

## 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.

## PICNIC LUNCH MENU

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



Eggplant, caviar, ceviche

Cucumber, seaweed and coriander salad, "self-made granite"



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

Or

Phetchabun duck, forest scarpinocc, chayote chlorophyll, garlic emulsion



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



"Hit the road Jack"

1,150 THB per person excluding beverages

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

## Set Lunch house wine selection

Belstar Prosecco DOC Brut NV, Bisol & Figli, Veneto

Le Grand Caillou Sauvignon Blanc 2018, Fournier Père & Fils, Loire valley, France

La Vieille Ferme Rosé 2018, Famille Perrin, Rhône Valley, France

Pont de Gassac 2018, Moulin de Gassac, IGP Pays d'Hérault Languedoc-Roussillon, France

330 THB by the glass and 1,610 THB by the bottle

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

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## MAIN COURSES

Ratatouille et cannelloni de pâtes, encornets, tomates rôties et fumet parfumé à l'origan Ratatouille and pasta 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 prawns, melon and tarragon Nantua sauce	1180
Canard de Petchabun, scarpinocc forestiers, chlorophylle de pousse de christophine et émulsion à 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

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