

JIM THOMPSON

RESTAURANT AND LOUNGE

For going on two decades, our restaurants in Bangkok have shared the prosperity of Jim Thompson, welcoming countless guests with great service, excellent Thai food and warm hospitality. Along the way Jim Thompson Restaurants have come to mean many things to many people, but first and foremost it has become known for its steadfast devotion to quality. Whether it be the exceptional food we serve on our menu or the beautifully packaged goods we prepare for our guests to take home, you can always depend on a great experience.

Jim Thompson Restaurant and Lounge attempts to offer guests a culinary experience, where traditional Thai cooking and service combine to create the ultimate in Thai dining.

Relax and enjoy the experience.

FOOD MENU

STARTERS



☆ Poh Pia Sod Goong

ปอเปี๊ยะสดกุ้ง 240

Fresh spring rolls with prawn, Thai herb and a spicy lime dip.



☆ Golden Triangle

ชุดของว่างรวม 340

(A selection of our best-selling starters)

- ❖ Poh Pia Goong
- ❖ Poh Pia Gai
- ❖ Thod Man Goong



☆ Poh Pia Gai

ปอเปี๊ยะไก่ 240

Spring rolls filled with minced chicken, vegetables and glass noodles, deep-fried and served with sweet chilli dip.



☆ Poh Pia Goong ปอเปี๊ยะกุ้ง 240

Prawns wrapped with rice paper, deep-fried and served with chili-plum dip.



Peek Gai Thod Kleua

ปีกไก่ทอดเกลือ 220

Deep-fried salted chicken wings served with chili sauce.

Absolute Thai Jim Thompson Style

🔥 Medium hot 🔥 Hot

☆ Thompson Classic

*Prices includes all applicable taxes **10% service charge not included*

STARTERS



Moo Dad Deaw หมูแดดเดียว 240
Slow cooked and deep-fried pork
served with Thai chili sauce.



Thod Man Goong
ทอดมันกุ้ง 240
Prawn cakes, deep-fried.



Thick Cut Chips
เฟรนฟราย 220

Poh Pia Salmon
ปอเปี๊ยะแซลมอน 320
Deep-fried salmon spring rolls
with tartar sauce.



Gai Hor Bai Toey
ไก่ห่อใบเตย 280
Marinated chicken wrapped in
pandan leaves with sweet soy sauce.



SALADS



Som Tdam Goong Sod

ส้มตำกุ้งสด  180

Green papaya salad with fresh prawns, tomatoes, long beans, chilies, roasted peanuts and tamarind dressing.



Yam Som O

ยำส้มโอ 240

Fresh pomelo salad with prawns, fried garlic, shallots, roasted coconut, roasted peanut and a sweet-sour chili dressing.



Yam Woon Sen Goong Sod

ยำวุ้นเส้นกุ้งสด  200

Glass noodle salad with minced pork, prawns, assorted vegetables, roasted peanuts and a chili-lime dressing.



Larb Gai

ลาบไก่  160

Minced chicken salad mixed with ground toasted rice, mint leaves and a chili-lime dressing.



Nam Tok Kor Moo Yang

น้ำตกคอหมูย่าง  200

Grilled pork neck with Thai spices, ground toasted rice, mint leaves and a northeastern-style dressing.

SOUP

**All soup/curries served with fragrant jasmine rice*

☆ Tom Yam Goong

ต้มยำกุ้ง  240

Hot and sour soup with mushrooms, galangal, lemongrass, shallots, bird's eye chilies and prawns.



Gaeng Jued Tao Hu Moo Sap

แกงจืดเต้าหู้หมูสับ 180

Clear soup with tofu and minced pork.

Tom Kha Gai rue Goong

ต้มข่าไก่ หรือกุ้ง 240

Coconut-galangal soup with mushrooms, shallots, lemongrass and your choice of chicken or prawns.



CURRIES

**All soup/curries served with fragrant jasmine rice*



Gaeng Khew-Wan Gai rue Goong

แกงเขียวหวานไก่ หรือกุ้ง 250

Green curry with sweet basil leaves, Thai eggplants and your choice of chicken or prawns.



Gaeng Phed Ped Yang

แกงเผ็ดเป็ดย่าง 220

Red curry with grapes, pineapples, tomatoes, Thai eggplants and roasted duck.

RICE



☆ Khao Phad Sappalot Goong

ข้าวผัดสับปะรดกุ้ง 250

Pineapple fried rice with prawns, chicken, onions, black raisins and cashew nuts served in a pineapple.

Khao Phad Samun Prai

ข้าวผัดสมุนไพร 250

Fried rice with Thai herb and spicy pork sausage from Northern Thailand.

Khao Phad Gra-tiem

ข้าวผัดกระเทียม 120

Garlic fried rice.



Khao Phad Gra Prow Gai rue Moo rue Goong

ข้าวผัดกะเพราไก่ หรือหมู หรือกุ้ง
กับไข่ดาว 220

Stir-fried your choice of chicken or pork or prawns with garlic, bird's eye chilies and holy basil served with fragrant jasmine rice and fried egg.



Khao Phad Gai rue Moo rue Goong

ข้าวผัดไก่ หรือหมู หรือกุ้ง 220

Classic Thai fried rice with onions, tomato, spring onions, and your choice of chicken or pork or prawns.

Khao Jasberry ข้าวแจสเบอร์รี่ 35

Steamed jasberry rice.

Khao Hom Mali ข้าวหอมมะลิ 30

Steamed fragrant jasmine rice.

Khao Niow ข้าวเหนียว 30

Steamed sticky rice.

NOODLES



Guay Tiew Phad See Iew Gai rue Moo rue Goong

ก๋วยเตี๋ยวดัดซีอิ้วไก่ หรือหมู หรือกุ้ง 180
Stir-fried flat rice noodles, egg,
kailan with soy sauce and your choice
of chicken, pork or prawns.



Guay Tiew Phad Kee Mao Gai rue Moo rue Goong

ก๋วยเตี๋ยวดัดซีเมาะไก่
หรือหมู หรือกุ้ง 180
Stir-fried flat rice noodles, assorted
vegetables, red chilies, holy basil,
green peppercorns and your choice of
chicken, pork or prawns.



Phad Mee Korat

ผัดหมี่โคราช 220
Country Thai-style fried
Korat-noodles with chicken and chili.

Phad Thai Goong Sod

ผัดไทกุ้งสด 220
Traditional Thai-style fried noodles
with prawns.



Gai Thod Kua Kra Tiem Prik Heng

ไก่ทอดคั่วกระเทียมพริกแห้ง 300
Stir-fried chicken with dried chili
and garlic.

Neua Phad Prik Thai Dum

เนื้อผัดพริกไทดำ 220
Stir-fried beef tenderloin with three
color peppers and onions in black
pepper sauce.

Neua Phad Med Ma Muang

เนื้อผัดเม็ดมะม่วง 220
Stir-fried beef tenderloin with cashew
nuts, bell peppers, onions, roasted chili
paste and dried red chilies.

MAIN DISHES



Our Signature Roast Chicken

Gai Yang Set ชุดไก่ย่างส้มตำ
Half Chicken Set 300
Whole Chicken Set 460

Northeastern-style roasted chicken
served with spicy green papaya salad,
sticky rice and ground roasted rice,
shallots, chili and tamarind sauce.



☆ Gai Phad Med Ma Muang

ไก่ผัดเม็ดมะม่วง 180
Stir-fried chicken with cashew nuts,
bell peppers, onions, roasted chili
paste and dried red chilies.



Seau Rong Hai (The Tiger weeps)

เสีอร้องไห้ 480
Thai - style grilled rib-eye steak
served with ground roasted rice,
shallots, chili and tamarind sauce.

FISH / SEAFOOD

Pla Ga Pong Nueng Ma Nao


ปลากระพงหนึ่งมะนาว  **Market price**
Steamed sea bass
with garlic chilli-lime sauce.

Pla Ga Pong Thod Nam Pla

ปลากระพงทอดน้ำปลา **Market price**
Deep-fried sea bass in sweet fish sauce
served with spicy mango salad.



Pla Ga Pong Sam Rod

ปลากระพงสามรส  **Market price**
Deep-fried whole sea bass
with sweet, sour and spicy sauce.




Phad Pak Ruem Mitr Hed Hom

ผัดผักรวมมิตรเห็ดหอม **190**
Wok-fried mixed vegetables with
fragrant mushrooms and oyster sauce.



☆ Phad Pak Boong Fai Dang

ผัดผักบุ้งไฟแดง  **190**
Wok-fried “morning glory in flames”
with garlic, chilies, yellow bean
and oyster sauce.

Phad Tan Tawan Ngok

ผัดทานตะวันงอก **190**
Stir-fried sunflower sprout with
oyster sauce.



Poo Nim Phad Pong Gari

ปูหิมผัดผงกะหรี่ **280**
Stir-fried soft shell crab with yellow
onion and egg in yellow curry.

Poo Nim Phad Prik Thai Dum

ปูหิมผัดพริกไทยดำ **280**
Stir-fried soft shell crab with bell
peppers and onions in black
pepper sauce.



Phad Broccoli Goong Sod

ผัดบร็อกโคลี่กุ้งสด **240**
Wok-fried broccoli with prawns
and oyster sauce.



Phad Ka-Na Nam Man Hoy

ผัดคะน้าน้ำมันหอย **190**
Wok-fried kailan with garlic
and oyster sauce.

VEGETABLES

DESSERT

Khao Niow Ma-Moung

ข้าวเหนียวมะม่วง 220

Sticky rice with fresh mango.



Ice Cream Kati

ไอศกรีมกะทิ 150

Classic Thai coconut ice cream served in a coconut shell.



Tab Tim Grob

ทับทิมกรอบ 150

Crunchy water chestnuts heavily coated with tapioca flour and served in coconut milk with shaved ice.



Polamai Sod ผลไม้สด 150

A colorful assortment of Thai tropical fruits.

**Seasonal fruit, please ask your server.*



Ice Cream Ma-Moung

ไอศกรีมมะม่วง 150

Mango ice cream with mango sticky rice.



Have a look at our cake display.. all our delicious cakes and desserts are made in our own kitchen.

DRINK MENU

BEVERAGES

REFRESHING THAI DRINKS 100

- Lemongrass Cooler น้ำตะไคร้
- Kaffir Lime Cooler น้ำมะกรูด
- Butterfly Pea & Lime Cooler
น้ำอัญชันมะนาว
- Fresh Lime Juice Syrup & Water
น้ำมะนาว
- Fresh Lime Juice Syrup & Soda
น้ำมะนาวโซดา

FRESH JUICE 120

- Orange น้ำส้ม
- Coconut Water น้ำมะพร้าว

SMOOTHIES 170

- Mango and Passionfruit มะม่วงเสาวรส
- Mango and Lime มะม่วงมะนาว
- Mango Tango Yogurt มะม่วงโยเกิร์ต
- Watermelon and Passionfruit แตงโมเสาวรส
- Ginger and Pineapple ชিংลับปะรด
- Lychee and Mint ลิ้นจี่สระแห่น
- Lychee and Ginger ลิ้นจี่ชিং

SOFT DRINKS 60

- Coca Cola
- Coca Cola light
- Lemonade
- Soda Water
- Tonic Water
- Ginger Ale
- Raitong Ginger Fizz 110
- Fever Tree Tonic 110

COFFEE

- Americano 90
 - Espresso 90
 - Double espresso 160
 - Cappuccino 110
 - Cafe Latte 110
- Low fat and soy milk available.*

JIM THOMPSON COFFEE

- Vienna Roast French Press
for 1 person 140 for 2 persons 220

THAI COFFEE AND TEA

(Hot or iced)

- Thai Cafe กาแฟไทย 120
Traditional Thai coffee
with sweetened condensed milk.
- Cha Yen ชาเย็น 120
Traditional Thai tea
with sweetened condensed milk.

ICED COFFEE & TEA

- Cold Drip Coffee 120
The perfect coffee for the tropics.
Our house blend, served black over ice.

Iced Café Latte 140

Iced Tea 120

Caffeine Free Rooibos Iced Tea 120

JIM THOMPSON

MULBERRY TEA 120

(Single Pot)

- Mulberry & Bael Fruit
- Mulberry & Chrysanthemum
- Mulberry & Safflower
- Mulberry & Lemongrass

TEAS & INFUSIONS

by MALOU 140

- Earl Grey – Sri Lanka
- Malou Breakfast – Sri Lanka
- Jasmine Oolong - China
- Chamomile – Thailand
- Sencha Satsuki – Japan
- Dragonwell Green – China
- Rooibos – South Africa

FRESH INFUSIONS 140

- Fresh Lemongrass and Ginger Tisane.
- Peppermint & Fresh Mint tisane.

BOTTLED BEER

- Singha - Thailand 150
- Singha light - Thailand 150
- Leo - Thailand 150
- Hitachino Nest White Ale - Japan 280
- Kagua Rouge – Japan 320
- Tiger - Singapore 160
- Beerlao - Laos 170
- Deschutes Fresh Squeezed
IPA - USA 290

SINGHA DRAFT BEER

- Glass 150 Jug 420

BOTTLED WATER

- San Pellegrino *Sparkling* 500 mL 150
- San Pellegrino *Sparkling* 750 mL 190
- Acqua Panna *Still* 500 mL 150
- Acqua Panna *Still* 750 mL 190
- Local Bottled Water 500 mL 40

Please ask us for our wine list.

SPIRITS & COCKTAILS

THAI

Mekhong Whiskey 190
Chalong Bay White Rum 190
Nikki Cristal Vodka 190
Nikki Cristal Gin 190

VODKA

Aylesbury Duck by 86co 250
Grey Goose 310
Add Fevertree Tonic mixer for 50b

GIN

Bombay Sapphire 220
Martin Miller's 280
Add Fevertree Tonic mixer for 50b

RUM

Plantation 3 Stars White 220
Plantation Original Dark 220

TEQUILA AND MEZCAL

Cimarron Tequila by 86co 250
Alipus Mezcal San Juan 300

WHISKY

Jameson Irish 220
Ballantine's 12yr 280

AMERICAN WHISKEY

Jack Daniels 250
Rebel Yell Rye Whiskey 320

COGNAC

Hennessy VSOP 310

APERITIF AND DIGESTIF

Campari 250 Fernet Branca 250
Quintanye Vermouth 290
Extra Dry/Rouge/Blanc

CORKAGE CHARGE

Wine 750mL 600 Spirit 750mL 900

COCKTAILS

Tropical Sangria 280

Sparkling wine, lychee vodka, tropical fruit and kaffir lime.

Bangkok Sunset 270

Mekhong whisky, Galliano, lime juice, orange juice, pineapple juice, passionfruit, angostura bitters.

Bangkok Sling 270

Mekhong whisky, cherry brandy, amaretto, pineapple juice and grenadine.

Bangkok Zombie 270

Mekhong whisky, apricot schnapps, pineapple juice and lime.

Thai Sabai 270

Mekhong whisky, sweet basil, lime, syrup, Grand Marnier and soda.

Bangkok Bloody Mary 270

Chilli infused vodka, nam jim jeaw, tomato juice, fresh lime juice & spices.

Caipiroska 270

Vodka, lime and brown sugar.

Cosmopolitan 270

Vodka, Cointreau, lime, cranberry juice.

Jim Thompson Cooler 270

Gin, lime, homemade ginger syrup, fresh mint and ginger ale.

Long Island Iced Tea 280

Gin, vodka, tequila, rum, Cointreau, fresh lime juice, coke.

Thompson Mai Tai 280

Rum, Cointreau, orange juice, pineapple juice.

MOJITOS 270

Classic Mojito

Rum, fresh mint, lime, syrup & soda.

Passionfruit Mojito

Rum, passionfruit, mint, lime & soda.

Watermelon Mojito

Rum, fresh watermelon, mint, lime & soda.

Pineapple Mojito

Rum, fresh pineapple, mint, lime & soda.

Thompson Mojito

Lemongrass infused rum, fresh mint, lime, lemongrass syrup and soda.

MARGARITAS & DAIQUIRIS 270

Thompson Margarita

Tequila, Grand Marnier and lime.

Classic Daiquiri

White rum, Cointreau and lime.

**All margaritas and daiquiris can be served frozen, shaken or on ice.*

MARTINIS 290

Classic Martini

Gin or Vodka, dry vermouth, olive or twist.

Lychee Sour Martini

Lychee vodka, lime juice and lychee.

THE LEGENDARY AMERICAN



Jim Thompson