J’AIME introduces new menu featuring recipes by two Michelin starred Jean-Michel Lorain

Head Chef Amerigo Tito Sesti and his team at J’AIME Restaurant, located on the 2nd floor of U Sathorn Bangkok, proudly introduce a brand new menu created entirely of time-honoured recipes by two Michelin starred French Chef Jean-Michel Lorain. The menu exemplifies Jean-Michel’s passion and inspiration combining tropical vegetables, herbs and spices with ingredients from the four corners of the culinary world. The menu also emphasises the importance of using locally sourced produce, including products from the Royal Project.
Highlights of the new menu (Available for lunch and dinner as an à la carte and tasting menu) include Beetroot bortsch with vegetable brunoise, dill and sour cream, Razor clams in their gelée with savoy cabbage and sea urchin cream, Rock lobster and heart of palm carpaccio served with sweet potato and lime rouille. The menu also features classic French dishes such as Frog legs served with morel mushrooms and black cardamom-scented peas, Lightly-smoked sea bass served with celeriac, snow peas and caviar sauce, and also Roasted Maine lobster with an endive fondue and Fregula à la Carbonara, and Pan-seared veal sweetbread with broccoli declination, rye crumble and Arabica sauce.
Two-Michelin-starred Chef Jean-Michel Lorain recently returned to Bangkok to visit his second restaurant, J’AIME, the top French restaurant in Bangkok. More than an international hotspot for discerning diners, J’AIME is an expression of love for high-end French artistry in food as explained by the name of J’AIME, meaning “I love” in French. The concept of the restaurant is to introduce exotic French menus to represent the identity and quintessential nature of the food, whilst featuring the same identity as that which is on offer at La Côte Saint Jacques in Joigny, France, inherited from generation to generation by the Lorain family.
J’AIME by Chef Jean-Michel Lorain is located at U Sathorn Bangkok, Sathorn. For more information and reservations please call J’AIME by Jean-Michel Lorain on 02 119 4899 or email reserve@jaime-bangkok.com Please visit the website at www.jaime-bangkok.com
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About J’AIME by Jean-Michel Lorain
J’AIME by Jean-Michel Lorain at U Sathorn Bangkok is destined to become a talking point among Bangkok’s gastronomes with its fresh and unique approach to eating out in a city with a gamut of first-class dining establishments to choose from. Conceived and created by Michelin Star recipient Jean-Michel Lorain with the kitchen being run under the watchful and exacting eye of Amerigo Sesti, who has trained with Jean Michel and some of the most renowned chefs in the world, J’AIME brings a new element to meals by combining the very best in both innovative and classic French cuisine.
The J’AIME experience is not simply limited to the wide range of enticing fare available. The moment the guest walks in through the door they will be warmly greeted by Maître d’ and Jean-Michel’s daughter, Marine Lorain, the ambiance and exclusivity of J’AIME’s unique “upside down” interior design concept and intimate feel of the restaurant guarantees a dining experience like no other.
J’AIME is the first restaurant of its kind in the world and Jean-Michel’s first foray into Asia, creating a signature experience to be remembered. Open every day (except Tuesday) for lunch from 12:00 pm – 02:30 pm, dinner from 06:00 pm – 10:00 pm and Sunday Brunch from 12:00 – 03:00 pm on the last Sunday of the month.

For reservations please contact Tel. 02 119 4899 or email to reserve@jaime-bangkok.com.