

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance initiative reflects a deep respect for local farmers, indigenous agriculture, and a commitment to exceptional quality. At Rosewood

Bangkok, this philosophy comes to life through collaborations with regional farms and artisans across

Thailand. Guests enjoy premium local ingredients, including free-range chicken from Nakhon Ratchasima, organic pork from Chiang Mai, and fresh seafood from the Andaman Sea, ensuring an authentic and sustainable dining experience rooted in Thailand's rich culinary heritage.

本地来源

瑰丽承诺尊重本地农业文化，利用本地农产品，呈现给客人高品质的食物。香港瑰丽酒店的农场，供应商以及传统工匠等合作伙伴全年向客人提供当地顶级产品，例如：来自顺景海钓船的海鲜、大浪湾农场的香草及蔬菜以及德昌森记的手工编织蒸笼。



NAN



BEI

Nan Bei, meaning South and North in Mandarin, offers regional specialties from the two Chinese regions.

The restaurant's design is inspired by the lyrical Chinese folktale of the "Weaver Girl and the Cowherd." Legend has it that the Weaver Girl descended from the heavens to bathe in a magical pool, where she met and fell in love with a simple Cowherd. However, her mother disapproved of the union and commanded the girl back to her celestial home. The lovers now can only meet once a year by traversing a bridge in the sky created by magpies.

Once crossing through Nan Bei's moongate entrance, you will see an installation resembling 600 illuminated magpies in flight as well as bridge-inspired trusses and a custom-woven art feature that stretches the length of the ceiling in homage to the Weaver Girl who weaves clouds for the sky.

APPETIZER

海蜇白菜丝	280
CHILLED JELLYFISH SALAD	
Chinese Cabbage, Aged Vinegar, Mustard Oil	
贵妃鱼鱼	230
CRISPY SEABASS 	
Sweet & Sour Shaanxi Style	
炆拌黄瓜条	140
CUCUMBER SALAD 	
Sesame Oil, Chili	
芝麻酱凉拌菠菜	250
SPINACH LEAVES 	
Sesame Sauce, Rice Vinegar	
传统椒麻口水鸡	200
POACHED CHICKEN 	
Spicy Sichuan Sauce, Peanuts	
蟹肉水晶肘冻	220
MARINATED PORK KNUCKLE	
Five Spice, Crab Meat, Soya Sauce	
西芹拌桃仁	220
CELERY SALAD 	
Soya Sauce	
广味香肠鸡卷	280
CHINESE SAUSAGE	
Chicken Roll	
香辣层层脆	200
SPICY PIG EARS 	
Chili Oil, Cucumber	

头盘、冷盘及小食

DUCK

烤鸭

传统北

PEKING DUCK

Carved tableside and served with homemade pancakes, sugar, cucumber, scallions, garlic paste, and hoisin sauce.

2,200

二食

SECOND SERVICE

鸭汤

DOUBLE BOILED DUCK BROTH

Chinese Cabbage, Tofu

OR 或

干炒鸭松

WOK FRIED

Minced Duck, Lettuce Cups

OR 或

椒盐鸭架

CRISPY DUCK RACK

Prepared in the traditional imperial style that originated during the Yuan Dynasty in 1330 A.D., our Peking Duck honors centuries of culinary heritage.

Revered by chefs for its meticulous preparation and precision, the duck is roasted to perfection for a crisp, lacquered skin and succulent meat.

To complete the experience, the remaining cuts are either served in a nourishing broth or wok-fried with salt and pepper, ensuring every part of the duck is celebrated.

 Gluten Free  Vegetarian  Partners In Provenance  Sustainable

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

BARBECUED

南北风味鸡 (半只 / 只)
ORGANIC ROASTED CHICKEN ✱

半只 Half 420

全只 Whole 850

脆皮乳猪
SUCKLING PIG (WHOLE) ✱
3,888

明炉吊烧黑棕鹅
ROASTED GOOSE

半只 Half 2,300

全只 Whole 4,500

脆皮烧腩仔
ROASTED CRISPY PORK BELLY
588

蜜汁叉烧
BARBECUED PORK, HONEY GLAZED
588

明炉烧味拼盘
蜜汁叉烧 / 脆皮烧腩仔
BARBECUED COMBINATION
(Barbecued Pork, Honey Glazed / Roasted Crispy Pork Belly)
688

SOUP 汤

每位 Per Person

官府坛坛香

NAN BEI IMPERIAL SOUP

Abalone, Fish Maw, Sea Cucumber

1,288

每位 Per Person

花胶羊肚菌瑶柱乌鸡汤

FISH MAW

Double-Boiled, Black Chicken, Morel Mushroom

780

每位 Per Person

松茸花胶竹笙汤

MATSUTAKE SOUP

Fish Maw, Bamboo Pith, Goji Berry

780

每位 Per Person

萝卜排骨人参汤

GINSENG SOUP ✱

Pork Ribs, Turnip

388

每位 Per Person

酸辣海鲜豆腐羹

HOT AND SOUR

Bean Curd, Sea Scallop, Tiger Prawn

400

每位 Per Person

海鲜疙瘩汤

GE DA TANG 🍲

Egg Drop, Tomato, Seafood

430

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海味

DRY SEAFOOD

	4 heads	6 heads
黑松露南非干鲍 SOUTH AFRICAN ABALONE Black Truffle, Broccolini	8,800	/ 6,800
古法一品鲍 BRAISED ABALONE Abalone Broth, Asparagus		2,680
南非吉品20头干鲍扣花菇 SLOW COOKED ABALONE Mushroom, Abalone Broth		2,888
鲍鱼扣花胶 ABALONE AND FISH MAW		2,888
南非吉品鲍鱼豆腐 TRUFFLE ABALONE Tofu, Black Truffle		2,888

海鮮

SEAFOOD

大黃魚清蒸 STEAMED YELLOW CROAKER  Scallion, Chili	3,000
鮑魚紅燒肉 BRAISED ABALONE Pork Belly, Soy Sauce	1,200
干炒脆皮大明蝦 WOK-FRIED WHITE PRAWNS Dried Chili, Ginger	1,400
麻辣稻田黃鱔 BRAISED EEL Sichuan Pepper, Chili, Parsley	680
清蒸星斑魚，酸菜，白菜粉絲豆腐 STEAMED SPOTTED GROUPER Soya, Pickled Cabbage, Glass Noodles	500-100g
筍壳魚，清蒸，豆豉蒸，蒸水蛋 STIR-FRIED SAND GOBY Black Bean Sauce, Steamed Eggs	320-100g

加拿大龍蝦
CANADIAN LOBSTER
680-100g

泰國龍蝦 
PHUKET LOBSTER
820-100g

上湯焗、薑蔥焗、蒜蓉蒸、豉椒炒、椒鹽焗
Supreme Broth / Ginger and Spring Onion / Garlic-Steamd /
Wok-Fried with Pepper and Black Bean Sauce / Deep-Fried with Spicy Salt

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砂 锅

CLAYPOT

西芹XO酱芦笋鱼柳

TOOTH FISH

XO Sauce, Asparagus, Celery

780

臊子海参蹄筋

SEA CUCUMBER

Minced Pork, Beef Tendon

1,680

节瓜炒猪颈肉

KUROBUTA PORK NECK

Zucchini, Onion, Ginger

580

砂锅香辣牛尾

OX TAIL ✱

Mala, Pumpkin

1,280

鲜虾虎皮云南辣椒

STUFFED YUNAN CHILI

Pork, Shrimp

680

四川传统水煮肉

PORK MALA

Cabbage, Cucumber

980

砂锅三鲜豆腐

HOMEMADE TOFU

Sea Cucumber, Shrimp, Scallop

780

糖醋排骨

PORK SPARE RIBS

Vinegar, Soy sauce

780

老干妈烧银鳕鱼

BRAISED BLACK COD 🌿

Black Bean Sauce, Garlic

880

鲍鱼黑松露菌烩饭

ABALONE RICE 🌿

Truffle, Abalone Sauce

780/PER PERSON

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京醬肉絲
KUROBUTA PORK
Peking Duck Sauce,
Chinese Pancake

580

金衣蝦球
TIGER PRAWNS ✨
Jumbo Green Asparagus,
Salted Egg Yolk

740

蜜豆百合雞柳
WOK FRIED CHICKEN ✨
Spicy Sauce, Lily, Green Peas

390

菠蘿咕老肉
SWEET AND SOUR PORK
Pineapple, Pork Loin

720

番茄燉和牛肋
BRAISED WAGYU BEEF SHORT RIB
Tomato, Onion, Potato

1,420

宮保雞里蹦
GONG BAO WHITE PRAWNS
Chicken, Sichuan Pepper, Peanuts

980

松鼠魚
SQUIRREL FISH 🌿
Sweet & Sour, Pine Nuts

1,600

辣椒小炒肉
PORK BELLY ✨
Chili, Eggs, Black Fungus

630

蒜籽雪花牛肉粒
WAGYU BEEF TENDERLOIN
Bell Pepper, Garlic

1,888

橄欖菜銀鱈魚
COD FISH 🌿🌿
Coriander, Kale

1,200

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VEGETABLE AND TOFU

家常豆腐

SPICY TOFU

Pork, Bell Pepper, Black Fungus

620

干煸四季豆

STRING BEANS

Minced Pork, Dry Chili

250

虾仁麻婆豆腐

MAPO TOFU

Prawn, Minced Pork

250

咸鱼茄子煲

BRAISED EGGPLANT ✨

Salted Fish, Chicken

520

鲍鱼烧自制豆腐

BRAISED ABALONE

Kale, Tofu, Abalone Broth

1,988

当季有机蔬菜

WOK FRIED VEGETABLES

Century Egg, Salted Egg

380

脆皮香豆腐

FRIED BEAN CURD 🌿

Salt & Pepper, Golden Garlic

320

有机木耳炒山药

ORGANIC FUNGUS 🌿🌿

Cherry Tomatoes, Rice Vinegar

320

脆炸椒盐时蔬

DEEP-FRIED VEGETABLES 🌿

Chili, Pumpkin

480

豆腐、
时蔬、
素菜

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DIM SUM

点心

鲜虾带子饺 “SIU-MAI” ✨ Scallop, Prawn	200
鲜虾春卷 SPRING ROLLS Shrimp, Vegetables	160
蟹肉松露小笼包 “XIAO LONG BAO” Blue Crab, Pork, Black Truffle	650
鱼子酱鲜虾脆皮肠粉 RICE NOODLE CRISPY ROLLS Shrimp, Caviar	280
猪肉大葱锅贴 POT STICKERS 🌿 Pork, Spring Onions	240
水晶虾饺 “HAR GOW” Shrimp, Chives	180
素三鲜 SPINACH DUMPLINGS 🌿 Glass Noodles, Black Fungus	160



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鸡汤瑶柱云吞面	450
WONTON NOODLES	
Shrimp, Pork, Dried Scallop, Chicken Broth	
四川担担面	280
DAN DAN NOODLES	
Minced Pork, Preserved Vegetables, Sesame Sauce	
牛肉面	420
WAGYU BEEF NOODLES	
Chinese Greens	
鸡蛋番茄汤面	300
TOMATO NOODLE SOUP	
Double Boiled Duck Broth	
油泼臊子面	180
SHAANXI NOODLES	
Carrot, Potato, Chili	
三鲜炒面	780
LONG-LIFE NOODLES	
Japanese Scallops, Prawns, Fish Roe	

饭

RICE

扬州炒饭	420
YANG ZHOU FRIED RICE	
Egg, Shrimp, Char Siu Pork	
香辣海鲜炒香米	790
SEAFOOD FRIED RICE 	
Nan Bei Spicy Sauce, Leek	
鹅肝松露和牛炒饭	780
WAGYU BEEF FRIED RICE	
Chinese Greens	
蟹肉鱼籽炒饭	650
BLUE CRAB FRIED RICE	
Scallion, Salmon Roe	
蔬菜炒饭	260
VEGETABLE FRIED RICE  	
Carrot, Spring Onion, Egg	

Rice has been a vital part of Chinese civilization for over 10,000 years, first cultivated in the Yangtze River basin. Ancient farmers domesticated wild rice into Oryza sativa, laying the foundation for one of the world's most enduring food staples. By the Shang and Zhou Dynasties, rice was essential to daily life, rituals, and economy. Especially dominant in southern China, rice shaped regional cuisines through steamed rice, congee, noodles, and wine.

