ROSEWOOD



WONDER IN A NEW LIGHT

ROSEWOOD BANGKOK

FESTIVE PROGRAMMING
2026



WONDER IN A NEW LIGHT

Where Bangkok's ever-changing skyline meets the timeless magic of the festive season.

As the city begins to glow and evenings linger a little longer, Rosewood Bangkok welcomes the season with a different kind of celebration.

Here, familiar festive rituals unfold with a sense of discovery. A table set for those who matter most. The gentle glow of candlelight as the evening begins. Flavours that invite us to pause and savour. And moments shared slowly, away from the rhythm of the city.

From gatherings filled with laughter to quieter occasions of connection, each experience offers a new way to see the season through the warmth of togetherness, the beauty of the unexpected, and the simple wonder of being present.

This festive season, discover Bangkok.

SCHEDULE OF EVENTS

NOVEMBER

01

Deco Boko Art Exhibition
The Gallery · through January 6

Thai Wine Journey
Lakorn · through January 31

16

"The First Light" Art Installation by Sakul Intakul
Sky Lobby · through January 8



28

Festive Afternoon Tea
Lakorn · through January 3

DECEMBER

01

A Nan Bei Festive Feast
Nan Bei · 12 pm – 10 pm through January 3

18

A Very Lennon's Christmas
Lennon's · 5 pm onwards through December 27

24 CHRISTMAS EVE

The Junior Pâtisserie
G&O · 10 am –12 pm

A Taste of the Season
Lakorn · 12 pm – 10 pm through December 30

Christmas Eve Dinner
Lakorn · 6 pm – 10:30 pm

DECEMBER

25 CHRISTMAS DAY

Christmas Crafted
G&O · 10 am – 12 pm

Meet the Santa
Porte Cochère · Starting from 10 am

The Nan Bei Christmas Table
Nan Bei · 6 pm –10 pm

31 NEW YEAR'S EVE

New Year's Specials
Lakorn · 12 pm – 10 pm

Rewind to Midnight at Lennon's
Lennon's · 5 pm until late

JANUARY

01 NEW YEAR'S DAY

Welcoming the New Year with Purpose (Tak Bat)
Porte Cochère · 9 am – 10 am



NOVEMBER



ACTIVITIES



SUNDAY, NOVEMBER 1 TO JANUARY 6

Deco Boko Art Exhibition

DECO BOKO brings together ceramic artist Bathma Kaew-Ngok and floral expressionist Naomi Daimaru in a cross-cultural exploration of nature, craftsmanship, and beauty. Inspired by the Japanese concept of deco boko, which celebrates the beauty of imperfection, ceramic forms and floral elements come together in an intuitive dialogue of texture, movement, and space.

THE GALLERY, 3rd FLOOR

MONDAY, NOVEMBER 16 TO JANUARY 8

'The First Light' Art Installation by Sakul Intakul

This festive season, the Christmas tree is reimagined through a distinctly Thai lens, in collaboration with renowned Thai artist Sakul Intakul. Inspired by the delicate form of the crown flower, or Dok Rak, the installation transforms a familiar Thai symbol into a contemporary festive expression. Join us as we welcome the first light of the season.

THE SKY LOBBY, 7th FLOOR



SUNDAY, NOVEMBER 1 TO SUNDAY, JANUARY 31

Thai Wine Journey

Journey through Thailand's renowned wine regions with a 5-course pairing experience featuring distinguished selections from GranMonte and Monsoon Valley, complemented by locally inspired culinary creations.

LAKORN, 7TH FLOOR • THB 2,800 PER PERSON

Available daily from 1 pm - 3 pm and 6 pm - 8:30 pm

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

RESERVE EXPERIENCE



FESTIVE AFTERNOON TEA

November 28, 2026 – January 3, 2027

THB 1,600 PER PERSON • LAKORN, 7th FLOOR *2 pm to 5 pm*

Festive Afternoon Tea

Inspired by Kyoto's culinary heritage, Japanese Pastry Chef Asuka Matsubara brings the artistry of Japanese pâtisserie to a festive afternoon tea, featuring seasonal sweet and savory creations from River Shrimp Chawanmushi with Ossetra caviar to Chestnut Mont Blanc.

Served with premium Japanese tea or freshly brewed coffee, the experience is complemented by our Mulled Wine Trolley, bringing the comforting flavors of the season to the table.

LAKORN, 7TH FLOOR • THB 1,600 PER PERSON 2 pm to 5 pm

SAVORY BITES

River Shrimp Chawanmushi
Yuzu Beurre Blanc, Ossetra Caviar

Buckwheat Tartlet
Foie Gras Ganache, Miso, Banana

SAVORY SANDO

Mushroom Duxelles, Kabocha Squash, Black Truffle

Canadian Lobster & Lemongrass - Poached Salmon

FRESHLY BAKED

Japanese Mont Blanc
Chocolate Ganache, Apricot Foam, Spicy Pecan

PRE-DESSERT

Thai Fruit
Kalamansi Sorbet

CAKE POPS

Strawberry & Tamarind
Coconut & Black Sesame

DESSERT

Green Tea Mochi
Kaffir Lime

Thai Milk Tea Flan

Chiang Mai Chocolate
Thai Red Pomelo

MIGNARDISES TRAY

Lakorn Madeleine
Truffle Popcorn
Chocolate Praline

Additional Premium Beverages Available
THB 1,200 per glass of Bollinger Champagne
THB 400 per glass of Zonin Prosecco
THB 450 per glass of Mulled Wine or Eggnog

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

RESERVE TABLE

DECEMBER



ACTIVITIES

THURSDAY, DECEMBER 24

The Junior Pâtisserie

Add a sprinkle of holiday magic to the season with a hands-on baking class at G&O. Guided by our Pastry Chef, young chefs will craft festive sweets and seasonal favourites, creating delicious keepsakes and cherished Christmas memories along the way.

Reservations are required. For children aged 6 years old and above.

G&O, 9th FLOOR • COMPLIMENTARY 10 am – 12 pm

FRIDAY, DECEMBER 25

Christmas Crafted

Guided by our Florist team at G&O, children and families create their own seasonal arrangements using festive greenery, ornaments, and natural materials. Enjoy a joyful morning of creativity and togetherness, complete with a handcrafted keepsake to take home and cherish throughout the season.

Reservations are required. For children aged 6 years old and above.

G&O, 9th FLOOR • COMPLIMENTARY 10 am – 12 pm

FRIDAY, DECEMBER 25

Meet the Santa

Gather around the Christmas tree and Santa's sleigh for memorable family moments. Our juniors can meet Santa, share their Christmas wishes, and receive a special gift, creating magical memories to cherish throughout the season.

PORTE COCHÈRE, 1ST FLOOR • COMPLIMENTARY Starting from 10 am

FESTIVE PROGRAMMING

CHRISTMAS FEAST

December 2026



A Nan Bei Festive Feast

Celebrate the season at Nan Bei with a curated selection of festive specialties from our à la carte menu, featuring comforting Abalone Soup and Périgord Black Truffle Char Siu, alongside hearty seasonal favourites such as our Goose Claypot, thoughtfully crafted to bring warmth, flavour, and joy to every gathering.

NAN BEI 19th FLOOR • DECEMBER 1 TO JANUARY 3 12 pm – 10 pm

Abalone Soup
Supreme Broth

Lobster Sui Mai
Perseus N3 Caviar

Périgord Black Truffle 'Char Siu'
Macadamia Honey

Barbecue Wagyu Short Rib
Cumin, Dried Chili

Steamed Spotted Grouper
Sichuan Peppercorn Oil, Dark Soy Sauce

Thousand-Layer Pancake
Kurobuta Pork, River Prawns, Scallions (Served Tableside)

Goose Claypot
Glutinous Rice, Yunnan Mushrooms

A minimum spend is required for dinner on 31 December 2026. In the main dining room, a minimum spend of THB 3,000 per person applies (excluding children under 12 years old). For private dining, the minimum spend is THB 45,000 for the Dong Room and THB 35,000 for the Xi Room.

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

RESERVE TABLE



A Taste of the Season at Lakorn

Inspired by festive traditions and seasonal ingredients, this à la carte menu brings together comforting flavours and celebratory favourites, from Canadian Lobster Cannelloni and Sockeye Salmon to Black Angus Beef Wellington, finished with an indulgent selection of holiday desserts.

Enhance your celebration an optional unlimited beverage package featuring our sommelier's curated recommendations, available at an additional charge.

LAKORN, 7th FLOOR • DECEMBER 24 TO 30 12 pm - 2 pm and 6 pm - 10 pm

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Trout Confit
Beets Sabayon, Tarragon, Star Anise

Chestnut Soup
Black Trumpet Mushrooms, Vanilla Oil

Canadian Lobster Cannelloni
Shellfish Coral, Chervil Oil

Black Angus Beef Wellington
Black Truffle Jus de Viande

Sockeye Salmon
Champagne Beurre Blanc, Ossetra Caviar

Chu Chee Sea Bass
Chu Chee Curry, Coconut Cream, Kaffir Lime, Red Chili

Pla Foo, Yam Mamuang
Crispy Deep-Fried Seabass, Spicy Green Mango Salad

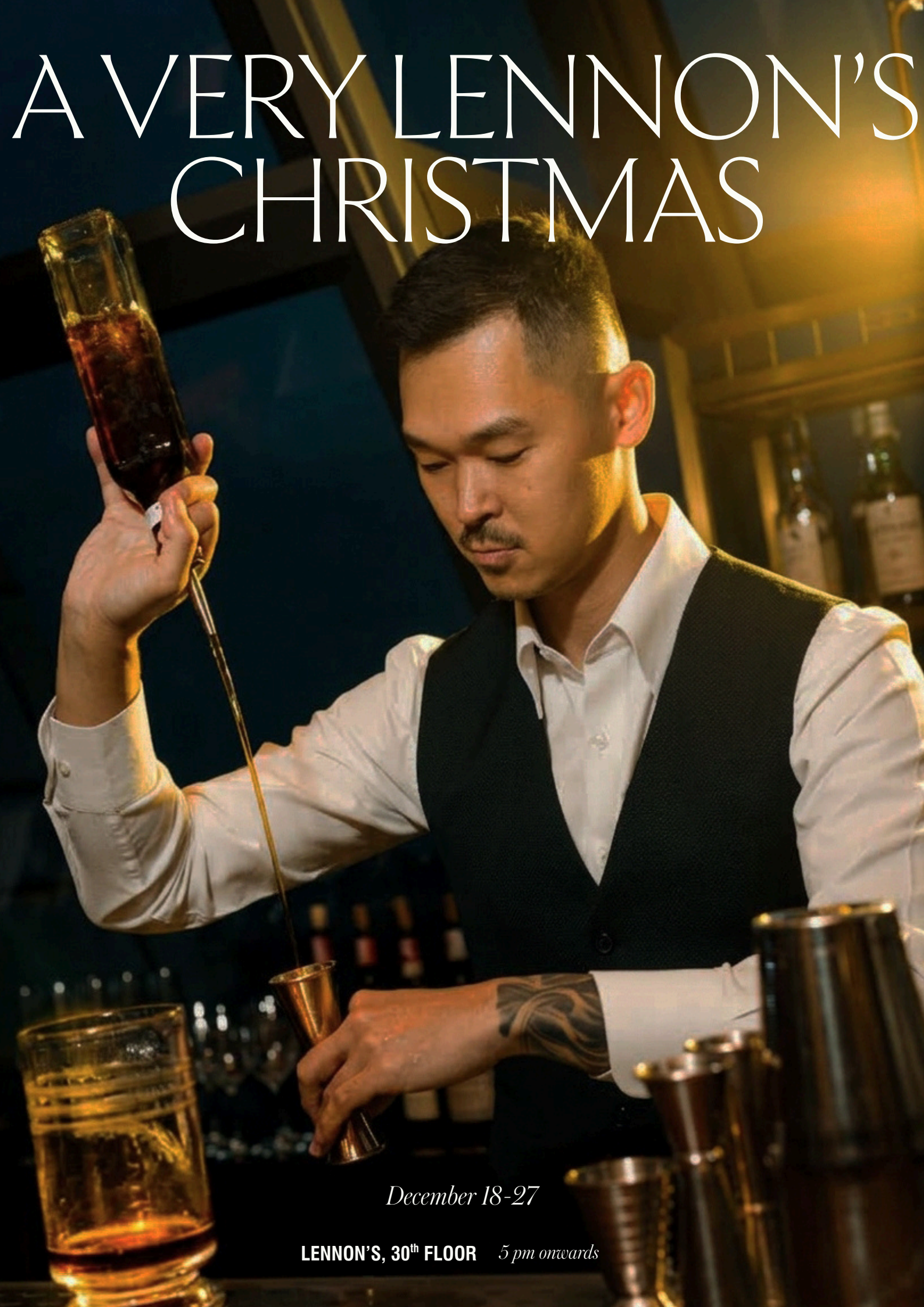
Tom Yam Gai Bai Ma-Kham Oon
Spicy Chicken Soup, Young Tamarind Leaves, Roasted Chili

Naem Peek Gai Tod
Fried Fermented Chicken Wings, Peanut, Ginger, Shallot, Chili

Advanced reservations are required. Please be advised that À la carte menu will not be offered during Christmas Eve Dinner on 24 December. All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

RESERVE TABLE





A VERY LENNON'S CHRISTMAS

December 18-27

LENNON'S, 30th FLOOR *5 pm onwards*

A Very Lennon's Christmas

A seasonal collection inspired by cherished holiday traditions and winter celebrations from around the world. Crafted with Michter's whiskey and thoughtfully layered flavors, each cocktail captures the warmth, nostalgia, and wonder of the festive season through Lennon's distinctive lens.

Ranked No. 7 on Asia's 50 Best Bars 2026 and honoured with the Highest New Entry Award, Lennon's is an award-winning speakeasy and vinyl bar inspired by a home recording studio. With more than 6,000 vinyl records and an intimate cigar lounge, it offers a sophisticated setting for cocktails, music, and discovery.

LENNON'S, 30TH FLOOR • THB 560 PER DRINK 5 pm onwards

It Snows in Bangkok
Michter's Rye, Coconut, Pandan, White Cacao, Orchard

Strawberry Shortcake Highball
Michter's Rye, Shiso Leaves, Strawberry Cream Soda

Ponche Navideño
Michter's Bourbon, Pear, Hawthorn, Guava, Apple Spiced Syrup

Panettone Boulevardier
Michter's Bourbon, Campari, Ratafia Rossi, Panettone Fat-Wash

Sgroppino Mulled Wine
Michter's Bourbon, Ratafia Rossi, Mulled Wine Sorbet, Sparkling Wine

Advanced reservations are required. Attendance is limited to guests aged 20 years and above. All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

RESERVE TABLE



CHRISTMAS EVE DINNER

December 24

THB 4,550 PER PERSON • LAKORN, 7th FLOOR *6 pm to 10.30 pm*

Christmas Eve Dinner

Celebrate Christmas Eve with a festive semi-buffet by Executive Chef Fabio Nompleggio, bringing together premium seafood, seasonal favourites, and indulgent holiday sweets. The evening is enhanced by live music from Mildnawin, accompanied by house-made Eggnog and Mulled Wine, along with optional free-flow wines selected by our Sommelier.

Live entertainment from 6:30 pm to 9:30 pm. Guests are kindly requested to dress in Festive Chic attire.

LAKORN, 7TH FLOOR • THB 4,550 PER PERSON • THB 2,275 FOR CHILDREN (6-12 YEARS OLD)

Chef's Festive Canapé Selection
(Served at table)

LIVE STATION

Salmon Gravlax
Condiments, Soda Bread, Herb Butter

Italian Gorgonzola
Rye Chips, Black Truffle Honey

Bluefin Tuna Tartare
Nori Cracker, Yuzu, Wasabi Mayonnaise

Seafood on Ice
River Prawns
David Hervé "Fine de Claire" Oysters
Scallops

Vitello Tonnato
Cantabrian Anchovies

Classic Caesar Salad
Garlic Croutons

Phala Scallop
Scallops, Lemongrass, Shallot, Chili Paste

Yam Pla Crab
Shallots, Fresh Lime, Chili Dressing

Burrata
Candied Tomatoes, Basil Pesto

Iberico Shoulder
Crystal Bread, Tomatoes

TROLLEY

Perseus Caviar N3
Potato Blinis, Smoked Sour Cream

MAINS

Choice of Main Course

Canadian Lobster Cannelloni
Shellfish Coral, Chervil Oil

Black Angus Beef Wellington
Black Truffle Jus de Viande

Sockeye Salmon
Champagne Beurre Blanc, Ossetra Caviar

Massaman Nua Kam Wua
Beef Cheek, Massaman Curry, Coconut Milk, Potatoes

TABLE OF SWEETS

Christmas Mont Blanc
Chestnut, Vanilla, Mascarpone

Black Forest Cherry
Dark Chocolate, Morello Cherry

Pistachio Financier
Griotte Cherry

Thai Tea Opera
Thai Tea, Caramel

Pear & Vanilla Tart
Pear, Madagascar Vanilla

Apple Cinnamon Strudel
Cinnamon Eggnog

Coconut Pandan Choux
Coconut, Pandan, Lime

Bûche de Noël
Strawberry, Vanilla, Kirsch

Assorted Macarons, Red Velvet Cookies, Laminated Chocolate

Advanced reservations are required. Cancellations made within 48 hours of the event will result in the forfeiture of the deposit. À la carte menu is not available during this event.
All prices are in Thai Baht and are subject to a 10% service charge and 7% government tax.

RESERVE TABLE



CHRISTMAS TABLE

December 25

THB 2,550 PER PERSON • NAN BEI, 19th FLOOR *6 pm to 10 pm*

Nan Bei 'The Christmas Night' Table

Celebrate Christmas with an exquisite festive feast at Nan Bei, featuring premium seafood, signature dim sum, and the spectacular tableside presentation of our renowned Tamarind Flaming Duck. Highlights include Alaskan Crab Leg, Abalone Soup, Périgord Black Truffle Char Siu and your choice of wok-fired specialties. End the evening with festive desserts crafted for sharing. Guests are kindly requested to dress in Festive Chic attire.

NAN BEI, 19TH FLOOR • THB 2,550 PER PERSON • THB 1,275 FOR CHILDREN (6-12 YEARS OLD)

APPETIZER TO SHARE

Alaskan Crab Leg on Ice
Rice Wine Vinegar, XO Bloody Mary Sauce

Garlic Baked Oyster

Green Cucumber
Sesame Oil, Dried Tangerine

Stir-Fried Eggs
Ossetra Caviar, Chervil, Goji Berries

FROM THE OVEN

Beijing 'Rou Jiamo'
Kurobuta Barbecue Pork Puff

SOUP

Abalone Soup
Supreme Broth

BARBECUE AND ROAST

Choose Your Favorite

Périgord Black Truffle 'Char Siu'
Macadamia Honey

Or

Crispy Organic Chicken
Star Anise Salt

DIMSUM BASKET

Lobster Sui Mai
Perseus N3 Caviar

Crab Meat Xiaolong Bao
Superior Stock

Périgord Black Truffle Dumpling

TAMARIND FLAMING DUCK

Crisp Roasted Duck
Tamarind Glaze, Aged Cognac, Tableside Flambé

WOK HEI

Choose Your Favorite

Fried Shrimps
Sweet and Sour Chili Sauce

Or

Organic Chicken
Yunnan Mushrooms, Sichuan Pepper

Or

Barbecue Wagyu Short Ribs
Cumin, Dried Chili

Or

Stir-Fried Morning Glory
Sesame, Garlic

DESSERT TO SHARE

Chinese Mandarins
Vanilla Bean Egg Tart
Seasonal Fruits on Ice

Advanced reservations are required. Cancellations made within 48 hours of the event will result in the forfeiture of the deposit. À la carte menu is not available during this event.
All prices are in Thai Baht and are subject to a 10% service charge and 7% government tax.

RESERVE TABLE



NEW YEAR'S EVE

December 31

LAKORN, 7th FLOOR *12 pm to 10 pm*

New Year's Specials at Lakorn

End the year and welcome the new one on a sparkling note. From champagne and caviar to an exquisite selection of festive fare served throughout the day and into the evening, New Year's Eve at Lakorn unfolds toward the anticipation of midnight.

Our resident band performs from 7 pm to 10 pm, creating an elegant soundtrack for the final hours of the year. An optional beverage pairing, thoughtfully curated by our Sommelier, is available upon request.

ALL-DAY DINING • À LA CARTE 12 pm - 10 pm

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30 Grams Perseus Caviar
Condiments, Blinis, Crisp

Jumbo River Prawns Ajillo
Sato Wine, Garlic, Thai Chili

Spanish Octopus Salad
Fingerling Potato Foam, Italian Bottarga, EVOO

Duck Ham and Winter Melon
Black Truffle Balsamic Vinegar, Sichuan Pepper

Chestnut Soup
Périgord Black Truffle, Vanilla Oil

White Truffle Tagliolini
Braised Leeks, Piedmont Hazelnuts

Black Angus Beef Wellington
Butter Lettuce, Port Wine Jus

Charcoal Grilled Seabass
Celeriac Mousseline, Cauliflower Tempura

Massaman Nuea Turian Tod
Braised Angus Beef Cheek, Potatoes, Peanuts

72-Hour Slow-Cooked Pork Neck
Herb Salad, Spicy Tamarind Sauce

Canadian Lobster Pad Thai
Stir-Fried Rice Noodles, Tamarind Sauce, Organic Egg

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

RESERVE TABLE



REWIND TO MIDNIGHT

December 31

LENNON'S, 30th FLOOR *5 pm onwards*

Rewind to Midnight at Lennon's

Lennon's turns back the clock this New Year's Eve. Set on the 30th floor, our speakeasy brings the vibrant spirit and nostalgic charm of the '80s and '90s to life, with sweeping skyline views, retro-inspired details and throwback favourites as we count down to 2027.

From 9pm until late, DJ Nerddude sets the mood with expertly crafted cocktails, delicious bites and timeless tunes. Step into the Vinyl Room, the perfect spot to capture the night's moments and take home a memory. Raise a glass, rewind the years and welcome 2027 above the city at Lennon's.

THB 6,500 PER PERSON • INCLUDING FREE-FLOW BEVERAGE PACKAGE 5 pm onwards

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AS DAYLIGHT FADES
5PM TO 8:30PM

Walk in from 5pm to 8:30pm and toast to the final sunset of 2026 with cocktails and panoramic views from Lennon's.

AS THE CELEBRATION BEGINS
9PM ONWARDS

From 9pm onwards, access is by reservation only. A minimum spend of THB 6,500 per person applies, inclusive of a free-flow beverage package. Food selections will be available on a consumption basis.

Walk-in Admission

Walk-ins are welcome, subject to availability. THB 2,000 per person, inclusive of a glass of Bollinger Champagne. Standing access only.

Attendance is limited to guests aged 20 years and above. A full prepayment is required to confirm reservations. Cancellations between 3-5 days before event will be subjected to 50% charges. Cancellations within 48hrs of event will be subjected to 100% charges.
All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

Guests are encouraged to channel the spirit of the 80s and 90s through their attire, while adhering to the venue's dress code. Flip-flops, beachwear, sportswear, and tank tops are not permitted.

RESERVE TABLE



FRIDAY, JANUARY 1, 2027

Welcoming the New Year with Purpose

Welcome 2027 with the timeless Thai tradition of giving and gratitude. In the quiet hours of the morning, join our 'Tak Bat' ceremony, offering alms to Buddhist monks and receiving a blessing in return. A serene moment of reflection, renewal and connection, marking the beginning of a new year with intention.

PORTE COCHÈRE *9 am - 10 am*



FESTIVE PROGRAMMING

SEASON OF RENEWAL

FROM DECEMBER 1 TO 31, 2026

Radiance in Light Facial Journey

Embrace the festive season with a radiance-boosting facial designed to restore your skin's natural glow. Begin with a personalized skin analysis and gentle cleansing ritual, followed by advanced LED light therapy to support collagen production and skin renewal. The experience concludes with a soothing scalp and shoulder massage, leaving you refreshed, luminous and ready to shine throughout the celebrations.

THB 5,900 PER PERSON *90 minutes*

Movement for the Season

This season, embrace a moment of renewal through mindful movement. From the focused discipline of private Muay Thai training to the gentle flow of a private yoga masterclass, each experience offers a space to restore balance, cultivate vitality and reconnect with yourself amid the festive bustle.

THB 2,500 PER PERSON *60 minutes*

The Gift of Wellness

Share the art of well-being this festive season. Receive 20% additional value with every gift certificate purchase, along with a complimentary treatment enhancement to further enrich the wellness experience upon redemption.

LOCATION
Sense Spa, 6th Floor

HOURS
9 am - 9 pm (daily)
The last appointment is at 7 pm with a 90-minute treatment.

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

BOOK NOW

FROM DECEMBER 1 TO 31, 2026

Young Explorer's Spa Journey

Created especially for young guests, this nurturing treatment invites little explorers to slow down and unwind. Gentle massage techniques and natural oils work together to soothe the body, encourage relaxation, and leave them feeling refreshed and at ease.

THB 3,500 PER PERSON *60 minutes*

Young Warriors

Introduce little ones to the art of Muay Thai, Thailand's cherished national sport. Guided by experienced instructors, children will learn fundamental techniques, coordination, and discipline while gaining insight into a tradition deeply rooted in Thai culture.

THB 1,800 PER PERSON *45 minutes*

Young Yogis

Introduce little ones to the art of Muay Thai, Thailand's cherished national sport. Guided by experienced instructors, children will learn fundamental techniques, coordination, and discipline while gaining insight into a tradition deeply rooted in Thai culture.

THB 1,800 PER PERSON *45 minutes*

LOCATION
Sense Spa, 6th Floor

HOURS
9 am - 9 pm (daily)
The last appointment is at 7 pm with a 90-minute treatment.

Recommended for children aged 4–12 years. Children must be accompanied by an adult. (if applicable)
Advanced reservations are required.
All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

BOOK NOW



MY ROSEWOOD BANGKOK

Discover Bangkok



FROM NOVEMBER ONWARDS

Thai Cooking Class with Mama Bua

Join Mama Bua for an immersive cooking class that combines hands-on culinary experiences with an exploration of the rich traditions and flavours of Thailand's Northern and Central Plains regions.

LAKORN

11:30 am - 3 pm
THB 3,300 per person

The experience accommodates a minimum of 2 and a maximum of 6 guests.

Cocktail Masterclass

Tap into your inner mixologist with our expert bartenders to guide you through two exclusive recipes from Lennon's, before indulging in your handcrafted beverages alongside delectable canapes.

LENNON'S

2 pm - 4 pm
THB 4,000 per person

Guests must be aged 20 years and above. The experience accommodates a minimum of 2 and a maximum of 6 guests.

Advanced reservations are required. For more information, please contact our guest concierge. All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

DISCOVER MORE



FROM NOVEMBER ONWARDS

Morning Alms Offering

Known in Thailand as Tak Bat, this cherished morning ritual invites guests to offer alms to monks at 6:30 AM at the hotel's main entrance, receiving a blessing in return while experiencing an integral part of Thai Buddhist tradition.

Porte Cochère Available daily at 6:30 am
Complimentary

Advanced reservations are required. For more information, please contact our guest concierge.

DISCOVER MORE



FROM NOVEMBER ONWARDS

Songwat Community Guided Tour

Discover the charm of Bangkok's historic Song Wat neighborhood on an exclusive half-day guided tour. Nestled between the Chao Phraya River and Chinatown, Song Wat brings together rich heritage and a vibrant creative spirit, offering an authentic glimpse into one of the city's most distinctive cultural districts.

SONGWAT ROAD 10 am - 1 pm
Starting from THB 7,000 per person

Longtail Boat Journey Through Bangkok's Canals

Travel by traditional longtail boat through Bangkok's historic canals, passing riverside communities, centuries-old temples and scenes of daily life that remain largely unchanged as the city has grown around them. Once at the heart of Bangkok's transportation network, these waterways now offer a quieter perspective of the capital, revealing a side of the city shaped long before the roads took over.

SATHORN PIER 8 am - 2 pm

Advanced reservations are required. For more information, please contact our guest concierge. All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

DISCOVER MORE



FROM NOVEMBER ONWARDS

An E-Tuk-Tuk Journey Through Bangkok

Discover Bangkok from a different perspective through a collection of curated e-tuk-tuk journeys. Uncover the city's rich heritage, hidden stories, vibrant flavours, and after-dark culture, from the historic lanes of Chinatown and sacred local landmarks to renowned street food destinations and hidden cocktail bars. Each route offers an authentic glimpse into the many facets of Bangkok, all while exploring the city in a more sustainable way.

Route:

- Secrets of Chinatown
- Sacred Corners
- 6 Senses Street Food
- Speakeasy Bar Hopping

PORTE COCHÈRE Available daily
Starting from THB 3,500 per person

Advanced reservations are required. For more information, please contact our guest concierge. All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

DISCOVER MORE





Celebrate with Purpose

This festive season, make your stay at Rosewood Bangkok even more meaningful.

As we celebrate a time of joy, togetherness, and new beginnings, we invite guests to embrace the spirit of giving through Rosewood Impact. In partnership with SATI Foundation, we support underserved Thai youth through education, mentorship, and opportunities that help create brighter futures.

A portion of proceeds will be donated to SATI Foundation, a grassroots nonprofit organization dedicated to expanding access to healthcare and education for at-risk and underserved youth across Thailand.

To discover more about the impact of this partnership and how you can get involved, please contact our guest conceirge or explore the link below.

DISCOVER MORE



ROSEWOOD

CONCIERGE DESK
bangkok@rosewoodhotels.com