



THE OCEAN'S BOUNTY

SEAFOOD BUFFET MENU



Buffet selections are subject to variation in line with seasonal availability, menu rotations, and market-fresh ingredients.





Lord Jim's


LORD JIM'S

SEAFOOD DINNER BUFFET

WELCOME BASKET SERVED AT TABLE

House-Made Artisan Breadbasket

White  • Wholegrain  • Squid Ink  









Lemon & Herb Butter   Seaweed Butter   • Fish Rillettes   

LORD JIM'S CAVIAR STATION

Avruga Caviar   • Ikura  • Ebiko  




Condiments


Buckwheat Blinis   • Chopped Egg White   • Chopped Egg Yolk  



Shallots   • Chives   • Crème Fraîche   • Fresh Lemon  

SMOKED & CURED SEAFOOD DISPLAY

Smoked Salmon  

Salmon Gravlox with Dill & Horseradish   

House-Cured Swordfish with Lemon Zest & Black Pepper  

Cured Tuna Ham  

Smoked Salmon Mousse   

XL Prawn Cocktail   


Accompaniments

Capers   • Shallots   • Cornichons   • Pickled Cucumber 

Brown Bread   • Melba Toast  

LORD JIM'S MAISON PREPARATIONS • CHEF'S DAILY SELECTION

Fish Carpaccio   

Fish Tartare   

Lobster Rolls   

Crab Cake with Mango Chutney   













Seafood Ceviche  

SELECTION OF CHEESES












Selection of International Cheeses  

Grissini • Crackers •   

Condiments

Tomato Chutney   • Fig Chutney   • Pear Chutney  
Mustard Seeds   • Pickled Beetroot   • Pickled Cucumber  













SEASONAL VEGETABLE CRUDITÉS

Buckwheat Chips   • Hummus    • Herbed Quark   
Sun-dried Tomato Cottage Cheese   
















LORD JIM'S COMPOSED SALADS

Seafood Niçoise   
Caesar Salad with Grilled Tiger Prawns   
Yam Talay – Thai Seafood Salad  
Spicy Pineapple, Black Bean & Jalapeño with Marinated Tuna  
Sugar Snap Pea, Pomegranate & Fig Salad  
Carrot Salad with Orange-Pomegranate Dressing & Almond   
Apple & Kale Garden Bowl with Roasted Almond Dust   





BUILD-YOUR-OWN SALAD BAR

Rocket • Onion • Broccoli • Sweet Corn • Endive • Baby Gems • Quinoa
Lollo Rosso • Lollo Bianco  
Roasted Chickpeas   • Cherry Tomato   • Crispy Lotus Root Chips 
Roasted Sunflower Seeds   • Pomegranate   • Crispy Onion 

Dressings

Classic Vinaigrette   • French Dressing    • Balsamic  
Ranch Dressing    • Honey Mustard    • Yuzu Ponzu  

JAPANESE CORNER • LIVE COUNTER

Assorted Sashimi  
Nigiri Sushi Selection  

 Gluten free  Vegetarian  Vegan  Contains pork  Contains seafood
 Contains nuts  Spicy  Contains egg  Contains dairy

Lord Jim's Signature Hand Rolls (X)(S)(D)

Maki Rolls (X)(S)

Fried Tempura – Tiger Prawn & Seasonal Vegetables (S)

Japanese Cold Noodles with Sesame Tsuyu (V)

Lord Jim's Seafood Poke Bowl (X)(S)

SOUPS

Velvet Lobster Bisque with Cognac Cream (X)(S)(D)

Tom Yam Goong (X)(S)(P)

LORD JIM'S LIVE SEAFOOD GRILL • CARVING STATION

Carving

Salt Crust Baked Sea Bass with White Wine Sauce (X)(S)(D)

Salmon Coulibiac with Hollandaise (S)(E)(D)

Grilled Squid with Tangy Gochujang Sauce (X)(S)

Truffle Roasted Sweet Corn (X)(V)(D) • Shio Koji Roasted Butternut Squash (X)(V)

Steamed Seasonal Vegetables (X)(V) • Miso & Sesame Eggplant Fries (V)

Sautéed Wild Mushrooms (X)(V)(D)

HOT DISHES

Herbs garlic butter mussel (X)(S)(D)

Seafood Croquettes with Saffron Aioli (S)(E)(D)

Seafood Pie (S)(E)(D)

Truffled Potato Gratin (X)(V)(S)(D)

Savory Leek Bread Pudding (V)(E)(D)

Smoked Fish Brandade with Garlic Toast (D)(S)

Fritto Misto (S)

Salmon Teriyaki (S)(X)

Sauces

Herb Butter (V)(D) • Nam Jim Jaew (S) • Dijon Mustard (V) • Pommery Mustard (V)

(X) Gluten free (V) Vegetarian (V) Vegan (P) Contains pork (S) Contains seafood
(N) Contains nuts (P) Spicy (E) Contains egg (D) Contains dairy

ITALIAN CORNER • LIVE STATION

Pasta • Spaghetti • Mezze Maniche • Casarecce 

Vongole 

Bisque di Gamberi 

Cacio e Pepe  

Aglione, Olio e Peperoncino  

Tomato Sauce 




Risotto

Seafood Risotto   

From the Oven

Gratinated Seafood Lasagna   

THAI STATION




Miang Kham   

White Nakhon Pathom Pomelo Salad with Grilled Shrimp  




Yam Talay – Thai Seafood Salad   

Vietnamese Prawn Rice Paper Rolls  

Stir-Fried Seafood Holy Basil  

Yellow Curry with Crab and Betel Leaf   

Grilled Fish Collar with Spicy Sticky Rice Dust Dip  

Steamed Curried Fish Mousse in Banana Leaves   

Grilled Sugar Cane Prawns  

Seafood Fried Rice with Egg, Spring Onion and Crab  

Claypot Mud Crab with Vermicelli, Ginger & Spring Onion 


Steamed Hom Mali Rice   • Fermented Rice Noodle  

The Gourmet Market • Fish on Ice

Daily Selection of Andaman & Gulf Catch: Sea Bass, Snapper, Grouper  

Grilled Tiger Prawns  






















Slipper Lobster  

Octopus  

Grilled River Prawns  



Grilled Marinated Tuna Steak  

Sauces

Béarnaise     • Beurre Blanc with Herbs     • Hollandaise    
Dill Crème Fraîche     • Nam Jim Talay   • Lemon & Herb Butter   




DESSERTS

Live Stations

French Toast   

Valrhona Chocolate Fountain  

Young Coconut, Espuma & Roasted Peanuts   

Freshly Churned Ice Cream & Toppings   

Frozen Lemon & Prosecco  

Pies & Tarts



Red Berry & Bronte Pistachio Tart   

Grand Cru Chocolate Tart    

Apple Tarte Tatin   

Vanilla & Sea Salt Caramel Pie    

Desserts Served in Glasses

Exotic Baba   

Chocolate Brownie    

Mango & Coconut Cream 

Individual Desserts

Grand Cru Chocolate Religieuse    

Strawberry Pavlova   

Almond Cake    

Crème Caramel   

Mango Sticky Rice with Coconut Milk Reduction & Crispy Mung Bean 

Seasonal Fruits 

Assorted Mandarin Oriental Macarons    

Oriental Tiramisu  