

## Partners in Provenance

Rosewood's Partners in Provenance commitment was born out the respect for local farmers, indigenous agriculture, producers and a dedication to delivering the highest quality food.

Rosewood Bangkok partners with local farms providing the guests with fresh seasonal produce throughout the year. Pork from Sampran Farm, chicken from Klong Phai Farm, cereal and fruit fed beef from Khun Ta Farm, jasmine and glutinous rice from Raitong Organic Farm, and Nakhon Chaisri Pink Pomelo from Tanat Kaen Chan Farm.

This overall concept places emphasis on maintaining a seasonal and diverse menu featuring local fare. Lakorn features dishes from four distinct regions; the North, the North-East, the Central Plains, and the South. The unifying factor is the way each uses sweet, sour, spicy and salty flavors to create vibrant and balanced tastes.



## North

Also known as "Lanna", this cuisine hosts one of the most famous dishes; the delicious Khao Soi (curried noodles). Amid the setting of mountain valleys with a cool, rainy climate, the food served in this region would not be complete without a side of pungent dips and some warm sticky rice. The northern palate is not as fiery as its Isan counterpart, but you can be sure to expect lots of fresh vegetables, smoky grills and herb-rich curries.

## North-East

Thailand's North-East Region, or Isan, is famous for its grilled meats, sticky rice, strong fermented salads and heaping plates of fresh vegetables and herbs. Food from the North-East is all about a balance of flavors and tastes. Sweet, sour, spicy and salty will all be represented on the Isan kitchen table.

## The Central Plains

Thailand's Central Region is home to some very well-known dishes, such as Pad Thai, and curry pastes involving the staple ingredients of chili, garlic, galangal, lemongrass and shrimp paste. The Central Region is also home to jasmine rice and is the birthplace of Gaeng Kaew Wan (green curry) and the equally loved Tom Yum Goong (hot and sour shrimp soup).

## South

Southern Thai food is characterized by its spiciness and sharpness. Its curries and flavor profiles are the most powerful, with the hot chili as well as the sour tamarind. Southern Thai cuisine is based heavily around seafood and meat and uses ample lemongrass and kaffir lime leaves for flavor.

## Small Plates

### GAJ YANG SOM TUM 🌶️ ⭐

Roasted Klong Phai Chicken,  
Papaya Salad, Dried Shrimp,  
Peanuts, Sticky Rice

680

### LARB PLA SALMON 🌶️

Deep Fried Salmon,  
Spicy Thai Herb Salad,  
Roasted Sticky Rice

600

### SAI OUA NAM PRIK NOOM 🌶️

Northern Thai Sausage,  
Thai Green Chili Dip

520

### TOD MUN GOONG

Deep Fried Shrimp Cakes,  
Sweet Plum Sauce

470

## Chef Bua's Favorite Dishes

### ROTI MATABA GAI ⭐

Klong Phai Chicken,  
Herbs, Cucumber Relish

440

### PAD SARM CHUN

Stir-Fried Glass Noodles, Prawns,  
Acacia, Bitter Beans, Pickled Garlic

600

### MASSAMAN NUEA TURIAN TOD ⭐

Braised Angus Beef Shank,  
Potatoes, Peanuts, Crispy Durian, Roti

590

### KOR MOO YANG JIM JAEW ⭐

Grilled Pork Neck,  
Spicy Tamarind Sauce

430

### KHAO SOI GAI ⭐

Curried Noodle Soup, Klong Phai Chicken, Coriander

640

### MOO HONG ⭐

Braised Pork Belly, Shiitake, Steamed Rice

480



Spicy



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Vegetarian

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## Classic Delicacies

### PAD THAI ✨

(CHICKEN/PRAWN)

Stir-Fried Rice Noodles, Tamarind Sauce,  
Egg, Peanuts, Dried Shrimp

480/550

### GAI PHAD MED-MAMAUNG ✨

Stir-fried Klong Phai Chicken,  
Bell Pepper, Cashew Nuts

520

### YUM SOM-O GOONG 🌶️

Spicy Pomelo Salad, Prawns,  
Peanuts, Coconut, Crispy Shallots

520

### PAD KRAPOW 🌶️ ✨

(CHICKEN/PORK/WAGYU BEEF)

Hot Basil, Bird's Eye Chili,  
Fried Egg, Steamed Rice

380/380/580

### GAENG KAEW WAN GAI 🌶️ ✨

Green Curry, Klong Phai Chicken,  
Baby Eggplants, Sweet Basil, Steamed Rice

460

## Wok Fried

### KAI JIEW PU

Thai Style Jumbo Lump Crab  
Omelet, Steamed Rice, Chili Sauce

560

### GOONG TOD KRATIEM 🌶️

Deep Fried Prawns,  
Bird's Eye Chili, Garlic, Coriander

1,280

### BAI LIANG PAD KAI

Stir-fried Malindjo Leaves,  
Dried Shrimp, Eggs

350

## Rice & Noodles

### KHAO PAD PU ✨

Crab, Fried Rice, Egg, Spring Onion

560

### PAD SEE EW ✨

(CHICKEN/PORK/WAGYU BEEF)

Stir-Fried Flat Noodles,  
Soy Sauce, Kale, Egg

290/300/580

### PAD MI KORAT ✨

Stir-Fried Rice Noodles, Pork Belly,  
Crispy Pork Skin, Bean Sprouts

480

### KHAO KA-YUM PU

Jumbo Lump Crab, Crab Roe,  
Green Mango, Spicy Sauce, Steamed Rice

680



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## Soup & Curry

**TOM YUM GOONG** 🌶️ 560  
Hot and Sour Prawn Soup, Mushrooms, Chili,  
Thai Herbs, Steamed Rice

**GAENG HUNG LAY** ✨ 550  
Braised Pork Belly, Pickled Garlic, Ginger

**GAENG PU** 🌶️ 680  
Jumbo Lump Crab, Yellow Curry,  
Betel Leaves, Thin Rice Noodles

**TOM KHA GAI** ✨ 450  
Coconut Milk Soup, Klong Phai Chicken,  
Mushrooms, Galangal, Coriander, Steamed Rice

**GAENG LUEANG PLA KAPHONG** 🌶️  
Spicy Sour Yellow Curry, Seabass,  
Young Coconut Shoots, Fish Roe  
650

## Vegetarian

**TOM KHA TAO-HOO** 450  
Coconut Milk Soup, Tofu, Galangal,  
Steamed Rice

**PAD THAI TAO-HOO** 300  
Stir-Fried Rice Noodles, Tofu,  
Tamarind Sauce, Egg, Peanuts

**TOM YUM HED** 🌶️ 380  
Hot and Sour Mushroom Soup,  
Thai Herbs, Chili, Steamed Rice

**KHAO PAD PAK** 450  
Vegetable Fried Rice, Spring Onion

**PAD KRAPOW** 🌶️ 550  
Plant Based Minced Meat, Hot Basil,  
Bird's Eye Chili, Fried Egg, Steamed Rice

**PAD PAK BENJARONG** 450  
**MOO KROB JAY**  
Stir-Fried Broccoli, Cauliflower, Carrot,  
Mushroom, Plant Based Crispy "Pork"

## To Share

**POH PIA SOD GOONG** 650  
Fresh Prawn Spring Rolls,  
Thin Rice Noodles, Cucumber, Carrot, Coriander

**PLA RAD PRIK** 800  
Deep Fried Sea Bass,  
Sweet and Sour Sauce, Chili

**GAI YANG KORAT** ✨  
Grilled Klong Phai Baby Chicken, Spur Chili Dip  
890



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## Western Classics


### Appetizers

<b>GREEN GARDEN SALAD</b> 	<b>400</b>
<i>Radish, Cucumber, Manchego Cheese, Caramelized Pecans, Vinaigrette</i>	
<b>CAESAR SALAD</b>	<b>480</b>
<i>Romaine Lettuce, Parmesan, Poached Egg, Bacon, Sourdough Croutons</i>	
<b>CAPRESE</b> 	<b>480</b>
<i>Burrata, Heirloom Tomatoes, Pesto, Balsamic Pearls</i>	
<b>LOBSTER COBB SALAD</b>	<b>800</b>
<i>Candied Bacon, Cherry Tomato, Quail Egg, Tangerine Vinaigrette</i>	
<b>PAN-FRIED SCALLOPS</b>	<b>730</b>
<i>Bacon, Black Garlic, Kale</i>	
<b>HAMACHI CARPACCIO</b>	<b>750</b>
<i>Red Chili, Sea Urchin, EVO</i>	
<b>IBÉRICO PLATTER</b>	<b>1,390</b>
<i>House Pickles, Tomatillo, Sourdough</i>	

### Mains

<b>LAKORN BURGER</b> 	<b>500</b>
<i>200g Prime Beef Patty, Onion, Lettuce, Smoked Bacon, Melted Cheddar, Parmesan Fries</i>	
<b>GRILLED COD</b>	<b>1,350</b>
<i>Beurre Blanc, Spinach, Salmon Roe, Chives</i>	
<b>ROASTED FREE-RANGE CHICKEN</b> 	<b>850</b>
<i>Roasted Potatoes, Confit Carrots, Wholegrain Mustard Jus</i>	
<b>LOBSTER PAPPARDELLE</b>	<b>2,900</b>
<i>Canadian Lobster, Cherry Tomatoes, Lobster Bisque</i>	
<b>BRAISED WAGYU SHORT RIBS</b>	<b>900</b>
<i>Pickled Shallots, Baby Carrots, Celeriac Purée</i>	
<b>GRILLED BONE-IN SIRLOIN</b> 	<b>1,700</b>
<i>Ko Koon Black Angus, Green Peppercorn Sauce, Parmesan Fries</i>	

### Soup

**MUSHROOM SOUP**   
*Foraged Mushrooms,  
Sour Cream, Croutons*  
**580**

**LOBSTER BISQUE**  
*Crème Fraîche,  
Sourdough*  
**880**



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## Signature Cold Brew

Over a process of 8 - 12 hours, we extracted unique flavors from cold brewed coffee beans and loose leaf tea. This cold and slow way of brewing highlights characteristics that aren't apparent in a traditional hot brew.

COFFEE COLD BREW 250

### Coffee

Ristretto, Espresso	160	Latte Macchiato	180
Macchiato, Americano, Decaffeinated	180	V6o Dripper	200
Cappuccino, Caff� Latte	180	Milk Chocolate	200

### Black Tea

Oolong Tea	200
English Breakfast	200
Darjeeling	200
Earl Grey	200
Pu'Er Mariage Fr�res	260
Marco Polo Rouge Mariage Fr�res	260

### Green Tea

Sencha	200
Jasmine Mandarin Mariage Fr�res	260
Th� � L'Op�ra Mariage Fr�res	260

### Herbal Infusions

Chrysanthemum	200
Chamomile	200
Peppermint	200
White	200

### Refreshers

Soft Drink <i>(Coca Cola, Coke Zero, Sprite, Fanta)</i>	180
Soda Water	200
Ginger Ale	200
Tonic Water	200
Fresh Juice <i>(Orange, Coconut, Lemon, Watermelon)</i>	220
Iced Lemon Tea	240
AYA <i>Turmeric, Lime &amp; Ginger Soda</i>	240

### Water

Acqua Panna 250 ml / 750 ml	200/300
San Pellegrino 250 ml / 750 ml	200/300
Evian 330 ml / 750 ml	200/340
Perrier 330 ml / 750 ml	200/340

# Beverage Menu

## SPARKLING & CHAMPAGNE

		Glass	Bottle
Zonin, Prosecco Brut, Italy	NV	480	2,200
Marta Cava, Brut Rosé, Spain	2020	680	3,200
Bollinger Special Cuvée, Brut, France	NV	1,450	6,900

## WHITE

Pascal Jolivet Attitude, Sauvignon Blanc, Loire Valley, France	2023	500	2,400
Pighin Pinot Grigio, Friuli-Venezia Giulia, Friuli Grave DOC, Italy	2022	550	2,600
Vasse Felix Filius, Chardonnay, Margaret River, Australia	2023	680	3,200
Von Winning, Riesling Trocken, Qualitätswein, Germany	2022	720	3,400

## ROSÉ

Château d'Esclans The Pale Rosé By Sacha Lichine, Provence, France	2022	550	2,600
Château d'Esclans Whispering Angel, Provence, France	2022	650	3,000

## RED

Catena, Malbec, Mendoza, Argentina	2020	600	2,800
Château Haut Beyzac, Cabernet Sauvignon - Merlot, Cru Bourgeois Haut-Médoc, France	2019	650	3,000
Chartron et Trébuchet, Pinot Noir, Burgundy, France	2020	680	3,200
Supremus Antico, Super Tuscan, Toscana, Italy	2018	720	3,400



## GIN & TONIC

Roku	500
Bulldog	500
Iron Balls	500
Ki No Bi	750
Monkey 47	750

## SIGNATURE COCKTAILS

Lakorn's Signature Martini	450
<i>Jasmine Tea Infused Iron Balls Gin   Mancino Dry Vermouth</i>	
Thai Tea Espresso Martini	450
<i>Matusalem Platino Rum   Local Freshly Brewed Coffee   Thai Tea   Condensed Milk</i>	
Bangkok Sour	450
<i>Pandan Leaf Infused Kakubin Whisky   Lemongrass   Coconut   Citrus   Egg White</i>	

## SPRITZ & NEGRONI

Aperol Spritz	450
<i>Aperol   Prosecco   Soda Water</i>	
Campari Spritz	450
<i>Bitter Campari   Prosecco   Soda Water</i>	
Peach Spritz	450
<i>Peach Wine   Elderflower   Prosecco   White Peach and Jasmine London Essence Soda</i>	
Classic Negroni	450
<i>Roku Gin   Mancino Rosso Vermouth   Bitter Campari</i>	
Negroni Bianco	450
<i>Roku Gin   Cocchi Americano   Suze</i>	
Coffee Negroni	450
<i>Amaro Montenegro   Mancino Rosso Vermouth   Bitter Campari   Cold Brew Coffee</i>	

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