



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	
BOUILLABAISSSE 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



“ Continuing the tradition of the Sea Gypsies ”

The Moken people, often referred to as "sea gypsies," have a unique and harmonious relationship with nature, reflected in their traditional practices of collecting fresh ingredients and crafting homemade syrups.

Living in the coastal regions of Southeast Asia, the Moken have honed their skills in sustainable foraging, gathering an array of indigenous herbs, fruits, and plants from both land and sea. With profound knowledge of their surroundings, the Moken gather these fresh ingredients to create flavorful and aromatic syrups that serve as integral components in their culinary traditions.

The process involves a deep connection to the environment, emphasizing the importance of balance and respect for the ecosystems that provide for their sustenance. These home-made syrups not only enrich the Moken cuisine with unique tastes but also exemplify their commitment to living in harmony with nature.

We are passionately embracing the art of crafting exquisite beverages with a focus on freshness and innovation. Our drinks menu is a celebration of flavor, featuring libations that showcase the richness of fresh ingredients, homemade syrups, and expertly infused spirits. Savor the essence of nature in every sip as we source locally and seasonally, ensuring that each component is at its peak of freshness.

Our homemade syrups, meticulously crafted in-house, sweetness and complexity. Complementing this, our spirits are elevate the taste experience, offering a symphony of natural infused with a variety of botanicals and herbs, resulting in a diverse and captivating array of cocktails. Indulge in a sensory expedition as our drink's menu invites you to explore the vibrant and distinctive flavors born from a commitment to quality, creativity, and the sheer pleasure of culinary artistry.



Laku Signature Cocktails

THE MED

*strawberry infused vodka / home-made coconut
& green apple cordial*

290 THB

FROZEN LIMONANA

*vodka / limon cello liqueur / mint / freshly squeezed
lemon juice*

330 THB

THE COMPANION

*tequila / bourbon / maraschino cherry juice / fresh
pineapple juice / passion fruit / peychaud's bitters*

330 THB

LAKU PICANTE

*tequila infused with jalapeno / kaffir lime leaf / lime
juice / homemade kaffir lime salt*

340 THB

EL DIABLO

*campari / tequila / fresh grapefruit juice / fresh
pineapple / homemade raspberry orgeat syrup*

390 THB

TROPICAL NEGRONI

*gin / coconut washed campari / banana liqueur / coffee
beans infused sherry*

390 THB

YUZU SHRUB

*gin / home-made orange & thyme shrub / topped with
yuzu lemon soda*
320 THB

MANZANA FIZZ

*gin / fresh green apple / agave syrup / passion fruit /
basil / ginger ale*
290 THB

THE KRAKEN

*gin / bourbon / home-made hibiscus lemongrass &
galangal soda / home-made tepache*
290 THB

TIKKI PUNCH

*rum / bourbon / angostura bitters / orgeat syrup
clarified with milk*
290 THB

BLUEBERRY THYME SOUR

bourbon / blueberry puree / thyme / lemon juice
290 THB

CHARRED PIÑA

*bourbon / charred fresh pineapple / home-made
raspberry syrup*
330 THB



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and 7% government tax.*

Classic Cocktails



MOJITO DE CUBA

rum / caster sugar / mint

330 THB

MARGARITA / FROZEN MARGARITA

tequila / lime juice / triple sec

360 THB

WHISKEY SOUR

whiskey / lime juice / gomme syrup

320 THB

COSMOPOLITAN

vodka / cranberry juice / triple sec

290 THB

MINT JULEP

whiskey / mint / lime juice

320 THB

MARTINI

gin / dry vermouth

370 THB

CAIPIROSKA

vodka / lime wedge / brown sugar

330 THB

PINA COLADA

white rum / pineapple juice / coconut cream

390 THB

OLD FASHIONED

whiskey / angostura bitters / brown sugar / orange peel

340 THB

NEGRONI

gin / campari / rosso vermouth

320 THB

DAIQUIRI

white rum / lime juice / gomme syrup

290 THB

SANGRIYA ROSSO

red wine / brandy / pineapple juice / guava juice

310 THB

APEROL SPRITZ

aperol / sparkling wine

390 THB

SBAGLIATO

campari / rosso vermouth / sparkling wine / club soda

390 THB

ESPRESSO MARTINI

vodka / kahlua / espresso

380 THB



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and 7% government tax.*

Laku Signature Mocktails & Fresh Juice

FROZEN MINT LEMONADE

mint / fresh lemon juice / apple juice

230 THB

LYCHEE BREEZE

lychee juice / lemongrass / ginger / thai basil

230 THB

STRAWBERRY GINGER FROZEN LEMONADE

strawberry / ginger juice / apple juice

230 THB

LAKU FRUIT PUNCH

*orange juice / apple juice / home-made raspberry
syrup / fresh passion fruit*

230 THB

FRESH LEMONADE

190 THB

LAKU FRESH COCONUT

180 THB



Beers

<i>Singha / Chang</i>	165 THB
<i>Heineken / San Miguel Light</i>	180 THB
<i>Corona</i>	275 THB
<i>Leffe</i>	295 THB

Draft Beers

Stella Draft Glass 250ml
190 THB

Hoegaarden Rose Draft Glass 250ml
250 THB

Hoegaarden White 250ML
230 THB

Hoegaarden Rose Draft Glass 500ml
460 THB

Hoegaarden White Glass 500ml
420 THB

Stella Draft Glass 500ml
350 THB



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Spirit List

Spirits

Vodka

	Glass	Bottle
<i>Smirnoff</i>	280	3,300
<i>Stolichnaya</i>	290	3,800
<i>Belvedere</i>	400	5,000
<i>Grey Goose</i>	400	5,700
<i>Absolute Elix</i>	-	5,800
<i>Stolichnaya Elit</i>	-	5,900

Rum

	Glass	Bottle
<i>Bacardi Carta Blanca</i>	280	2,800
<i>Bacardi Carta Negra</i>	280	3,000
<i>Havana Club White Rum</i>	330	3,600
<i>Havana Dark Rum</i>	340	4,000
<i>Bacardi Diez 10 years</i>	-	4,500
<i>Ron Zacapa 23 years</i>	-	6,500

Gin

	Glass	Bottle
<i>Tanqueray</i>	300	3,400
<i>Roku Japanese Gin</i>	360	3,500
<i>Filliers Classic Dry Gin</i>	370	3,600
<i>The Botanist</i>	380	4,000
<i>Iron Balls</i>	-	5,200
<i>Hendricks</i>	-	6,000

Tequila

	Glass	Bottle
<i>Sierra Silver</i>	280	3,300
<i>Sierra Gold</i>	300	3,500
<i>Jose Cuervo Silver</i>	300	3,700
<i>Jose Cuervo Reposado</i>	300	3,800
<i>Patron Silver</i>	400	5,500
<i>Patron Reposado</i>	-	6,500
<i>Milagros Gold</i>	-	8,500

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Whiskey

	Glass	Bottle
<i>Jim Beam</i>	280	3,300
<i>Jack Daniels</i>	300	3,500
<i>Chivas Regal</i>	300	3,500
<i>J&B Rare Scotch</i>	340	3,700
<i>Johnnie Walker Black Label</i>	340	3,700
<i>Johnnie Walker Gold Label</i>	-	5,200
<i>Chivas Regal 18 Years</i>	-	6,200
<i>Glenfiddich 12 Years</i>	-	4,900
<i>Glenfiddich 15 Years</i>	-	7,500

Liquers & Aperetifs

	Glass	Bottle
<i>Martini Rosso</i>	290	3,000
<i>Martini Bianco</i>	290	3,000
<i>Martini Extra Dry</i>	290	3,000
<i>Aperol</i>	300	3,200
<i>Campari</i>	300	3,200
<i>Sambuca</i>	300	3,200
<i>Baileys</i>	300	3,200
<i>Jägermeister</i>	300	3,200

Cognacs

	Glass	Bottle
<i>Hennessy VSOP</i>	480	3,500
<i>Hennessy XO</i>	-	18,000
<i>Remy VSOP</i>	480	3,500
<i>Remy XO</i>	-	20,000

Premium Mixers

Fever Tree Tonic Mediterranean / Indian / Elder Flower / Light Indian **190 THB**





Wine

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

Wine by Glass

- SPARKLING WINE -

Follador Kleofe Millesimato Extra Brut - Italy

290 / 1,430 Glass / Bottle

Deor Gold Collection Vino Spumante Extra Dry - Italy

390 / 2,035 Glass / Bottle

- ROSE WINE -

Laurent Miquel Cinsault Syrah Rose - France

390 / 2,035 Glass / Bottle

Cote De Provence Domaine Houchart Rose - France

410 / 2,145 Glass / Bottle

Doudet Naudin Pinot Noir Rose - France

430 / 2,255 Glass / Bottle

- WHITE & RED WINE -

G7 Chardonnay - Chile

370 / 1,870 Glass / Bottle

Tagua Tagua Sauvignon Blanc - Chile

350 / 1,760 Glass / Bottle

Inspired Company Shiraz - Australia

350 / 1,760 Glass / Bottle

Tagua Tagua Merlot - Chile

350 / 1,760 Glass / Bottle



Champagne

Dumangin Champagne La Cuvee 17 Brut - France

Made predominantly from Premier Cru vines near Reims, is crisp, dry & biscuity.

3,245 / Bottle

Jean-Noel Haton Noble Vintage Brut - France

Sweet, fruit aromas of peach, apricot & plum jam. With aeration, notes of dried fruits, figs, almonds & candied fruits.

3,245 / Bottle

Nicolas Feuillatte Brut Reserve - France

Light, fresh & vibrant Champagne. Effusing intense & expressive fruit. Aromas of juicy pear & crunchy apricot.

4,950 / Bottle

Nicolas Feuillatte Brut Blanc de Blancs Millesime - France

Bright & golden in appearance. Notes of fresh flowers & angelica, fresh honey & plums. Mint & coriander on the finish.

6,050 / Bottle

Moet Chandon Brut - France

Delicious sumptuousness of white-fleshed fruits, alluring caress of fine bubbles, soft vivacity of citrus fruit & nuances of gooseberry.

7,150 / Bottle

Dumangin Champagne Le Rose Brut Premier Cru - France

Expressive dry fruit aromas, as well as to its refreshing acidity & round texture showing sign of maturity.

3,575 / Bottle

Jean-Noel Haton Noble Brut Rose - France

With aeration, stone fruit, sloes & orange zest emerge to a long finish on complex notes of pine resin & a slightly roasted flavor.

3,575 / Bottle

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Nicolas Feuillatte Brut Rose - France

Refreshing & exuberant Champagne offering fresh, light fragrances, & perfect for summer drinking.

5,170 / Bottle

Sparkling Wine

Follador Valdobbiadene Extra Brut Prosecco Superiore

Decidedly fruity with vibrant aromas of green apple, pear & with pleasantly flowery finish.

2,145 / Bottle

Breganze Prosecco Spumante Extra Dry - Italy

Very crisp yet balance with good amount of candied fruit, sweet aftertaste that gives a satisfying impression.

2,365 / Bottle

Frexinet Cordon Negro Brut (Cava) - Spain

World's favorite Spanish sparkling wine. Its fresh, crisp & fruity aroma goes with just about everything.

2,365 / Bottle

Rose and Sparkling Rose

Don Luciano Pink Moscato - Spain

Sparkling Rose, from Garcia Carrión Wineries. A Moscatel wine of excellent quality, ideal for any occasion

1,870 / Bottle

Diamante Rosa di Sera Spumante Extra Dry - Italy

Salmon pink with intense of fresh fruit bouquet, fragrant & lively, with distinct hints of berries & cherries.

2,090 / Bottle

Chateau D'Esclans The Pale Rose by Sacha Lichine - France

This rosé wine has subtle, fruity notes with hints of peach & pink grapefruit. Elegant palate pairs with its colourful and playful label.

2,310 / Bottle

Château D'Esclans Whispering Angel Rosé - France

The palest of pale roses, a silver-pink, lovely fragrance on the nose, clean & fresh light summer fruits. uite firm texture & fine dry finish.

2,640 / Bottle



White Wine

Savardo Pinot Grigio Superiore DOC— Italy

Light yellow with intense nose of floral with acacia blossom, fragrant, with hints of exotic fruit. Refreshing crispness and fruity finish.

1,950 / Bottle

Arabella Chenin Blanc - South Africa

Yellow, lime green color. Guava with hints of fresh straw on nose. Rich, raacy & full on the middle palate with great finish.

1,925 / Bottle

Chartron La Fleur Sauvignon Blanc Bordeaux - France

Fresh, vibrant & zesty. Crisp & easy-drinking wine. Notes of grapefruit, melon & lemon with subtle mineral notes on the finish.

1,925 / Bottle

Carte Vieja Sauvignon Blanc - Chile

Bright yelloww color with green reflections. White currant, fresh herb & lime aromas are highlighted, with asparagus & mineral notes.

2,035 / Bottle

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Doudet Naudin Chardonnay - France

Aromatic, fine, & well-balanced wine. Nuances & taste of linden-tree, mango, peach & some citrus.

2,145 / Bottle

Lucien Albrecht Riesling Reserve - France

Delicate aromas of citrus peel, lime and floral characters. Fresh characters are present on the palate with a lively lime finish.

2,310 / Bottle

Collection Riesling Anne De Lewis - France

Complex & intense with citrus fruits flavours combined with mineral hints. Neat & well-balanced acidity.

2,365 / Bottle

Petit Chablis Jean Marc Brocard - France

Yellow with green reflection. Lime notes, grapefruit & passion fruit. Energetic in the palate.

2,695 / Bottle

Sancerre Cuvée Marnes Et Caillottes - France

Brilliant pale yellow. Light, floral fruitiness & richness. Fruity, freshness & finesse in the palate.

3,245 / Bottle

Louis Jadot Chablis - France

Nice golden yellow colour. It is a lipid, bright and fresh wine, which taste and bouquet develop relatively quickly.

4,180 / Bottle



Red Wine

Marques De Ulia Reserva - Spain

In the mouth it is elegant, tasty, concentrated, harmonious, with a sensation of sweet & ripe tannins. Long aftertaste.

1,815 / Bottle

G7 Merlot - Chile

Red-purple color with violet tones. Aromas of cherries, raspberries & strawberries. Gentle wine with round sweet tannins.

1,870 / Bottle

Altivo Classic Malbec - Argentina

Fresh aroma, such as plum, assembled with lactic notes & subtle vanilla. The entry is sweet with firm structure & sugary finish.

1,925 / Bottle

Avalon Lodi Zinfandel - United States

Dark berry wine with spicy notes that entice the nose, while ripe plum, blackberry & a touch of blueberry flavors. Juicy & structured.

2,310 / Bottle

Apopo Pinot Noir Marlborough - New Zealand

Medium bodied, fruit-driven red wine. Beautifully ripe and fragrant, excellent mid palate weight & texture, with silky smooth tannins.

2,365 / Bottle

Rocky Gully Cabernet - Australia

Vibrant purple with red highlights. Fresh lifted red current & plums with a hint of oak. Soft, elegant, ripe tannin & juicy length.

2,365 / Bottle

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**DBR (Lafite) Légende Bordeaux AOC Rouge
(Cabernet Sauvignon, Merlot) - France**

Deep crimson-purple. Intense & seductive, with aromas of red fruit. Notes of candied liquorice & spices. Pleasant freshness on the finish.

2,475 / Bottle

Vasse Felix Filius Cabernet Sauvignon - Australia

Bright pale straw colour. Light notes of pineapple, grapefruit & crunchy nectarine purity provides a bright fruit base. Fine savory, silky texture.

2,805 / Bottle

**Domaine Du Colombier Crozes -
Hermitage Primavera Syrah - France**

Mid to deep ruby-purple in the glass, attractive & fragrant aromas. Palate is full bodied. Lively, springy wine, with a refreshing finish.

3,850 / Bottle

Chateau Lestruelle Medoc Crus Bourgeois - France

Intense bright purplish red colour. The palate of tannins & a beautiful acidity preserving balance & freshness.

4,180 / Bottle



Water

Acqua Panna Natural Mineral Water 500ML
170 THB

Acqua Panna Natural Mineral Water 1000ML
230 THB

San Pellegrino Sparkling Water 500ML
190 THB

San Pellegrino Sparkling Water 1000 ML
290 THB

Softdrinks

Coke / Diet Coke
Sprite / Ginger Ale
Tonic Water / Soda Water
Yuzu Lemon Soda / Red Bull
110 THB

Juice

Pineapple / Orange / Apple / Cranberry / Tomato /
Mango / Guava
110 THB

Frappe

Coconut / Pineapple / Strawberry /
Vanilla / Chocolate / Mango
190 THB

Tea & Coffee

Hot / Iced
Your choice of the usual coffee or tea
120 THB

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