

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

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

Mains

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

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

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|---------------|-----|
| Chrysanthemum | 200 |
| Chamomile | 200 |
| Peppermint | 200 |
| White | 200 |

Refreshers

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

Water

| | |
|--------------------------------|---------|
| Acqua Panna 250ml / 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

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|--|------|-----|-------|
| 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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