

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	

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

蜜汁叉烧

BARBECUED PORK, HONEY GLAZED

588

脆皮烧腩仔

ROASTED CRISPY PORK BELLY

588

明炉吊烧黑棕鹅

ROASTED GOOSE

半只 Half 2,300

全只 Whole 4,500

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

1,288

官府坛坛香

NAN BEI IMPERIAL SOUP

Abalone, Fish Maw, Sea Cucumber

每位 Per Person

780

花胶羊肚菌瑶柱乌鸡汤

FISH MAW

Double-Boiled, Black Chicken, Morel Mushroom

每位 Per Person

780

松茸花胶竹笙汤

MATSUTAKE SOUP

Fish Maw, Bamboo Pith, Goji Berry

每位 Per Person

388

萝卜排骨人参汤

GINSENG SOUP *

Pork Ribs, Turnip

每位 Per Person

400

酸辣海鲜豆腐羹

HOT AND SOUR

Bean Curd, Sea Scallop, Tiger Prawn

每位 Per Person

430

海鲜疙瘩汤

GE DA TANG 🌿

Egg Drop, Tomato, Seafood

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DIM SUM

点心

蒸 STEAMED

豉汁蒸排骨 KUROBUTA PORK RIBS Black Bean Sauce	160
鲜虾烧卖 TIGER PRAWN ✱ Kurobuta Pork “Siu Mai”	190
X.O. 酱蒸凤爪 CHICKEN'S FEET, X.O. SAUCE ✱ Black Bean Sauce	160
潮州粉粿 MUSHROOM DUMPLING 🍄 Shiitake Mushroom “Fen Guo”	160
水晶虾饺 “HAR GOW” Shrimp, Chives	180
叉烧包 “CHAR SIU BAO” BBQ Pork Bun	160
素三鲜 SPINACH DUMPLINGS 🍄 Glass Noodles, Black Fungus	160
蟹肉松露小笼包 “XIAO LONG BAO” Blue Crab, Pork, Black Truffle	650
碧绿带子饺 SCALLOP DUMPLING Minced Shrimp & Pork	320
奶黄流沙包 EGG CUSTARD ✱🍴	160



DIM SUM

点心

炸、焗 DEEP-FRIED, BAKED

猪肉大葱锅贴 240

POT STICKERS 🌿

Pork, Spring Onions

鲜虾韭菜盒子 180

TIGER PRAWN DUMPLING 🌿

Chive

鱼子酱鲜虾脆皮肠粉 280

RICE NOODLE CRISPY ROLL

Shrimp, Caviar

天鹅芋角 180

TARO DUMPLING ✨

BBQ Pork

鸭丝春卷 180

SPRING ROLL

Roasted Duck

鲜虾春卷 160

SPRING ROLLS

Shrimp, Vegetables

萝卜糕 140

TURNIP CAKE

Dried Shrimp, Chinese Sausage

粉、
面、
饭

四川紅油抄手 320
SHRIMP & PORK WONTON
Sichuan Chili

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

油泼臊子面 180
SHAANXI NOODLES 🌿
Carrot, Potato, Chili

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

蔬菜炒饭 260
VEGETABLE FRIED RICE 🌿 🍃
Carrot, Spring Onion, Egg

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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

CLAYPOT

西芹 XO 酱芦笋鱼柳

TOOTH FISH

XO Sauce, Asparagus, Celery

780

节瓜炒猪颈肉

KUROBUTA PORK NECK

Zucchini, Onion, Ginger

580

鲜虾虎皮云南辣椒

STUFFED YUNAN CHILI

Pork, Shrimp

680

糖醋排骨

PORK SPARE RIBS

Vinegar, Soy sauce

650

砂锅三鲜豆腐

SEA CUCUMBER 

Braised Tofu, Shrimp, Scallop

780

老干妈烧银鳕鱼

BRAISED BLACK COD

Black Bean Sauce, Garlic

880

W O K

金衣虾球 TIGER PRAWNS ✱ Jumbo Green Asparagus, Salted Egg Yolk	740
菠萝咕老肉 SWEET AND SOUR PORK Pineapple, Pork Loin	720
宫保鸡里蹦 GONG BAO WHITE PRAWNS Klong Phai Chicken, Sichuan Pepper, Peanuts	820
辣椒小炒肉 PORK BELLY ✱ Bird's Eye Chili, Eggs, Black Fungus	630
橄榄菜银鳕鱼 COD FISH 🌿🌱 Coriander, Kale	1,200
京酱肉丝 KUROBUTA PORK Peking Duck Sauce, Chinese Pancake	580

VEGETABLE AND TOFU

豆腐、时蔬、素菜

虾仁麻婆豆腐 MAPO TOFU Prawn, Minced Pork	250
鲍鱼烧自制豆腐 BRAISED ABALONE ✱ Kale, Tofu, Abalone Broth	1,988
脆皮香豆腐 FRIED BEAN CURD 🌿 Salt & Pepper, Golden Garlic	320
干煸四季豆 STRING BEANS ✱ Minced Pork, Dry Chili	250
咸鱼茄子煲 BRAISED EGGPLANT Salted Fish, Chicken	520
当季有机蔬菜 ORGANIC VEGETABLES 🌿 Wok Fried / Steamed Egg	380