



Lakorn

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

SMALL PLATES

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

CLASSIC DELICACIES

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

WOK FRIED

BAI LIANG PAD KAI	350
<i>Stir-fried Malindjo Leaves, Dried Shrimp, Eggs</i>	
PAD PAK BENJARONG MOO KROB JAY 🍢	450
<i>Stir-Fried Broccoli, Cauliflower, Carrot, Mushroom, Plant Based Crispy "Pork"</i>	
KAI JIEW PU	560
<i>Thai Style Jumbo Lump Crab Omelet, Steamed Rice, Chili Sauce</i>	
GOONG TOD KRATIEM 🍤	980
<i>Deep Fried Prawns, Bird's Eye Chili, Garlic, Coriander</i>	

SOUP & CURRY

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

RICE & NOODLES

PAD SEE EW (CHICKEN/PORK/WAGYU BEEF) ✨	290/300/580
<i>Stir-Fried Flat Noodles, Soy Sauce, Kale, Egg</i>	
KHAO PAD PU ✨	560
<i>Crab, Fried Rice, Egg, Spring Onion</i>	
KHAO KA-YUM PU 🍤	580
<i>Jumbo Lump Crab, Crab Roe, Green Mango, Spicy Sauce, Steamed Rice</i>	



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

CAESAR SALAD	480
<i>Romaine Lettuce, Parmesan, Poached Egg, Bacon, Sourdough Croutons</i>	
<i>Add on:</i> Chicken	120
Smoked Salmon	160
Prawn	180
GREEN SALAD  	400
<i>Radish, Cured Yolk, Avocado Cream, Hazelnut, Vinaigrette</i>	
MUSHROOM SOUP 	450
<i>Foraged Mushrooms, Sourdough Croutons</i>	
CAPRESE  	520
<i>Burrata, Heirloom Tomatoes, Aged Balsamic</i>	
<i>Add on:</i> Black truffle	190
Jamon Iberico	280
Phuket Lobster 	430
TUNA NICOISE SALAD 	450
<i>Soft Boiled Egg, Green Beans, Kalamata Olives, Smoked Tomatoes</i>	
CIOPPINO 	570
<i>Seafood Tomato Broth, Clams, White Fish, Prawn</i>	

PASTA

SPAGHETTI TOMATOES	400
<i>Burrata Cheese, Lemon, Evoo</i>	
GARLIC CLAMS LINGUINE	420
<i>Broccoli Cream, Thai Chili</i>	
BLACK TRUFFLE LUMACHINE	440
<i>Butcher Ham, Aged Comte, Jus De Viande</i>	

All options available as gluten free

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>	

MAINS

LAKORN BURGER	550
<i>Prime Beef Patty, Bacon, Caramelized Onion, Pickles, Cheddar, Hand-Cut Fries, Aioli</i>	
STEAMED COD FISH	1,200
<i>Zucchini, Creamed Spinach</i>	
GRILLED SEABREAM	1,250
<i>Braised Fennel, Tomatoes, Dill</i>	
ROSSINI ANGUS TENDERLOIN	2,300
<i>Foie Gras, Spinach, Beef Jus</i>	

Selection of Sauces

Béarnaise / Chimichurri / Peppercorn Sauce / Beef Jus / Horseradish Cream

SIDE 170

- CREAMED POTATO, BLACK TRUFFLE 
- TRUFFLE STEAK FRIES 
- GRILLED BROCCOLINI, GARLIC, PARSLEY
- GRILLED ASPARAGUS, PANCETTA, HOLLANDAISE
- SEASONAL MARKET VEGETABLES 