



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 traditional foraging practices, our chefs meticulously select the finest locally sourced herbs, seafood and product to craft a menu that capture 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 experi-ence that is not only delicious but also a celebration of the rich culture heritage embedded in the their culinary traditions.



BITES



MEZZE PLATER	599
sourdough / focaccia / flatbread / dips	
INDIVIDUAL DIPS	99
hummus / tzatziki / baba ghanoush / olive tapenade	
ARTISAN BREAD BASKET	190
sourdough / focaccia / flat bread	
HOMEMADE GUACAMOLE	150
PADRON PEPPERS	160

SMALL PLATES



WOOD-FRIED TIGER PRAWNS	480
caper / butter / lemon	
FRAME-GRILLED MEATBALLS	320
tzatziki / grilled tomato	
PRAWN GAMBAS AL AJILLO	290
andaman white prawn / garlic / chilli flake / parsley / lemon / butter	
BEEF TACOS	390
roasted beef / tortilla / mixed green / sumac tzatziki / pickled cucumber	
CHICKEN TACOS	360
chicken cajun / tortillas / mixed green / sumac tzatziki / pickled cucumber	
CHICKEN SKEWER	280
truffle salsa sauce / crispy parsley	
BRESAOLA	320
roasted beef / flat bread / egg yolk / parmesan	
FRIED CALAMARI	295
cured egg yolk / lime mayonnaise	
IMPORTED SARDINES	260
sea salt / caramelized lime	
ROAST BEEF	490
sous vide / tonnato sauce / pickled onion /caper	

RAW BAR



FINE DE CLAIRE #4 6 Pieces / 12 Pieces	549/899
LAKU CEVICHE	350
tiger milk / corn chip / sour cream	
BLACK KINGFISH (COBIA)	350
apple / pickled red onion / sour cream / smoked paprika / spiced cracker	
GIANT TREVALLY	350
citrus / chili / mint / avocado cream / orselle powder / toasted rice powder	



FROM THE GARDEN

MEDITERRANEAN POKE BOWL	250
mediterranean cous cous / hummus / wild rocket / fish ceviche / fresh tomato	
SLOW-BAKED AUBERGINE	240
feta / caramelized honey / nut pesto / cashew	
THAI BASIL PESTO	280
grilled zucchini / flat bread / pine nuts caramelized cashew	
ARAGULA SALAD	300
rocket leaves / pear / goat cheese / pomegranate	
GARDEN SALAD	300
lettuce / green apple / caramelized seeds / passion fruit dressing	

MAINS & WOOD FIRE GRILL



GRILLED RIB EYE	990
brown butter / sea salt / beef jus	
MEDITERRANEAN LAMB CHOPS	880
mint oil / confit garlic / homemade pesto sauce	
BOUILLABAISSE RISOTTO	450
arborio rice / assorted seafood / saffron	
BRAISED BEEF CHEEKS	460
shallot confits / potato puree / glazed baby carrot	
BUTTERFLIED LINE CAUGHT BARRAMUNDI	395
garlic herb butter / capers / pine nuts / cherry tomatoes	
LAKU CHICKEN GYROS	385
spicy red sauce / tzatziki / red cabbage / sumac	
ORGANIC CHICKEN	360
sous vide / kaffir lime leaves / lemon	
RIGATONI PESTO	380
fresh basil pesto / parmigiano reggiano / extra virgin olive oil	
KING OYSTER MUSHROOM	330
miso marinated / mirin / truffle oil	



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

SIDES



TOMATO	150
balsamic vinaigrette / parsley bread cracker	
POTATO	150
shallot / chive cream / onion pickle	
BROCCOLI	150
charred / lemon /olive oil	
LOADED FRIES	240
truffle / parmesan	
CLASSIC FRIES	190
HOMEMADE FLAT BREAD	250
CHARRED BABY CORN	100



DESSERTS

LAKU COCONUT ICE CREAM	180
FRUIT BOWL	150
SELECTION OF SORBET	90
LAKU TIRAMISU	250
LEMON TART	250