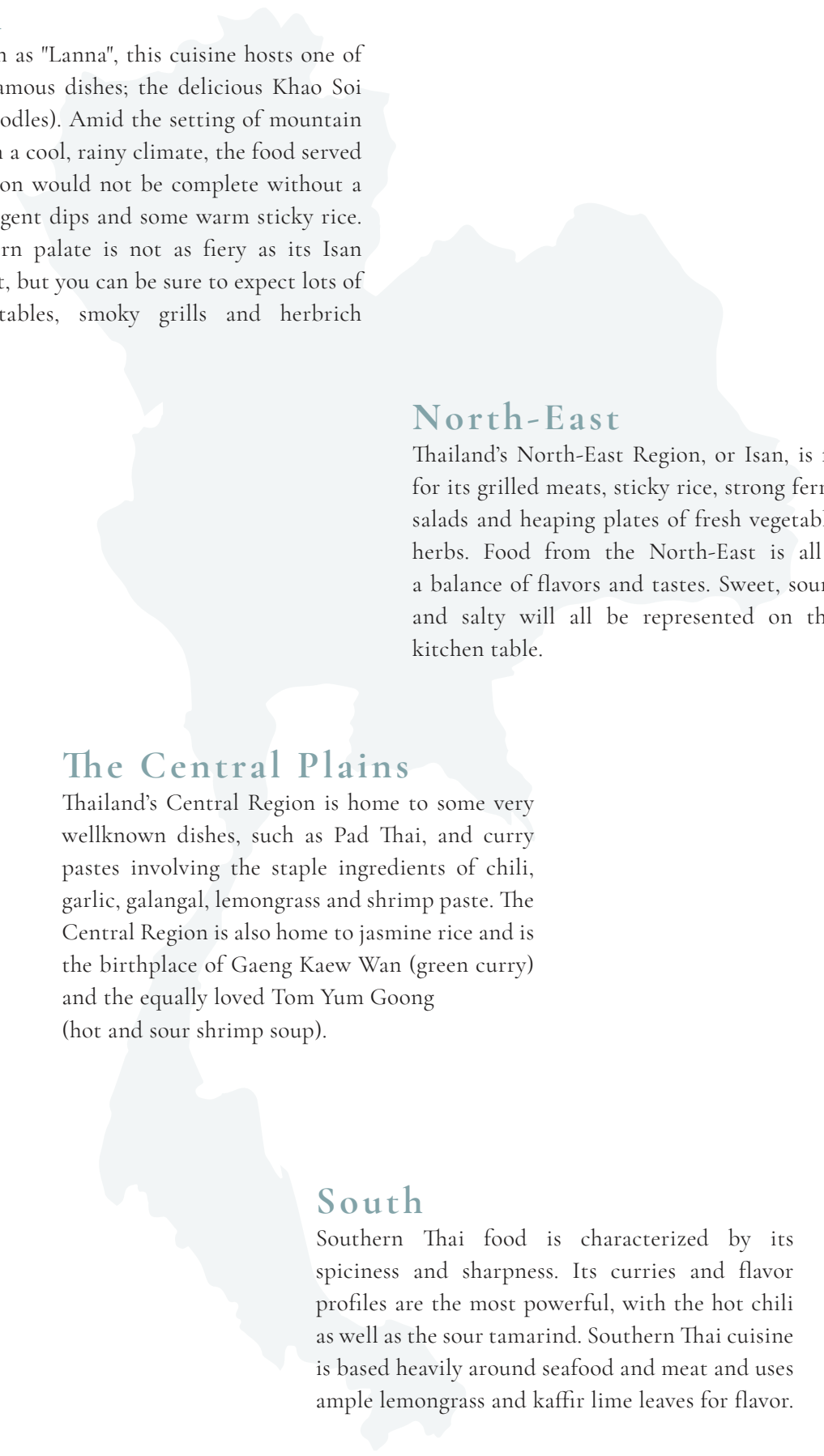


Partners in Provenance

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

GAI 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

MOO HONG

Braised Pork Belly, Shiitake,
Steamed Rice

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

🌿 Gluten Free 🌿 Vegetarian ✨ Partners In Provenance 🌿 Sustainable

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

Classic Delicacies

YUM SOM-O GOONG 🥬🍤

520

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

GAI PHAD MED-MAMUANG ✨

520

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

PAD THAI ✨🥬

480/550/300

(CHICKEN/PRAWN/VEGETARIAN)

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

GAENG KAEW WAN GAI 🍤✨

460

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

PAD KRAPOW 🍤✨

(CHICKEN/PORK/WAGYU BEEF/VEGETARIAN)

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

380/380/580/550

Wok Fried

KAI JIEW PU

560

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

KHAO PAD PAK 🥬

450

Vegetable Fried Rice, Spring Onion

GOONG TOD KRATIEM 🥬

1,280

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

PAD PAK BENJARONG 🥬

450

MOO KROB JAY
Stir-Fried Broccoli, Cauliflower, Carrot,
Mushroom, Plant Based Crispy "Pork"

BAI LIANG PAD KAI

Stir-fried Malindjo Leaves,
Dried Shrimp, Eggs

350

Soup & Curry

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

Rice & Noodles

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

To Share

GAI YANG KORAT ✨ Grilled Klong Phai Baby Chicken, Spur Chili Dip	890	PLA RAD PRIK 🍄 Deep Fried Sea Bass, Sweet and Sour Sauce, Chili	800
POH PIA SOD GOONG 🍄 Fresh Prawn Spring Rolls, Thin Rice Noodles, Cucumber, Carrot, Coriander 650			

Western Classics

APPETIZERS

CAESAR SALAD	450	CAPRESE  	470
<i>Romaine Lettuce, Parmesan, Poached Egg, Bacon, Sourdough Croutons</i>		<i>Burrata, Heirloom Tomatoes, Aged Balsamic</i>	
Add on: CHICKEN	120	Add on: BLACK TRUFFLE	190
SMOKED SALMON	160	JAMON IBERICO	280
PRAWN	180	PHUKET LOBSTER 	430
GREEN SALAD  	380	TUNA NICOISE SALAD 	420
<i>Radish, Cured Egg Yolk, Avocado Cream, Toasted Hazelnut, Vinaigrette</i>		<i>Soft Boiled Egg, Green Beans, Kalamata Olives, Smoked Tomatoes</i>	
MUSHROOM SOUP 	420	CIOPPINO 	520
<i>Foraged Mushrooms, Sourdough Crouton</i>		<i>Seafood Tomato Broth, Clams, White Fish, Prawn</i>	

MAINS

LAKORN BURGER <i>Prime Beef Patty, Caramelized Onion, Pickles, Cheddar, Hand-Cut Fries, Aioli</i> 500	MEZZI PACCHERI  <i>Chicken Ragout, Artichokes, Pecorino Romano</i> 460	STEAMED COD FISH <i>Zucchini, Creamed Spinach</i> 1,200
ROSSINI ANGUS TENDERLOIN <i>Foie Gras, Spinach, Beef Jus</i> 2,200	PUTTANESCA RIGATONI  <i>Tomatoes, Chili Flakes, Burrata</i> 430	ROASTED JOHN DORY FILET <i>Capers, Gremolata, Lemon</i> 1,400
GRILLED ANGUS BEEF T-BONE <i>Roasted Garlic, Beef Jus</i> 3,200	LINGUINE  <i>Phuket Lobster, Tomato Bisque, EVO</i> 700	GRILLED SEABREAM <i>Braised Fennel, Tomatoes, Dill</i> 1,200

Choice of Sauces

Béarnaise / Chimichurri / Pepper Truffle Jus / Beef Jus / Horseradish Cream

(Gluten free Pasta available upon request)

LOCAL PROVENANCE

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

Sides 170

<i>Foraged Mushrooms, Shallot, Thyme</i> 
<i>Creamed Potato, Black Truffle</i> 
<i>Truffle Steak Fries</i> 
<i>Grilled Broccolini, Garlic, Parsley</i> 
<i>Grilled Asparagus, Pancetta, Hollandaise</i> 
<i>Seasonal Market Vegetables</i> 

 Gluten Free  Vegetarian  Partners In Provenance  Sustainable

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

Beverage Menu

SPARKLING & CHAMPAGNE

		Glass	Bottle
Zonin, Prosecco Brut, Italy	NV	480	2,200
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	2023	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	2023	550	2,600
Château d'Esclans Whispering Angel, Provence, France	2023	650	3,000

RED

Penfolds Koonunga Hill 76, Shiraz, Cabernet Sauvignon, Australia	2021	500	2,400
Monte Antico Rosso, Sangiovese, Merlot, Cabernet Sauvignon, Tuscany, Italy	2020	550	2,600
Château Lestruelle Cru Bourgeois, Cabernet Sauvignon, Merlot, Crus Bourgeois, Medoc, France	2017	650	3,000
Chartron et Trébuchet, Pinot Noir, Burgundy, France	2021	680	3,200

B E E R

FullMoon Chalawan Pale Ale, Thailand	250
FullMoon Chatri IPA, Thailand	250
Singha, Thailand	250
Asahi, Japan	250
Hoegaarden, Belgium	350
Peroni, Italy	350

Beverage Menu

GIN & TONIC

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

SIGNATURE COCKTAILS

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

SPRITZ & NEGRONI

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

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, Guava, Watermelon)</i>	220
Iced Lemon Tea	240
AYA <i>Turmeric, Lime & 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	220/340
Perrier	330 ml / 750 ml	220/340