

## 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

J'AIME was conceived by Michelin Star recipient Jean-Michel Lorain to bring an eclectic fine dining experience to Bangkok. Since J'AIME's opening in 2014, the kitchen has been run under the exacting eye of Chef Amerigo Sesti and has become a Michelin-Starred establishment due to the innate creativity, passion and teamwork of both chefs.

Our recipes carry over 70 years of culinary history and the evolution of a family along 4 generations, represented at J'AIME by Marine Lorain, who is in charge of the art of entertaining, bringing ease and a personal touch to the dining experience.

Chef Amerigo holds the delicate role of rewriting Lorain's repertoire over a rich and exotic landscape. The aim of J'AIME is to surprise you, presenting what we love; the beauty within the difference.

# J'AIME PICNIC LUNCH MENU

Velouté of beetroot and tamarind



Grilled spring onion tart, kale pesto, and mesclun

Garden greens and milky espuma



Seafood blanquette, sticky "riceotto", and tarragon powder

Or

Rolled pork collar, rosemary, dates, and potato espuma



Chef's cheese discoveries  
(Surcharge of 350 THB)



Chestnuts, gingerbread, and wild honey

1,150 THB per person excluding beverages

## 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

Gassier Esprit Rosé 2018, Château Gassier, Côtes de Provence, 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

|  |      |
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| Bouillabaisse as a consommé  | 380  |
| ✓ Velouté of beetroot and tamarind   | 290  |
| ✓ Grilled spring onion tart, kale pesto, light cheese mousse, and mesclun  | 580  |
| Short-bodied mackerel terrine, marinated cucumber, and tomato confit       | 620  |
| Scallop and eggplant carpaccio, uni, littleneck clams, and tomato marinade | 1100 |
| Duck foie gras torchon, smoked mustard greens, and lime                    | 880  |

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



## MAIN COURSES

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| ✓ Truffled scarpinocc ravioli, mushroom, chayote, and garlic emulsion      | 770  |
| White sea bass in black truffle butter sauce                               | 1360 |
| Seafood blanquette, sticky "riceotto", and tarragon powder                 | 920  |
| Scallops, foie gras, cultured mushrooms, butternut squash, and Piron sauce | 1150 |
| Rolled pork collar, rosemary, dates, and potato espuma                     | 890  |
| Pigeon, purple potato, sunchoke, roasted garlic, and lapsang souchongjus   | 1680 |
| Wagyu beef Bourguignon 2021  | 1350 |

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



## DESSERTS

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| Dark Prachuap chocolate, palm caramel, and soy sauce | 360 |
| Beetroot, macadamia nut praline, and coffee          | 310 |
| Michel Lorain's signature mille-feuille              | 340 |
| Chestnut, gingerbread, and wild honey                | 290 |

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