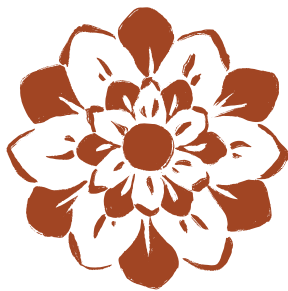


DINNER



The art of gathering



Our Way of Sourcing



At Lily's, our dedication to responsible sourcing is driven by a genuine respect for local farmers and the sustainable agricultural practices that enrich our culinary offerings.

Understanding and knowing where our food comes from plays a crucial role in this commitment, enabling us to forge partnerships with local farms and purveyors. These relationships ensure that our ingredients are not only seasonally aligned but also sourced with ethical practices in mind, thereby supporting the local community and minimizing our environmental impact.

Items marked with a symbol 🌱 celebrate local purveyors and their products.



Welcome to Lily's

At Lily's, we bring people together through the joy of food, celebrating the art of sharing. Our menus are thoughtfully designed for you to explore, savor, and enjoy – whether for intimate occasions or grand gatherings.

A curated selection of large and small plates, reimagined classics, and refreshed favorites is crafted by our creative chefs to delight every palate. We believe that authentic food should be both uncomplicated and approachable, offering a genuine experience for all to enjoy.



“Nothing brings people together like good food.”

Sedtapat Sukpaisanpongsa
Chef de Cuisine

Pensuda Aeamngam
Lily's Manager

 @lilysbkk

THE ART OF GATHERING

A bespoke dining experience tailored to your preferences.
Let our Chef surprise you with a selection of signature dishes.

1,950 per person

Available for the entire table.

BITES

♥ STEAK FRITES BITE (GF)

A5 Wagyu Tartare | Farm Potato Terrine

+ Add 5g caviar 750

260 / piece

♥ MATCHA TUNA CRISP

Tuna Tartare | Avocado Matcha Purée

Salmon Roe | Kaffir Lime

210 / piece

J5 IBÉRICO & BLACK TRUFFLE PUFF

Truffle Mascarpone | Ibérico Ham | Black Truffle

210 / piece

FISHERMAN'S WELCOME (GF)

Fresh Oyster | Dashi Gel | Oyster Foam | Caviar

360 / piece



PEARL ZING (GF)

Fresh Oyster | Thai Mignonette | Green Chili Granita
Kaffir Lime Essence

290 / piece

PRAWN TARTARE

Japanese Prawn | Chili Flakes | Salmon Roe

180 / piece

♥ 🌿 SMOKED KINGFISH PANI PURI

Pani Puri | Tubtim Siam Pomelo | Chili Paste

180 / piece

LOBSTER CROQUETTE

Parma Ham | Gold Leaves

280 / piece

If you have any special dietary requirements, food allergies or intolerances, please inform our Ladies & Gentlemen.

All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

OYSTERS & CAVIAR



PRUNIER CAVIAR

Served with Buckwheat Blinis and Sour Cream

Caviar Français – “Baeri” Caviar, 30g 3,600

Caviar Français – “Osciète” Caviar, 30g 4,500



MARKET OYSTERS

Served on Ice | Champagne Vinaigrette | Lemon | Condiments

Half Dozen 1,600

Dozen 2,300

SMALL PLATES

A5 WAGYU TARTARE

650

Lily's Spice Rub | Cured Cage-Free Egg Yolk
Kaffir Lime Essence



♥🌸 APPLEWOOD SMOKED KINGFISH (GF)

470

Salmon Roe | Organic Pomelo | Smoked Chili Sauce

BURRATA & TOMATOES

580

Chiang Mai Tomatoes | Parma Ham | Watermelon



CURED SUSTAINABLE SALMON (GF)

450

Citrus Dressing | Avocado Purée | Crème Fraîche

NORTHERN DUCK CONFIT

460

16-Hour Duck Confit | 'Khao Jee' Grilled Rice Cake
Crispy Duck Skin

STRAWBERRY SALAD (GF) (V)

450

Baby Spinach | Pecans | Berries
Feta Granita | White Balsamic



♥🌸 ANDAMAN PRAWNS CEVICHE

480

Sweet Ginger Dressing | Kale Purée | Garlic | Jinda Chili

🌸 CHARCOAL-GRILLED EGGPLANT (V)

420

Nakhon Pathom Goat Cheese | Smoked Green Chili Purée

🌸 CRISPY ZUCCHINI BLOSSOMS (V)

480

Mushy Peas | Lime & Dill Aioli | Kaffir Lime Essence



♥ Lily's Favorites

🌸 Locally Sourced

(GF) gluten Free

(V) Vegetarian

BOWLS & PASTAS

♥🌿 TURMERIC COCONUT SOUP	470	SPICY PRAWN SOUP	1,200
Sustainable Grouper Local Dill Pesto		Red Prawns Lemongrass Spicy and Sour Broth	
MUSSELS BOWL	560	♥ PORK CHEEK MASSAMAN	590
Local Pesto Curry Sakura Shrimp Bonito Flakes Green Mango Sourdough		Black Truffle Truffled Coconut 'Khao Jee' Grilled Rice Cake	
TRUFFLE FETTUGGINE (V)	850	♥🌿 PHUKET LOBSTER LINGUINE	890
Morel Cream Sauce Black Truffle		Lobster Bisque Salmon Roe	

LARGE PLATES

FROM THE FARM

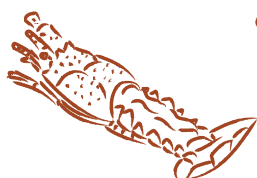
150-DAY GRASS-FED MBS 4-5 WAGYU STRIPLOIN 320g	2,100	HAY SMOKED CHARCOAL GRILLED FREE-RANGE CHICKEN	1,200
BLACK ANGUS TENDERLOIN WITH BONE MARROW 200g	1,900	MAPLEWOOD-SMOKED BONE-IN IBÉRICO PORK LOIN 380g	1,800

All served with Local Fresh Herbs | Spicy Tamarind | Local Chimichurri | Jus



🌿 FROM THE COAST

♥🌿 RED CURRY LOBSTER	♥🌿 SUSTAINABLE COD (GF)
Coconut Calamansi Fresh Local Herbs Duo Hom Mali Rice	Pa-Nang Bisque Curry Winged Beans Pickled Chili
2,100	1,080



♥🌿 GULF OF THAILAND GROUPER (GF)

Thai Green Curry | Local Vegetables | Duo Hom Mali Rice

980

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TO SHARE

180-DAY AGED, GRASS-FED
ANGUS TOMAHAWK 1,400g

4,200

MBS 4-5 WAGYU
RIBEYE 400g

3,500

MASSAMAN-BRAISED
ANGUS SHORT RIB

Southern Curry Hollandaise | Truffled Coconut

2,200

BLACK ANGUS
OSSO BUCO

Red Curry | Dried Coconut | Duo Hom Mali Rice

2,300

All served with Local Fresh Herbs | Spicy Tamarind | Local Chimichurri | Jus

SIDES (GF) (V)

YOUNG HEIRLOOM CARROTS 250

Glazed with Local Coconut Sugar
Toasted Coconut



TRUFFLE POTATO PURÉE 280

Black Truffle

HAZELNUT WINGED BEANS 220

Crushed Hazelnuts | Chili Flakes



ORGANIC LOCAL GREEN SALAD 220

Miso Sesame Dressing



GRILLED MISO EGGPLANT 180

Miso | Chili Flakes
Chives Essence

BUTTER-GLAZED ASPARAGUS 250

Tom Yum Espuma | Kaffir Lime Essence

POTATO TERRINE 250

Parmigiano | Soft Herbs

HASSELBACK POTATOES 250

House-Made Ricotta | Local Chimichurri | Arugula

 Lily's Favorites

 Locally Sourced

(GF) gluten Free

(V) Vegetarian

DESSERTS

390

♥🌿 RICE & NAM DOK MAI MANGO (GF)

Organic Coconut | Rice Pudding | Mango Textures

♥🌿 LILY'S CHIANG MAI CHOCOLATE

Passion Banana Jelly | Mae Tang Coffee | Cocoa Tuile

PLANT-BASED PAVLOVA

Passion Mango Sorbet | Mango & Pineapple | Vanilla Cream

BURNT GOAT'S MILK CHEESECAKE

Chiang Rai Vanilla | Fresh Strawberry | Raspberry Cream

OOLONG TEA PANNA COTTA

Yuzu | Grape | Meringue | Cassis

LILY'S ICE CREAM & SORBET

Please ask our Ladies & Gentlemen for today's selection

120 / Scoop



OUR SHARED DESSERT FOR TWO

Please ask our Ladies & Gentlemen for today's special.

490

AFTER DINNER COCKTAILS

COCONUT GRASSHOPPER

Coconut | White Cacao | Mint Liqueur
Creamy, Decadent, Dessert-like

480

ESPRESSO MARTINI

Vodka | House Coffee Blend | Coffee Liqueur
Any Day, Any Time

480



RASPBERRY DELIGHT (SPIRIT-FREE)

Raspberry | Thai Tea | Egg White
Berries, Fluffy, Aromatic

390

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