

## A SENSE OF THAI CUISINE

### • 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 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 wellknown 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.

## CHEF BUA'S FAVORITE DISHES

KOR MOO YANG JIM JAEW ✨ <i>Grilled Pork Neck, Spicy Tamarind Sauce</i>	430
ROTI MATABA GAI ✨ <i>Klong Phai Chicken, Herbs, Cucumber Relish</i>	440
MASSAMAN NUEA TURIAN TOD ✨ <i>Braised Angus Beef Shank, Potatoes, Peanuts, Crispy Durian, Roti</i>	590
MOO HONG ✨ <i>Braised Pork Belly, Shiitake, Steamed Rice</i>	600

## SMALL PLATES

TOD MUN GOONG 🍤 <i>Deep Fried Shrimp Cakes, Sweet Plum Sauce</i>	470	LARB PLA SALMON 🍣 <i>Deep Fried Salmon, Spicy Thai Herb Salad, Roasted Sticky Rice</i>	600
SAI OUA NAM PRIK NOOM 🍡 <i>Northern Thai Sausage, Thai Green Chili Dip</i>	520	GAI YANG SOM TUM 🍴 ✨ <i>Roasted Klong Phai Chicken, Papaya Salad, Dried Shrimp, Peanuts, Sticky Rice</i>	680

## CLASSIC DELICACIES

PAD KRAPOW 🍴 ✨ (CHICKEN/PORK/WAGYU BEEF/VEGETARIAN) <i>Hot Basil, Bird's Eye Chili, Fried Egg, Steamed Rice</i>	380/380/580/550
PAD THAI (CHICKEN/PRAWN/VEGETARIAN) ✨ 🍴 <i>Stir-Fried Rice Noodles, Tamarind Sauce, Egg, Peanuts, Dried Shrimp</i>	480/550/300
GAENG KAEW WAN GAI 🍴 ✨ <i>Green Curry, Klong Phai Chicken, Baby Eggplant, Sweet Basil, Steamed Rice</i>	460
YUM SOM-O GOONG 🍴 <i>Spicy Pomelo Salad, Prawns, Peanuts, Coconut, Crispy Shallots</i>	520
GAI PHAD MED-MAMUANG ✨ <i>Stir-fried Klong Phai Chicken, Bell Pepper, Cashew Nuts</i>	520

## WOK FRIED

BAI LIANG PAD KAI <i>Stir-fried Malindjo Leaves, Dried Shrimp, Eggs</i>	350
KHAO PAD PAK 🍴 <i>Vegetable Fried Rice, Spring Onion</i>	450
PAD PAK BENJARONG MOO KROB JAY 🍴 <i>Stir-Fried Broccoli, Cauliflower, Carrot, Mushroom, Plant Based Crispy "Pork"</i>	450
KAI JIEW PU <i>Thai Style Jumbo Lump Crab Omelet, Steamed Rice, Chili Sauce</i>	560
GOONG TOD KRATIEM 🍴 <i>Deep Fried Prawns, Bird's Eye Chili, Garlic, Coriander</i>	1,280

## SOUP & CURRY

TOM YUM HED 🍴 🍄 <i>Hot and Sour Mushroom Soup, Thai Herbs, Chili, Steamed Rice</i>	380
TOM KHA GAI ✨ <i>Coconut Milk Soup, Klong Phai Chicken, Mushrooms, Galangal, Coriander, Steamed Rice</i>	450
TOM KHA TAO-HOO 🍴 <i>Coconut Milk Soup, Tofu, Galangal, Steamed Rice</i>	450
GAENG HUNG LAY ✨ <i>Braised Pork Belly, Pickled Garlic, Ginger</i>	550
TOM YUM GOONG 🍴 🍴 <i>Hot and Sour Prawn Soup, Mushrooms, Chili, Thai Herbs, Steamed Rice</i>	560
GAENG LUEANG PLA KAPHONG 🍴 🍴 <i>Spicy Sour Yellow Curry, Seabass, Young Coconut Shoots, Fish Roe</i>	650
GAENG PU 🍴 <i>Jumbo Lump Crab, Yellow Curry, Betel Leaves, Thin Rice Noodles</i>	680

## RICE & NOODLES

PAD SEE EW (CHICKEN/PORK/WAGYU BEEF) ✨ <i>Stir-Fried Flat Noodles, Soy Sauce, Kale, Egg</i>	290/300/580
PAD MI KORAT ✨ <i>Stir-Fried Rice Noodles, Pork Belly, Crispy Pork Skin, Bean Sprouts</i>	480
KHAO PAD PU ✨ <i>Crab, Fried Rice, Egg, Spring Onion</i>	560
KHAO KA-YUM PU 🍴 <i>Jumbo Lump Crab, Crab Roe, Green Mango, Spicy Sauce, Steamed Rice</i>	680

### • TO SHARE •

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

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

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

WESTERN CLASSICS

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment was born out of 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.

APPETIZERS

<b>CAESAR SALAD</b>	450
<i>Romaine Lettuce, Parmesan, Poached Egg, Bacon, Sourdough Croutons</i>	
<i>Add on:</i> Chicken	120
Smoked Salmon	160
Prawn	180
<b>GREEN SALAD</b> 	380
<i>Radish, Cured Yolk, Avocado, Hazelnut, Vinaigrette</i>	
<b>MUSHROOM SOUP</b> 	420
<i>Foraged Mushrooms, Sourdough Croutons</i>	
<b>CAPRESE</b> 	470
<i>Burrata, Heirloom Tomatoes, Aged Balsamic</i>	
<i>Add on:</i> Black truffle	190
Jamon Iberico	280
Phuket Lobster 	430
<b>TUNA NICOISE SALAD</b> 	420
<i>Soft Boiled Egg, Green Beans, Kalamata Olives, Smoked Tomatoes</i>	
<b>CIOPPINO</b> 	520
<i>Tomato Broth, Clams, White Fish, Prawn</i>	

PASTA

<b>PUTTANESCA RIGATONI</b> 	430
<i>Tomatoes, Chili Flakes, Burrata</i>	
<b>MEZZI PACCHERI</b> 	460
<i>Chicken Ragout, Artichokes, Pecorino Romano</i>	
<b>LINGUINE</b> 	700
<i>Phuket Lobster, Tomato Bisque, EVOO</i>	

Gluten free pasta available up on request

LOCAL PROVENANCE

<b>SPICED CARROTS</b> 	400
<i>Artichoke Purée, Toasted Almond, Sesame, Honey</i>	
<b>GRILLED CAULIFLOWER STEAK</b> 	400
<i>Green Tomato Salad, Romesco, Herb Béarnaise</i>	
<b>EGGPLANT MILANESA</b> 	400
<i>Burrata, Tomato Confit, Basil Oil</i>	

SIDE 170

<b>FORAGED MUSHROOMS</b> 	
<i>Shallot, Thyme</i>	
<b>CREAMED POTATO, BLACK TRUFFLE</b> 	
<i>Black Truffle</i>	
<b>TRUFFLE STEAK FRIES</b> 	
<b>GRILLED BROCCOLINI</b> 	
<i>Garlic, Parsley</i>	
<b>GRILLED ASPARAGUS</b> 	
<i>Pancetta, Hollandaise</i>	
<b>SEASONAL MARKET VEGETABLES</b> 	

MAINS

<b>LAKORN BURGER</b>	500
<i>Prime Beef Patty, Caramelized Onion, Pickles, Cheddar, Hand-Cut Fries, Aioli</i>	
<b>STEAMED COD FISH</b>	1,200
<i>Zucchini, Creamed Spinach</i>	
<b>GRILLED SEABREAM</b>	1,200
<i>Braised Fennel, Tomatoes, Dill</i>	
<b>ROSSINI ANGUS TENDERLOIN</b>	2,200
<i>Foie Gras, Spinach, Beef Jus</i>	

Selection of Sauces  
Béarnaise / Chimichurri / Peppercorn Sauce / Beef Jus / Horseradish Cream

TO SHARE

<b>ROASTED JOHN DORY FILET</b>	1,400
<i>Capers, Gremolata, Lemon</i>	
<b>GRILLED ANGUS BEEF T-BONE</b>	3,200
<i>Roasted Garlic, Beef Jus</i>	