daughter, [Marine](#), in charge of operations at his second restaurant [J'AIME](#). The kitchen is run under the exacting eye of [Amerigo Sesti](#), whose innovation and flair led J'AIME to become the proud recipient of a [Michelin Star](#) in the very first Michelin Guide Bangkok in December 2017.

Today, J'AIME continues to grow by incorporating traditional local ingredients into Chef Jean-Michel's original recipes wherever possible. The resulting culinary creations celebrate the local environment and the beautifully unique regions of Thailand while perpetuating J'AIME's intimate link with "La Cote Saint Jacques" and the peculiarity of classic French gastronomy.

Constantly searching for, and deeply embracing new regional ingredients allows us to adapt our approach to creation, and to rewrite and reinvent our recipes, presenting you with surprising yet harmonious results.

# 3-course TASTING MENU

Scallop tartare, clams, Amphoe Li chanterelle, cauliflower and truffle dressing  
Saint Bris, Corps de Garde, Domaine Goisot, 2017, Burgundy, France

Or

Ratatouille cannelloni, squid, roasted tomato and oregano fumet  
Saint Bris, Corps de Garde, Domaine Goisot, 2017, Burgundy, France



Pan-seared pink seabream, Hua hin caviar, mandarin marmalade, Thai basil,  
and smoked paprika emulsion  
Le Grand Caillou Sauvignon Blanc 2018, Fournier Pere & Fils, Loire valley, France

Or

Sirin Farm chicken, tiger prawns, melon and tarragon Nantua sauce  
Pont de Gassac 2018, Moulin de Gassac, IGP Pays d'Hérault Languedoc-Roussillon, France



TH-FR-IT Cheese selection  
(350 THB supplement)



Mille-feuille "napoleon"  
Muscat de Beaumes de Venise, Domaine des Bernardins 2017, Rhône Valley, France

Or

"Hit the road Jack"  
Belstar Prosecco DOC Brut NV, Bisol & Figli, Veneto

1800 THB per person for food only including tea or coffee  
1200 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 Bath and subject to 10% service charge and applicable government tax

# 5-course TASTING MENU

Papaya soup, pickled garlic, celery and organic Chiang Mai vinegar

Crémant de Granmonte NV, Khao Yai, Thailand

Bollinger special brut cuvée, Champagne, France (250 THB supplement)



Scallop and sea urchin tartare, clams, Amphoe Li chanterelle, cauliflower and truffle

Saint Bris, Corps de Garde, Domaine Goisot, 2017, Burgundy, France

Or

Pan-seared foie gras in a lemon balm and fish sauce consommé,  
tomato, wild rocket and Uraivan farm lemon confit

Vouvray, Domaine Champalou "Le Portail" 2017, Loire Valley, France



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



Black pomfret and giant crab lump, leek, jicama and sea pineapple bouille

Viognier, Domaine Mur-Mur-Lum 2015, Vin De Pays Du Vaucluse, Rhône Valley, France

Or

Sirin Farm chicken, tiger prawns, melon and tarragon Nantua sauce

Domaine De La Cadette Bourgogne Rouge 2018, Burgundy, France (organic)

Mercurey 1er Cru Les Ruelles Monopole 2014, Château De Chamirey, Bourgogne (200 THB supplement)

Or

Pan-seared Thai Wagyu beef fillet, radishes, hajikami, sweet and sour split jus (550 THB supplement)

Malbec 2011, Garagista, Bordeaux, France

Château Béard La Chapelle, 2012, Saint-Émilion Grand Cru, Bordeaux, France (150 THB supplement)



TH-FR-IT Cheese selection

(350 THB supplement)



Dark Prachuap chocolate, palm caramel and soy sauce

Domaine Des Enfants AOC Maury 2016, Roussillon France

2800 THB per person for food only including tea or coffee

2000 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 Bath and subject to 10% service charge and applicable government tax

# SIGNATURE 8-course TASTING MENU

Papaya soup, pickled garlic, celery and organic Chiang Mai vinegar  
Crémant de Granmonte NV, Khao Yai, Thailand  
Bollinger special brut cuvée, Champagne, France (250 THB supplement)

Scallop and sea urchin tartare, clams, Amphoe Li chanterelle, cauliflower and truffle  
Saint Bris, Corps de Garde, Domaine Goisot, 2017, Burgundy, France

Ratatouille cannelloni, squid, roasted tomato and oregano fumet

Pan-seared foie gras in a lemon balm and fish sauce consommé,  
tomato, wild rocket and Uraivan farm lemon confit  
Vouvray, Domaine Champalou "Le Portail" 2017, Loire Valley, France

Steamed umemadai served with parsnip julienne and truffle butter

Pan-seared Thai Wagyu beef fillet, radishes, hajikami, sweet and sour split jus  
Château Béard La Chapelle, 2012, Saint-Émilion Grand Cru, Bordeaux, France

TH-FR-IT Cheese selection  
(350 THB supplement)

Fruit salad with a scent of Provence

Sweet potato, black cardamom and blond chocolate  
Château Pierre-Bise, Coteaux du Layon « Beaulieu », 1998, Loire Valley, France

3700 THB per person for food only including tea or coffee

2500 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 Bath and subject to 10% service charge and applicable government tax

LA CARTE





# APPETIZERS

✓ Soupe de papaye, ail aigre-doux, céleri et vinaigre de Chiang Mai	310
✓ Papaya soup, pickled garlic, celery and organic Chiang Mai vinegar	
✓ Bua-loy, fumaison de betteraves, mesclun et fondue de Tha Sai	690
✓ Bua loy, cured beets, garden greens and Tha Sai fondue	
Tartare de Saint-Jacques et oursin, chanterelles d'Amphoe Li, chou-fleur et truffe	1580
Scallop and sea urchin tartare, clams, Amphoe Li chanterelle, cauliflower and truffle	
Foie gras poêlé servi dans un consommé de mélisse et Fish sauce, tomate, roquette sauvage et citron confit	1450
Pan-seared foie gras in a lemon balm and fish sauce consommé, tomato, wild rocket and Uraivan farm lemon confit	

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## MAIN COURSES

Cannelloni de ratatouille, encornets, fumet de tomates rôties parfumé l'origan Ratatouille cannelloni, squid, roasted tomato and oregano fumet	810
Umemadai à la vapeur, julienne de panais et beurre de truffe Steamed umemadai served with parsnip julienne and truffle butter	2030
Castagnoline noire et bouchées de crabe, poireaux, jicama, et bouille d'ananas de mer Black pomfret and giant crab lump, leek, jicama and sea pineapple bouille	1420
Daurade rose poêlée, caviar de Hua hin, marmelade de mandarine, basilic Thaï et émulsion au paprika fumé Pan-seared pink seabream, Hua hin caviar, mandarin marmalade, Thai basil, and smoked paprika emulsion	1660
Filet de bœuf Wagyu Thaïlandais poêlé, radis, hajikami, jus en aigre doux Pan-seared Thai Wagyu beef fillet, radishes, hajikami, sweet and sour split jus	2260
Volaille de la ferme de Sirin, gambas, melon et sauce Nantua parfumée à l'estragon Sirin Farm chicken, tiger pravns, melon and tarragon Nantua sauce	1180
Canard de Petchabun, scarpinocc forestiers, chlorophylle de pousse de christophine et émulsion á l'ail Phetchabun duck, forest scarpinocc, chayote chlorophyll, garlic emulsion	1390

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## DESSERTS

Chocolat noir de Prachuap, caramel au sucre de palme et sauce soja Dark Prachuap chocolate, palm caramel and soy sauce	320
Pomme de terre douce, cardamome noire et chocolat blond Sweet potato, black cardamom and blond chocolate	330
Mille-feuille aux trois crèmes légères Mille-feuille "Napoleon"	280
Jacquier, noix de coco et citron vert "Hit the road Jack"	280

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