



The word "Laku" means "rhythm" of song in Urakalwoi (sea gypsy) language.

Embark on a culinary adventure inspired by the Moken people's timeless connection with nature, as our restaurant proudly presents a menu that pays homage to their artful approach to fresh ingredients. Drawing inspiration from the Moken's traditional foraging practices, our chefs meticulously select the finest locally sourced herbs, seafood, and produce to craft a menu that captures the essence of the coastal ecosystems. Each dish is a symphony of flavors, showcasing the vibrant and diverse bounty of the land and sea. Immerse yourself in the Moken people's style of using fresh ingredients, where sustainability, seasonality, and a deep respect for nature converge to create a dining experience that is not only delicious but also a celebration of the rich cultural heritage embedded in their culinary traditions.



SMALL PLATES

FRIED CALAMARI	270
cured egg yolk / lime mayonnaise	
WOOD-FIRED TIGER PRAWNS	480
garlic oil / chili / coriander	
FLAME-GRILLED MEATBALLS	320
tzatziki / grilled tomato	
SLOW-BAKED AUBERGINE	220
feta / caramelized honey / nut pesto / cashew	
CHICKEN SKEWER	160
truffle salsa / local herbs	
ROAST BEEF	490
sous vide / tomato sauce / capers / beef juz / burnt onion powder	
IMPORTED SARDINES	260
sea salt / caramelized lime	
ARAGULA	300
pear / goat cheese / pomegranate	

BITES



MEZZE	120
Crudites or Tempura or Corn Chips	
DIPS	
hummus / crunchy chickpeas / lime	
90 THB	
tzatziki / greek yoghurt / mint oil	
90 THB	
olive tapenade / extra virgin olive oil	
90 THB	
baba ghanoush / smoked paprika powder	
90 THB	
MEZZE PLATER	650
assortment of mezze sides & dips	
MEZZE EXTRA	
rustic bread basket	
140	
(fish sauce / butter)	
140	
fresh or fried crudites	
ARTISAN BREAD BASKET	180
extra virgin olive oil / aged balsamic	
HOMEMADE GUACAMOLE	120
smashed avocado / tomato salsa / corn chips	
PADRON PEPPERS	140
sea salt	



LAKU FLAT BREADS

NDUJA SAUCE	320
stracciatella / garden herbs	
BRESAOLA	320
parmesan / egg yolk	
THAI-BASIL PESTO	220
grilled zucchini / sun dried tomato / pine nuts / caramelized cashew	
LAKU CHICKEN GYROS	340
spicy red sauce / tzatziki / red cabbage / iceberg salad / tomato / cucumber/ sumac	

MEATS FROM THE WOOD FIRE GRILL



GRILLED RIB EYE	950
premium brown butter / sea salt	
BUTTERFLIED LINE CAUGHT BARRAMUNDI	380
garlic herb butter / capers / pine nuts	
ORGANIC CHICKEN	340
sous vide / kaffir lime leaves / local greens	
RIVER PRAWN	850
tomato confit / roasted sesame / green leaf vegetables	
MEDITERRANEAN LAMB CHOPS	820
mint oil / confit garlic	
KING OYSTER MUSHROOM	320
miso marinated / mirin / truffle	

RAW BAR



FINE DE CLAIRE	
fresh oyster #4 / Provençal	
6 Pieces	550
12 Pieces	990
GIANT TREVALLY	320
citrus / chili & mint / avocado cream / roselle powder / passion fruit	
COBIA	380
apple / pickled red onion / sour cream / smoked paprika / spiced cracker	
LAKU CEVICHE	350
tiger milk / corn chip	



SIDES



HOMEMADE FLAT BREAD	250
spring onion / fish sauce butter	
GARDEN GREENS SALAD	300
passion fruit / caramelized seeds	
BROCCOLI	150
charred with lemon and olive oil	
TOMATO	150
coriander vinaigrette / kaffir lime / bread cracker	
POTATO	150
shallot / chive cream / onion pickle	
LOADED FRIES	220
truffle / parmesan	
CLASSIC FRENCH FRIES	160
CHARRED BABY CORN	100



DESSERTS



LAKU COCONUT ICE CREAM	160
seaweed caviar / extra virgin olive oil	
SELECTION OF SORBETS	120
lemon / grapefruit / watermelon	
EXOTIC FRUIT SORBETS	290
slow cooked / pineapple	
LEMON TART	250
FRUIT BOWL	180
LAKU FROZEN YOGURT	120

Note: all prices subject to a 10% service charge and 7% government tax. / **Halal certified**