

JIM THOMPSON
A THAI RESTAURANT

‘STARTERS’



Mar Hor 350

มี้อ ของว่างรัตนโกสินทร์ หอยลายรมควันทาบมะพร้าวบนล้นปะรดภูเก็ตย่าง

*Grilled Phuket Pineapple, Coconut Smoked Thai Clams, Caramelized Macadamia
and Palm Sugar*

**Vegetarian Option Available 300*



Satay Lue Moo 350

สะเต๊ะลื้อหมูคู่โรยตะ

Char-Grilled Thai Kurobuta Pork Skewers Marinated in a Rich Blend of Curry Powder, Coriander and Cumin Seeds. Each Tender Piece Absorbs the Warmth and Depth of These Spices, Served with a Creamy, Homemade Peanut Sauce

**Signature Dish*



Nue Pan Bai Cha Plu 480

เนื้อโคขุนไทย พันใบชะพลูย่างถ่าน น้ำพริกเผามะขาม เม็ดมะม่วงหิมพานต์

*Thai Wagyu Minced Beef Wrapped in Betel Leaves, Marinated with Lemongrass,
Chili Paste and Herbs*

**Signature Dish*



Plah Hoi Shell Yarng 520

ปลาหอยเชลล์ย่าง

*Seared Hokkaido Scallop with Thai Herbs, Coconut Cream, Chili Paste Dressing,
Kaffir Lime Leaves and Local Herbs*

*‘THAI SALADS
& RELISHES’*



Yum Moo Grob 550

ยำหมูกรอบ

Salad of Fresh Seasonal Vegetables And Thai Kurobuta Crispy Pork Belly, Coated in a Homemade Spicy Thai Dressing and Topped with Crispy Shallots and Pork Crackling

**Vegetarian Option Available 300*



Lohn Pu Nim 550

หลนน้ำปูเครื่องสมุนไพรไทย ปูนี้มทอดกรอบ

Crispy Fried Soft-Shell Crab with Thai Coconut Chili Relish and Herbs
**Signature Dish*



Yum Som O Goon Yarng 550

ยำส้มโอกุ้งทะเลย่าง

Seasonal Pomelo Salad with Spicy Herbal Dressing, Cashew Nuts and Herbs, topped with Char-Grilled Wild Prawns

**Vegetarian Option Available 300*

**Signature Dish*



Som Tum Lao Lum Mae Nahm Kong 550

ส้มตำลาวลุ่มแม่น้ำโขงและคอหมูดำย่าง

Esan Classic Green Papaya Salad with Fermented Fish Sauce, Local Yellow Eggplant and Local Tomatoes, Served with Grilled Marinated Thai Kurobuta Pork Neck



Som Tum Thai Gai Korat Yarng 550

ส้มตำไทยและไก่โคราชย่างตะไคร้

*Seasonal Pomelo Salad with Spicy Herbal Dressing, Cashew Nuts
and Herbs, topped with Char-Grilled Wild Prawns*

**Vegetarian option available 350*

**Signature Dish*

‘RICE &
NOODLES’



Pad Thai Goong 780

ผัดไทยเมืองจันทร์เส้นสด กุ้งแม่น้ำเผาถ่าน

Created in The 1930's as Part of a National Effort to Promote Thai Identity. Fresh Rice Noodles with Tamarind and Palm Sugar Sauce, Served with Grilled Tapi River Prawns

**Signature Dish*



Kao Pad Goong 580

ข้าวผัดรถไฟกุ้ง

Also Known as Railway Fried Rice, This Nostalgic Wok-Fried Rice Is Inspired by Classic Thai Cuisine of The 1950's. With The Rich Flavors of Wild Prawns, Tomato, Onion, Fresh Spring Onion and Chinese Kale, This Dish Brings a Touch of Vintage Charm to The Table, Paying Tribute to A Golden Era of Dining

**Vegetarian Option Available 480*

**Signature Dish*



Kao Soi Nue 580

ข้าวซอยเนื้อเล็กร่องไฟโคขุน เส้นข้าวซอยสดเทศอินทรีย์

All-Time Favorite Northern Thai Curry Noodle Soup With Hand-Cut Egg Noodles, Slow-Cooked Grain-Fed Point-End Beef Brisket and A Fragrant Coconut Broth, Topped with Crispy Egg Noodles, Chili Oil and House-Made Pickles

**Signature Dish*



Kuey Teow Kua Gai 480

ก๋วยเตี๋ยวคั่วไก่ หมักฝอยและไข่เป็ดดาว

*Wok-Fried Flat Rice Noodles With Free-Range Korat Chicken Thigh, Crispy Fried Dried Squid
and a Fried Duck Egg*

**Vegetarian Option Available 480*

‘SOUPS’



Tom Yum Goong 580

ต้มยำกุ้งทะเล น้ำขุ่นแบบรัตนโกสินทร์

A Must-Try, Tom Yum Goong Originates from Bangkok's Vibrant Street Food Scene. This Cloudy Version Features Wild Prawns, Oyster Mushrooms, Chili Paste, Coconut Milk, Rice Water and Herbs



Tom Zab Kra Duk Moo 520

ต้มแซ่บกระดูกหมูอ่อนใส่ลัับประดุกี่ต

Esan-Inspired Herbal Clear Soup with Tender Stewed Thai Kurobuta Pork Ribs, Balanced by The Sweet Tang of Phuket Pineapple, Straw Mushroom and Toasted Rice Powder. Chili Flakes add Spice, Infused with Local Herbs for a True Taste of Esan

**Vegetarian Option Available 400*

‘CURRIES’



Gaeng Rawaeng Gai 900

แกงระวองไก่คลองไผ่ โคราช และ มะเขือยาวเผาถ่าน

Green Curry and Turmeric with Grilled Free-Range Chicken from Korat, Pickled Grilled Long Eggplant and Fresh Herbs

**Vegetarian Option Available 650*



Massaman Nong Ped 980

มัสมั่นน่องเป็ด

Aromatic Thai Massaman Curry with Slow-Cooked Organic Korat Duck Leg, Infused with Warming Spices, Sweet Potato, Smoky Grilled Onion and Crispy Shallots

**Signature Dish*



Chu Chee Goong 980

ปูฉี่กึ่งลายเสืออันดามัน

Andaman Wild Tiger Prawn with Thai Chu Chee Curry and Homemade Spices, Topped with Fresh Kaffir Lime Leaves For Added Sweetness and A Creamy, Spicy, Citrus Flavour

**Vegetarian Option Available 650*



Gaeng Panang Nua Yarng 2,250

แกงพะแนงเนื้อโคขุนย่าง

Charcoal-Grilled Wagyu Beef Striploin Served with Rich Panang Curry, Peanuts, Kaffir Lime Leaves and Wild Vegetables. A Must-Try Signature Dish from Jim Thompson

**Signature Dish*

‘FROM
THE FIRE’



Pla Muak Pad Kai Kem 780

ปลาหมึกหอมผัดไข่เค็มไชยา น้ำพริกเผา แบบเยาวราช

Wok-Stir-Fried Cuttlefish, Yaowarat Style (Bangkok's Chinatown) with Spring Onion, Onion, Large Yellow Chili and Salted Duck Egg Sauce



Pla Ob Glua 1,600

ปลาประมงพื้นบ้านอบเกลือ น้ำพริกส้มชาน้ำผึ้งป่า

*Baked Whole Line-Caught Fish of the Day with Somza Orange Chili Sauce
and Local Herbs*



Kha Moo Tun Yaowarat 850

ขาหมูตุ๋นเยาวราช

Jim's Favourite Yaowarat Style Stewed Whole Thai Kurobuta Pork Shank, Marinated in Bold Spices, Served with Fresh Asian Greens, Tangy House-Pickled Vegetables and A Spicy Yellow Chili Sauce

**Signature Dish*



Se Krong Moo Yarng 1,200

ซี่โครงหมูย่าง น้ำพริกเผามะนาวป็นเมืองเพชร

Kurobuta Thai BBQ Pork Ribs with Chili Paste, Slow-Cooked on the Char-Grill and Served with Grilled Green Lime



Thai Tomahawk 4,200++

สเต็กเนื้อโกลขุนโทมาฮอก

Char-Grilled Tomahawk Wagyu Steak (1.5 Kg), Marinated in an Aromatic Esan Herbal Rub, Paired with Juicy Local Tomatoes, Traditional Jaew Sauce, a Side of Thai Salad and Fresh Herbs for A Refreshing Balance

**Perfect for Sharing with 4 People*

**Signature Dish*

‘SIDE DISHES’



Kao Pad Kai 250

ข้าวผัดไข่บ้านจิม

Egg Fried Rice from Our Wok



Pad Pak 350

ผักผักประจำบ้าน

Wok-Stir-Fried Local Asian Greens of the Day

‘DESSERTS’



Nahm Kaeng Sai 320

ขนมรถเข็น น้ำแข็งใสน้ำลำไย

*Traditional Thai Shaved Ice Selection with Longan Syrup. Local House Made Seasonal Topping
and Fruits of the Day*

**Signature Dish*



Som Chuen 320

ส้มฉุน เฮอร์เบทน้ำผึ้งโยเกิร์ต

Seasonal Fruits Poached in Jasmine Syrup with Wild Honey Yogurt Sherbet



I Tim Kluey Tod 320

กล้วยทอด ไข่ต้มนมเย็น

*Deep-Fried Local Thai Banana Fritters with Coconut Palm Sugar Dressing
and Thai Milky Ice Cream*



Ka Fae Thai Cake Roll 320

กาแฟไทยคั่วโรส

Jim Thompson's Signature Thai Coffee Beans Cake Roll



Kao Niaw Mamuang 360

ข้าวเหนียวมะม่วง

Jim Thompson's Classic Thai Mango Sticky Rice



Baked Rattanakosin 360

เบคส์ตูลโกนลินส์

Inspired by The Classic Baked Alaska, This Tropical Thai Dessert Features Layers of Meringue Surrounding Creamy Coconut and Mango Ice Cream with A Delightful Center of Esan Rum Pudding

‘COCKTAIL’



Jim's Love Elixir 280++

Chalong Bay Rum / Kosapan Pandan / Kaffir Lime / Passion Fruit / Samui Soda / Lime / Honey



Coco Bomb! 280++

Samui Issan Rum / Praya Rum / Coconut



Mango Sticky Rice 280++

Lanna Thai Spirit / Mango / Sticky Rice / Coconut Cream / Lime / Soda



Do You Fancy a Thai Tea? 280++

Kosapan Sugarcane / Kosapan Cacao / Coconut Liquor / Thai Tea / Milk / Whipping Cream

‘MOCKTAIL’



The Royal Project Garden 180++

Blueberry / Grenadine / Mulberry / Bloom Berry Fizz / Lime



**Bangkok Is on Fire! My God,
It's Hot! Cool Me Down! 180++**

Lemongrass / Pandan / Lime / Thai Brown Sugar / Soda



Do You Fancy a Thai Tea? 180++

Chalong Bay Rum / Kosapan Pandan / Kaffir Lime / Passion Fruit / Samui Soda / Lime / Honey



Mango Sticky Rice 180++

Mango / Sticky Rice / Coconut Cream / Lime / Soda