

LUNCH



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 – “Osciètre” Caviar, 30g 4,500



MARKET OYSTERS

Served on Ice | Champagne Vinaigrette | Lemon | Condiments

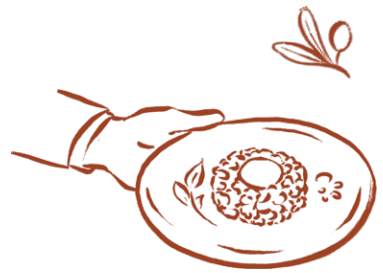
Half Dozen 1,600
Dozen 2,300

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



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)

320

Mushy Peas | Lime & Dill Aioli | Kaffir Lime Essence

♥ Lily's Favorites

🌸 Locally Sourced

(GF) gluten Free

(V) Vegetarian

BOWLS

<p>♥🌿 TURMERIC COCONUT SOUP 470</p> <p>Sustainable Grouper Local Dill Pesto</p>	<p>MUSSELS BOWL 560</p> <p>Local Pesto Curry Sakura Shrimp Bonito Flakes Green Mango Sourdough</p>	<p>♥ SPICY PRAWN SOUP 1,200</p> <p>Red Prawns Lemongrass Spicy and Sour Broth</p>	<p>♥ PORK CHEEK MASSAMAN 590</p> <p>Black Truffle Truffled Coconut 'Khao Jee' Grilled Rice Cake</p>
<p>♥ CHAR-GRILLED CHICKEN & QUINOA BOWL 650</p> <p>Cured Egg Organic Quinoa King Oyster Mushroom Avocado Sesame Dressing</p>	<p>LILY'S COBB SALAD 590</p> <p>Chiang Rai Blue Cheese Free-Range Chicken Cured Egg Avocado White Balsamic Dressing</p>		



LILY'S WESTERN COMFORT

<p>TRUFFLE FETTUCCHINE (V) 850</p> <p>Morel Cream Sauce Black Truffle</p>	<p>♥🌿 PHUKET LOBSTER LINGUINE 890</p> <p>Lobster Bisque Salmon Roe</p>
<p>♥ BLACK ANGUS TENDERLOIN 200g (GF) 1,850</p> <p>Potato Terrine Black Truffle Truffled Hollandaise Jus</p>	<p>CAESAR SALAD 390</p> <p>Sous-Vide Egg in Brioche Organic Lettuce Maple Smoked Bacon Anchovies House Caesar Dressing <i>Add: Grilled Prawns +200 / Free-Range Chicken +100 Smoked Salmon +300</i></p>
<p>FREE-RANGE CHICKEN SANDWICH 790</p> <p>Champagne Ham Bacon Lettuce Tomato Cage-Free Egg <i>Choice Of:</i> Rosemary Fries / Green Garden Salad Vegetable Crisps</p>	<p>WAGYU BEEF BURGER 790</p> <p>Lettuce Tomato Smoked Pork Bacon Caramelized Onion House Pickles Smoked Cheddar <i>Choice Of:</i> Rosemary Fries / Green Garden Salad Vegetable Crisps</p>

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LILY'S THAI SIGNATURES

♥ SUSTAINABLE COD (GF) 1,080

Panang Bisque Curry | Winged Beans

♥ GULF OF THAILAND GROUPER 980

Thai Green Curry | Sweet Basil | Young Coconut
Eggplant | Zucchini



♥ KHAO SOI CRAB CURRY 890

Soft-Shell Crab | Salmon Roe
Northern Curry | Crispy Egg Noodles
House-Made Pickled Mustard Greens



♥ RIVER PRAWN PAD THAI 850

Dried Shrimp | Cage-Free Egg | Chives | Bean Sprouts
Traditional Condiments



PAD KRA PAO 690

Holy Basil | Chili | Cage-Free Fried Egg

Choice of:

Minced Beef / Minced Chicken / Minced Pork / Prawns (+200)

PAD SEE EW 490

Flat Rice Noodles | Cage-Free Pork | Local Kale
Cage-Free Egg | Dark Soy Sauce

SUSTAINABLE CRAB MEAT FRIED RICE 490

Duo Hom Mali Rice | Crab Fat | Cage-Free Fried Egg

THAI GREEN CURRY FREE-RANGE CHICKEN 550

Free-Range Chicken | Thai Eggplants | Baby Corn
Duo Hom Mali Rice

WOK-FRIED ORGANIC GARDEN GREENS (GF) (V) 490

Local Vegetables | Light Soy Glaze
Crispy Garlic & Shallots | Duo Hom Mali Rice



♥ *Lily's Favorites*

🌿 *Locally Sourced*

(GF) *gluten Free*

(V) *Vegetarian*

SIDES *(GF) (V)*

 YOUNG HEIRLOOM CARROTS 250	GRILLED MISO EGGPLANT 180
Glazed with Local Coconut Sugar Toasted Coconut	Miso Chili Flakes Chives Essence
TRUFFLE POTATO PURÉE 280	BUTTER-GLAZED ASPARAGUS 250
Black Truffle	Tom Yum Espuma Kaffir Lime Essence
HAZELNUT WINGED BEANS 220	POTATO TERRINE 250
Crushed Hazelnuts Chili Flakes	Parmigiano Soft Herbs
 ORGANIC LOCAL GREEN SALAD 220	HASSELBACK POTATOES 250
Miso Sesame Dressing	House-Made Ricotta Local Chimichurri Arugula

DESSERTS

390

  RICE & NAM DOK MAI MANGO <i>(GF)</i>	BURNT GOAT'S MILK CHEESECAKE
Organic Coconut Rice Pudding Mango Textures	Chiang Rai Vanilla Fresh Strawberry Raspberry Cream
  LILY'S CHIANG MAI CHOCOLATE	OOLONG TEA PANNA COTTA <i>(GF)</i>
Passion Banana Jelly Mae Tang Coffee Cocoa Tuile	Yuzu Grape Meringue Cassis
PLANT-BASED PAVLOVA	LILY'S ICE CREAM & SORBET
Passion Mango Sorbet Mango & Pineapple Vanilla Cream	Please ask our Ladies & Gentlemen for today's selection
	<i>120 / Scoop</i>

OUR SHARED DESSERT FOR TWO

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

490



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