LAKORN

ROSEWOOD BANGKOK

LUNCH AND DINNER

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. Lakorn features dishes from four distinct regions; the North, the North-East, the Central Plains, and the South.

LUNCH AND DINNER

SMALL PLATES

Som Tum Thai 430
Papaya Salad, Dried Shrimp, Peanuts

Tod Mun Goong 470
Deep-Fried Shrimp Cakes, Sweet Plum Sauce

Sai Oua Nam Prik Noom 520
Northern Thai Sausage, Thai Green Chili Dip

Larb Pla Salmon 600
Deep-Fried Salmon, Spicy Thai Herb Salad, Roasted Sticky Rice

CLASSIC DELICACIES

Pad Krapow (Vegetarian/Chicken/Pork/Wagyu Beef) 300/380/480/580
Holy Basil, Bird's Eye Chili, Fried Egg, Steamed Rice

Pad Thai (Vegetarian/Chicken/Prawn) 300/380/550
Stir-Fried Rice Noodles, Tamarind Sauce, Egg, Peanuts, Dried Shrimp

Gaeng Kaew Wan Gai 460
Green Curry, Klong Phai Chicken, Baby Eggplant, Sweet Basil, Steamed Rice

Yum Som-O Goong 520
Spicy Pomelo Salad, Prawns, Peanuts, Coconut, Crispy Shallots

Gai Phad Med-Mamuang 570
Stir-Fried Klong Phai Chicken, Bell Pepper, Cashew Nuts

CHEF BUA'S FAVORITE DISHES

Kor Moo Yang Jim Jaew 430
Grilled Pork Neck, Spicy Tamarind Sauce

Roti Mataba Gai 440
Klong Phai Chicken, Herbs, Cucumber Relish

All prices are in Thai Baht and subject to 10% service charge and 7% government tax.
Gluten-Free Pasta Options Available Upon Request

LUNCH AND DINNER

CHEF BUA'S FAVORITE DISHES · CONTINUED

Massaman Nuea Turian Tod 590
Braised Angus Beef Shank, Potatoes, Peanuts, Crispy Durian, Roti

Moo Hong 600
Braised Pork Belly, Shiitake, Steamed Rice

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.

SOUP & CURRY

Tom Yum Hed 380
Hot and Sour Mushroom Soup, Thai Herbs, Chili, Steamed Rice

Tom Kha Gai 450
Coconut Milk Soup, Klong Phai Chicken, Mushrooms, Galangal, Coriander, Steamed Rice

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Gluten-Free Pasta Options Available Upon Request

LUNCH AND DINNER

SOUP & CURRY · CONTINUED

Gaeng Hung Lay — 550
Braised Pork Belly, Pickled Garlic, Ginger

Tom Yum Goong — 610
Hot and Sour Prawn Soup, Mushrooms, Chili, Thai Herbs, Steamed Rice

Gaeng Lueang Pla Kaphong — 650
Spicy Sour Yellow Curry, Sea Bass, Young Coconut Shoots, Fish Roe

Gaeng Pu — 680
Jumbo Lump Crab, Yellow Curry, Betel Leaves, Thin Rice Noodles

WOK FRIED

Bai Liang Pad Kai — 350
Stir-Fried Malindjo Leaves, Dried Shrimp, Egg

Pad Pak Benjarong Moo Krob Jay — 450
Stir-Fried Broccoli, Cauliflower, Carrot, Mushrooms, Plant-Based Crispy Pork

Kai Jiew Pu — 560
Thai-Style Jumbo Lump Crab Omelet, Steamed Rice, Chili Sauce

Goong Tod Kratiem — 980
Deep-Fried Prawns, Bird's Eye Chili, Garlic, Coriander

RICE & NOODLES

Pad See Ew (Chicken/Pork/Wagyu Beef) — 380/480/580
Stir-Fried Flat Noodles, Soy Sauce, Kale, Egg

Khao Pad Pu — 560
Crab, Fried Rice, Egg, Spring Onion

Khao Ka-Yum Pu — 580
Jumbo Lump Crab, Crab Roe, Green Mango, Spicy Sauce, Steamed Rice

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LUNCH AND DINNER

PASTA

Spaghetti Tomatoes 420
Burrata Cheese, Lemon, EVOO

Manila Clams Linguine 440
Scallion, Broccoli Cream, Thai Chili

Black Truffle Lumachine 440
Butcher Ham, Aged Comté, Jus de Viande

Gluten-Free Pasta Options Available Upon Request

APPETIZERS

Minestrone 320
Brown Rice, Cannellini Beans, EVOO

Greek Salad 420
Feta Cheese, Tomato Water Dressing, Italian Basil

Bayonne Ham & White Melon 450
EVOO, Saba, Arugula

Thai Beef Tongue 480
"Tonnato" Sauce, Dried Capers, Jus de Viande

"Caesar Salad" Classic or Chicken Breast 460/520
Croutons, White Anchovies, Mustard Dressing

Spanish Octopus Salad 520
Parsley Chimichurri, Sweet Potatoes, Gordal Olives

River Shrimps "Ajillo" 550
Garlic, Sato Wine, Thai Chili

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LUNCH AND DINNER

SANDWICH

Avocado Tartine Shiso, Seeds, Edamame, Celery Leaf Oil	480
Sourdough Club Sandwich Turkey Ham, Avocado, Organic Tomatoes	520
Lakorn Burger Prime Beef Patty, Caramelized Onion, Pickles, Cheddar	550

FISH & MEAT

Green Spinach Crepes Ricotta Cheese, Charred Kale, Bok Choy, Pumpkin Seed Oil	550
Organic Chicken Breast “Tagliata” Saffron Rouille, Baby Carrots, Puffed Quinoa	620
Roasted Rock Bream Crushed Potatoes, Haricots Verts, Clam Broth, Dried Mullet Roe	680
Thai Black Angus Sirloin or Tenderloin Black Trumpet Coulis, Cauliflower Tempura, Truffle Jus	1,280/1,380

DESSERT

Thai Basil & Lime Sorbet Seasonal Macerated Fruits	280
Coconut “Affogato” Coconut Gelato, Espresso	300
Thai Tea Tiramisu Lady Fingers, Caramelized Macadamia	300
70% Dark Chocolate Yuzu Compote	300

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LUNCH AND DINNER

DESSERT · CONTINUED

Khao Niew Mamuang — 320
Mango, Sticky Rice, Coconut

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Gluten-Free Pasta Options Available Upon Request