



MÖVENPICK

**HOTEL SUKHUMVIT 15
BANGKOK**

BREAKFAST : 06:00 - 10:30 AM
ALL DAY DINING : 11:00 - 11:00 PM



LELAWADEE

ROOTED IN THAILAND, TOUCHED BY THE WORLD

Tradition meets Creativity



LELAWADEE

Thai Roots, Global Soul

At Lelawadee, we honour tradition and reimagine it. Every dish we serve is shaped by the soul of Thai cooking - fresh herbs, bold spices, time-honoured techniques - and lifted with a touch of modern craft. It's the kind of food we love to cook and you'll love to come back to.

Our kitchen draws from Bangkok's most beloved flavours - think Pad Thai with just the right char, Tom Yum that hits every note, and Green Curry that wraps you in warmth. Alongside these classics, you'll find familiar comfort dishes from around the world, thoughtfully infused with the spices and sauces that speak to our diverse city and its diners.

We proudly serve a curated selection of Thailand's favourites alongside much-loved European, Indian, and global staples - each prepared with authenticity and a chef's touch. Whether it's a fiery Pad Ka Pao, playful Pani Puri, or a Lemongrass Chicken Risotto that balances East and West - we create with care, not shortcuts. Vegan, gluten-free, or full indulgence - we make room at the table for every appetite and preference.

We're not just plating food. We're telling stories - of where we come from, who we've met, and where flavours can take us. If you're not sure what to try, just ask. We're chefs—we love finding the dish that feels like it was made just for you.

Welcome to Lelawadee. Traditional at heart, modern in spirit.

LELAWADEE

AVAILABLE DAILY : 12.00 - 15.00 HRS.



Pasta Carbonara

Pad Kraprow Khai Dao

Gaeng Keaw Wan Chicken

Caesar Salad with Smoked Chicken breasts

Pad Se-ew Talay

Pad Thai Goong

THE 350 NET PER PERSON

LUNCH SET MENU
(1 Main Dish, 1 Dessert, 1 Soft Drink)




LELAWADEE

INDIAN CURRY

Dinner

Experience the flavours of India at Lelawadee Restaurant.
Enjoy our Indian Curry Dinner Buffet, featuring aromatic spices and authentic regional favourites.

FRIDAY - SATURDAY - SUNDAY
START FROM: 06:30 PM - 09:00 PM

THB **399** NET
PER PERSON

(ADD THB 95 NET FOR FREE-FLOW SOFT DRINK)

BOOK NOW



+66(0)2 119 3100 hotel.sukhumvit15.reservations@imovenpick.com Lelawadee Restaurant

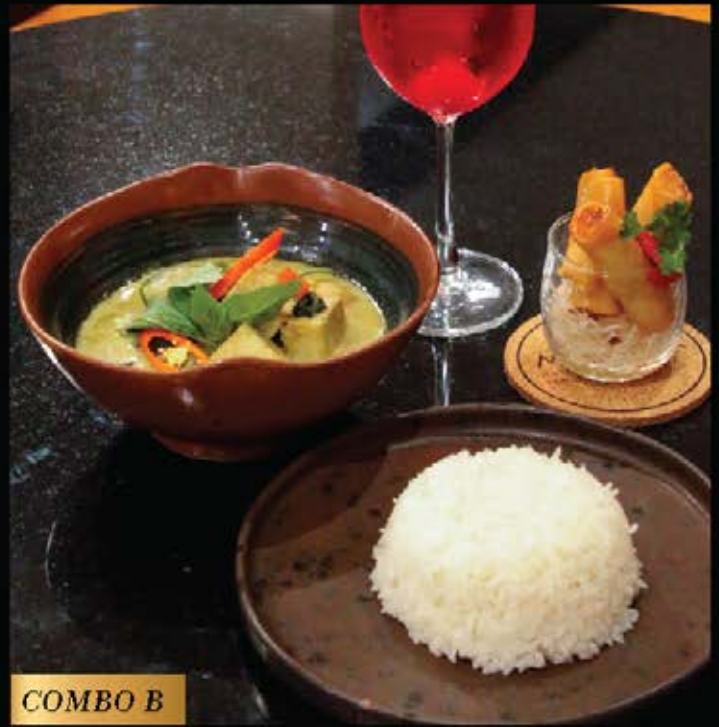
Lelawadee COMBO



COMBO A

Shrimp Lemongrass Skewers, Chicken Garlic
over Rice with Fried Egg, and one Soft drink

THB 380



COMBO B

Vegetables Spring Rolls, Tofu with Vegetables
Green Curry, and one soft drink

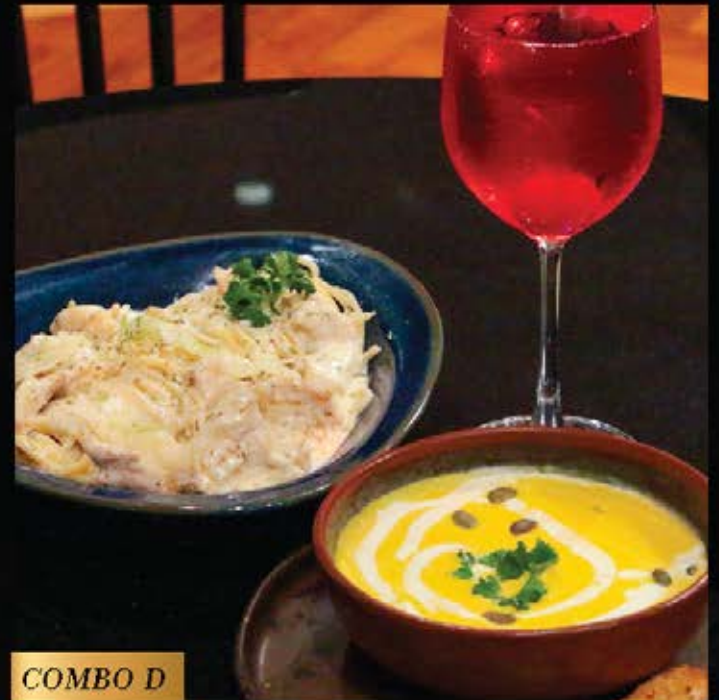
THB 380



COMBO C

Chicken Crispy Golden bags, Seafood Holy Basil
over Rice with Fried Egg, and one soft drink

THB 420



COMBO D

Pumpkin Soup, Alfredo Chicken Pasta,
and one soft drink

THB 420

FOOD ALLERGEN

Vegetarian, Gluten, Crustaceans, Eggs, Fish, Shellfish, Soybeans, Peanuts, Dairy, Sulphites, Mustard, Lupine, Beef, Lamb, Pork, Chicken.
 All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

Chef

CURATED SELECTION

Som Tum Gai Yang 🍌🍗

(Gluten - Free Thai-Inspired, High Protein) Marinated Thai herbs grilled chicken with lemongrass, kaffir lime, garlic and served with a green papaya relish and sticky rice or steamed jasmine rice.

THE 350

Panang Goong

Lai Sena

Tiger prawns red curry,
red chilli and
kaffir lime leaf.

THE 400

Seafood Pasta 🍷🍴🍽️🍴

Shrimp, mussel, squid,
tomato, basil.

THE 350

Gai Phad Med 🍄🍄🍄🐦

Ma Muang

stir fried chicken with
cashew nuts, bell pepper
and dried chili

THE 350

Lemongrass Chicken

Risotto

Creamy risotto with lemongrass, kaffir lime grilled chicken, and coconut milk.

THE 390

Tuna Nicoise Salad 🐟🥗

Seared tuna, green beans, boiled egg, potato, olive, mustard dressing.

THE 350

FOOD ALLERGEN



All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

LOCAL CUISINE

GLOBAL APPEAL

TRADITIONAL SWISS RECIPES REVISITED BY MÖVENPICK TO ENTICE THE MODERN PALATE, MARRYING TRADITION WITH CULINARY INNOVATION. SAVOUR THESE CLASSIC DISHES, ALWAYS COOKED TO PERFECTION, IN OUR RESTAURANTS WORLDWIDE



Beef Tartare THB 490

One of Mövenpick's greatest culinary successes, perfected by our chefs over time, steak tartare is true classic, not only in Switzerland, but worldwide.



Zurich-style chicken

THB 490



Chicken Riz Casimir

THB 450

VEGAN

★ *Vegan Fried Rice* 🌱🌱

Jasmine rice, carrot, broccoli, soy sauce

THB 250

Wok Fried Vegetables with Tofu 🌱🌱

Broccoli, carrot, cauliflower, soy sauce, tofu

THB 250

Thai Vegetables Green Curry 🌱🌱

Mixed vegetables, coconut milk, holy basil

THB 250

★ *Pad Thai Vegan* 🌱🌱🌱

Rice noodles, broccoli, bean sprouts, tofu, peanuts

THB 250

📷 *Seasonal Fruit Chaat with Kala* 🌱

Namak & Mint Leaves

Fresh tropical seasonal fruits tossed with chaat masala, mint leaves, and lime juice

THB 250

Chana Chaat 🌱🌱

Chickpea chaat with onions, coriander, tomato, mint chutney and mild spices

THB 250



Chef Recommended

📷 Snap Snap!

Instagrammable

#Lelawadee #MovenpickSukhumvit15

FOOD ALLERGEN

🌱 Vegetarian 🌱 Gluten 🌱 Dairy 🌱 Eggs 🌱 Fish 🌱 Soy 🌱 Sesame 🌱 Tree nuts 🌱 Peanuts 🌱 Shellfish 🌱 Mustard 🌱 Lupine 🌱 Beef 🌱 Lamb 🌱 Pork 🌱 Chicken

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

SIAM PRELUDE

PAGE 1

APPETIZER & SALAD



Goong Thod Song Jai 🦞🍢

Fire river prawn with tamarind sauce and prawn spring rolls

THB 300



Ayutthaya River Prawns 🦞🍲

Thai famous ayutthaya river prawns tom yum

THB 350



Gai Thod Samunphai 🍗🌿

Marinated fried chicken with crispy herbs

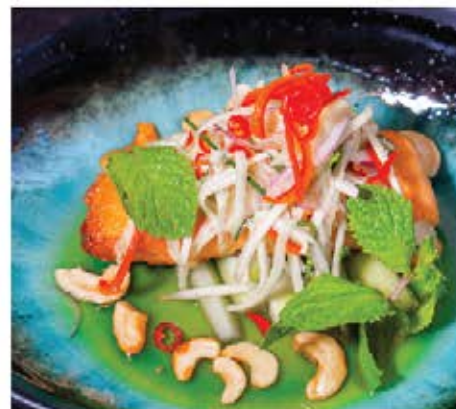
THB 280



Pla Nuea Yang 🐮

Thai style grilled marinated beef with spicy Thai herb salad

THB 290



Yum Salmon Ma Muang 🐟🥗

Grilled salmon with green mango salad.

THB 350



Tom Kha Gai / Tom Kha Talay

Famous Thai coconut soup with chicken or seafood

Chicken 🍗

THB 300

Seafood 🦞

THB 350

FOOD ALLERGEN



Gaeng Jeud Sam kasat 🍲🍗🍤

Thai clear soup with trio of egg tofu, minced chicken, and shrimp

THB 280



Gaeng Liang Fak Thong 🌿

Peppery Thai herbs soup with pumpkin, baby corn mushroom and basil - traditionally vegetarian.

THB 280

Vegetarian Chicken Cross-section Eggs Pork Seafood Soybean Tofu Thai-style Curry Soup Thai Seafood Market Modern Lapsang Beef Lamb Duck Chicken

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

Snap Snap!
Instagrammable

#Lelawadee#MovenpickSukhumvit15

THAI MAIN AFFAIR



Kao Soi Gai 🍲🌶️

Thai northern egg noodles curry with chicken and condiments.

THB 350

Pla Kapong Rad Prik 🐟🌶️

Thai northern egg noodles curry with chicken and condiments.

THB 390

Som Tum Gai Yang 🍷🌶️

(Gluten - Free Thai- Inspired, High Protein) Marinated Thai herbs grilled chicken with lemongrass, kaffir lime, garlic and served with a green papaya relish and sticky rice or steamed jasmine rice.

THB 350

Pad Kana Fai Dang 🍷🌶️

Wok fried kale with garlic, chili, (no oyster, no fish sauce).

THB 220

Gai Pad Med Ma Muang 🌶️🌶️🌶️🌶️

stir fried chicken with cashew nuts, bell pepper and dried chili.

THB 350

Pad Pak Boong Fai Dang 🍷🌶️

Wok sauteed morning glory with garlic, chili, (no oyster, no fish sauce).

THB 220

Panang Goong Lai Seuwa 🍲

Tiger prawns red curry, red chili and kaffir lime leave.

THB 400

★Mara Pad Khai 🍷🌶️🌶️

Wok sauteed bitter melon with egg (no oyster, no fish sauce).

THB 220

Gaeng Keaw Wan See-Krong Nuea Tun or Chicken

Thai green curry with braised short ribs beef or chicken.

• Short Ribs Beef 🍲

THB 390

• Chicken 🍷

THB 290

★Fak Thong Pad Khai 🍷🌶️🌶️

Wok sauteed pumpkin with egg and Thai basil seasoned with a hint of garlic and soy sauce (no oyster, no fish sauce).

THB 220

Tao Hoo Song Kreung 🍷🌶️🌶️

Stir fried tofu with mixed vegetables in light soy garlic sauce.

THB 250

Massaman Ka-Gae 🍲🌶️

Thai massaman curry with lamb shank, Onion, and peanut.

THB 520

Steamed Jasmine Rice

THB 80

Steamed Sticky Rice

THB 80



Chef Recommended

FOOD ALLERGEN

Vegetarian Gluten Crustaceans Eggs Fish Peanut Soybeans Tree nuts Dairy Sesame Mustard Nuts/Legumes Lard Beef Lamb Pork Chicken

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

📸 Snap Snap!

Instagrammable

#Lelawadee #MovenpickSukhumvit15



Selection of chicken, pork, beef or seafood with garlic, chili, and hot basil over rice with fried egg.

Beef 🐮, Seafoods 🐟🐠

THB 350



Traditional phad thai with river prawns or chicken

THE 390



Fried rice with selection of chicken, or seafood with onion, spring onion and fried egg.

THB 350



Stir fried large rice noodles with election of chicken, pork, beef or seafood with kale, carrot and egg.

THE 350



Large rice noodles is gravy with selection of chicken, pork ,beef or seafood with kale, carrot and mushroom.

THR 350

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us if you have any special dietary requirements, food allergies or food intolerances.

#Lelawadee#MovenpickSukhumvit15

GLOBAL CRAVINGS

SALAD & SOUP



Caesar Salad

Romaine lettuce, radicchio, bacon, crusty bread, parmesan cheese

THB 250

Caesar Salad with Smoked Chicken Breasts

THB 290

Caesar Salad with Smoked Salmon

THB 370

Tuna Nicoise Salad

Seared tuna, green beans, boiled egg, potato, olive, mustard dressing.

THB 350

Guacamole

Creamy avocado with lime, cilantro, olive oil, tomato salsa served with tortilla chips.

THB 290

Mezze Platter

Creamy avocado with lime, cilantro, olive oil, tomato salsa served with tortilla chips.

THB 320

Tabbouleh Salad

Middle eastern salad chopped parsley, tomatoes, mint, onion, seasoned with olive oil, salt and lemon juice

THB 290



Mushroom Soup

Creamy mushroom soup with sautéed mushroom and crusty bread

THB 260

Creamy Roasted Pumpkin Soup

Creamy pumpkin soup with pumpkin croquettes and crusty bread.

THB 260

Clam Chowder

Creamy potato base soup with clam, potato dice, celery and onion served with crusty bread.

THB 320

Bouillabaisse Soup

Medley of fish, mussels, squid, prawn, tomato fennel broth with toasted

THB 320



FOOD ALLERGEN

vegetarian gluten crustaceans eggs fish peanuts soybeans salt tree nuts celery sulphites sesame mustard molluscs lupine beef pork chicken

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

THE CLASSICS



Lamb Shank

Braised lamb shank with truffle mashed potatoes.

THB 990



Seared Seabass Fillet THB 550

Pan seared seabass fillet served with sautéed spinach and lemon caper sauce.



★ **Salmon Steak**

Grilled Salmon fillet served with mashed potatoes and grills vegetables.

THB 650



Beef Tenderloin THB 990

Grilled beef tenderloin with mashed potatoes, baby carrot spinach and red wine sauce.



Steak Café De Paris THB 990

Rib-eye Steak in Café De Paris Sauce Served With Salad And Fries



Chicken Milanese

Crusty Chicken Breast With Wild Rocket And Tomato Salad

THB 550



Cauliflower Steak THB 390

Cauliflower steak, hummus chimichurri sauce

FOOD ALLERGEN

Ingredients: Chicken, Cauliflower, Egg, Fish, Tomato, Soybean, Mustard, Sesame, Mustard, Lupine, Beef, Lamb, Pork, Chicken. All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.



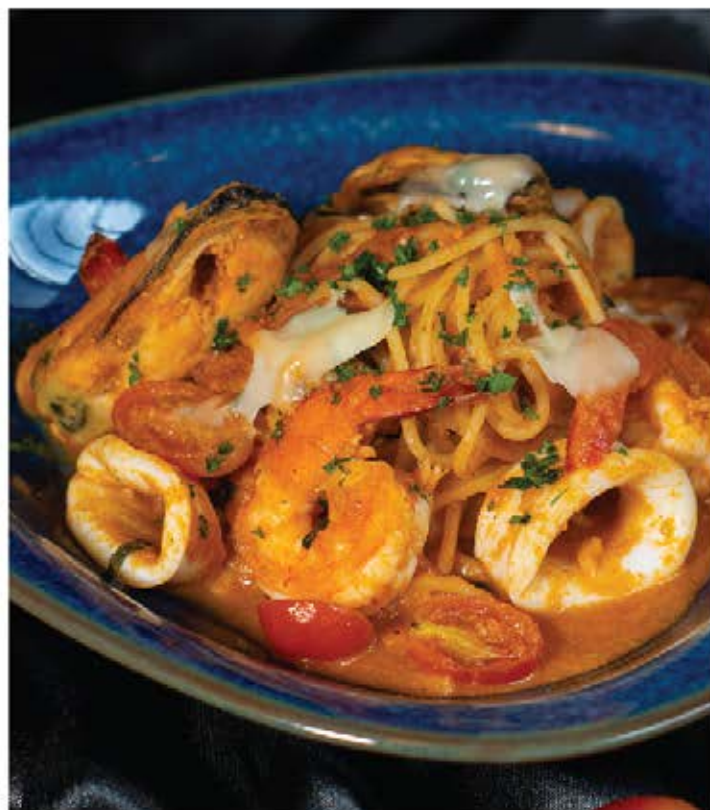
Chef Recommended

Snap Snap!

Instagrammable

#Lelawadee#MovenpickSukhumvit15

PASTA TABLE



CHOICES OF PASTA:

SPAGHETTI, PENNE, FUSILLI, LINGUINI

Seafood Pasta 🦐🦑🍅🌿

Shrimp, mussel, squid, tomato, basil

THB 350

Pomodoro Sauce 🍅🌿

Tomato, basil

THB 290

Carbonara 🍷🥓🌿

Parmigiano reggiano, pancetta, black pepper, egg yolk

THB 320

Bolognese 🍷🥓🌿

Beef Bolognese Sauce

THB 350

Vongole 🦑🌿

Clam, Garlic, Parsley

THB 350

FUSION MENU

EAST MEET WEST

Lemongrass Chicken 🌿🍗 Risotto

THB 390

Creamy risotto with lemongrass, kaffir lime, grilled chicken, and coconut milk.

Tom Yum Shrimp Pasta 🍷🦐🌿

THB 390

Linguine tossed in a creamy tom yum sauce with prawns, mushroom, and Thai herbs.

Green Curry Lasagna 🍷🌿

THB 390

Layered pasta with grilled vegetables and creamy green curry béchamel.

Massaman Chicken 🍷🍗 Shepherd's Pie

THB 390

Classic mashed potato pie with Massaman curry spiced chicken filling and cashew nuts topping.



FOOD ALLERGEN

🌿 Vegetarian 🥚 Eggs 🐔 Chicken 🍷 Wine 🥛 Dairy 🌿 Gluten-free 🍷 Alcohol 🥓 Pork 🐷 Pig 🐔 Chicken 🍷 Wine 🥛 Dairy 🌿 Gluten-free 🍷 Alcohol 🥓 Pork 🐷 Pig 🐔 Chicken 🍷 Wine 🥛 Dairy 🌿 Gluten-free 🍷 Alcohol 🥓 Pork 🐷 Pig 🐔 Chicken

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.





A close-up photograph of a pepperoni pizza. The pizza is topped with melted cheese, several slices of pepperoni, black olives, and small pieces of red chili peppers. In the background, a bottle of Tabasco Brand Pepper Sauce is visible, along with a small white bowl containing a dark sauce and a sprig of fresh green herbs.

A close-up photograph of a round pizza. The pizza is covered in a thick layer of melted, golden-brown cheese. Toppings include several large, pink shrimp, sliced mushrooms, and pieces of white meat, possibly chicken or squid. A single fresh basil leaf is placed in the center of the pizza. The crust is visible around the edges, appearing slightly charred and golden.



A close-up photograph of a whole pizza. The pizza is covered in a thick layer of melted, golden-brown cheese. It is garnished with a generous sprinkling of dried green herbs, likely oregano or basil. A single, large, fresh green basil leaf is placed in the center of the pizza as a garnish. The pizza is cut into several slices, and the crust appears slightly thick and golden.

Vegetarian Capers Capers/Garlic Eggs Hot Pepper Vegetables Lentils Taro Root Curry Spices Beans Herbs Horseradish Lentils Beef Lamb Pork Chicken



THB 450

A close-up photograph of a meal served on a dark, reflective metal plate. The meal consists of a sandwich cut into three sections, a side of golden-brown french fries, and a small black bowl filled with a thick red sauce. The sandwich sections are stacked vertically, revealing fillings of green lettuce, orange slices, and a white filling. The fries are piled in the foreground, and the red sauce is in a small black bowl to the left. The background is dark and out of focus.

A close-up photograph of a plate of food. The main item is a large, folded piece of flatbread, possibly a pita or naan, filled with a mixture of ground meat, vegetables, and herbs. It is served with a side of golden-brown french fries and a small bowl of dark dipping sauce. A sprig of fresh parsley is garnished on the left side of the plate.





















vegetarian Gluten Dairy Egg Fish Peanut Soybean MSG Tree nut Oleic acid Sulfite Sesame Mustard Sulfoxide Lupine Beef Lamb Pork Chicken

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.





THE 180



THE 250



THE 250



Traditional Indian Rice Dish served with Raita

- *Lamb* 肉 370 THB
- *Chicken* 雞 350 THB
- *Vegetarian* 素食 280 THB

Glycerol Glucose Endotoxins Foam Salt Protein Surfactant Milk Tree Sap Gelatin Sulphate Starch Mustard Alcohols Lubricants Beef Lamb Pork Chicken

 Snap Snap!
 instagrammable
 #Lalawadee#MoviepickSukhumvit15

All Available From 12.30 pm - 9:30 pm

INDIAN

OLD DELHI STYLE

Starters- OLD DELHI STYLE

Cuisine



Chicken Tikka 📱 🍴

Chilli flavour chicken tikka, Mint yogurt sauce
Cucumber salad.

THB 350



Murgh Malai Tikka 📱 🍴

Creamy yogurt-marinated chicken, grilled
until smoky and tender.

THB 350



Peshawari Lamb Chops 📱 🍴

Grilled lamb, cardamom,
mace, mint mango chutney

THB 990



Tandoori Prawns with Mint Yogurt Dip 📱 🍴

(Gluten Free, Indian Inspired)
Tiger prawns marinated in yogurt,
turmeric, and Indian spices, grilled
and served with fresh mint chutney
and salad

THB 420



Ajraini Fish Tikka 📱 🍴

White fish fillet marinated
with carom seeds, mustard oil,
and lemon, grilled to perfection

THB 390



Tandoori Broccoli 📱 🍴

Roasted in spiced cashew yogurt and served
with lemon wedges.

THB 250



Achari Paneer Tikka 📱 🍴

Cottage cheese cubes marinated with pickling
spices and grilled served with mint chutney.

THB 300

FOOD ALLERGEN

Vegetarian Gluten Crustaceans Eggs Fish Peanut Soybeans Milk Tree nuts Celery Sulphite Sesame Mustard Molluscs Lupins Beef Lamb Pork Chicken

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

Snap Snap!
Instagrammable
#Lelawadee#Movenpic-Sukhumvit5

All Available From 12:30 - 9:30 pm.



THB 300

THB 380

A traditional Indian thali meal is displayed on a large, ornate metal platter. The platter is filled with a variety of dishes, including a bowl of yellow rice, a bowl of orange-colored lentils, a bowl of red curry, and a bowl of white rice. There are also several small bowls containing different types of chutneys and pickles. A large, round, golden-brown roti is placed in the center of the platter. The entire meal is garnished with fresh herbs and spices, and served on a white background.

A photograph of a traditional Indian meal. In the foreground, two small brass bowls filled with a vibrant orange soup are garnished with a white cream swirl. Behind them, a larger brass plate holds several pieces of golden-brown flatbread. To the right, a small bowl of yellow rice is topped with a green garnish. Various spices, including cinnamon sticks and star anise, are scattered around the dishes, along with a whole red onion.

[illegible]

THB 350

All Available From 12:30 - 9:30 pm.

THB 250

Signature gluten free carrot cake topped with cream cheese glaze.



Seasonal Fruits Platter

THB 220

Tropical seasonal fruits plate.

Tiramisu

Mascarpone cream, lady finger, espresso.

THB 250



Mango Sticky Rice with Coconut Sauce

THB 250

(Gluten-Free, Thai Dessert Classic) Ripe mango served with sticky rice drizzled with coconut cream and garnished with toasted mung beans.

FOOD ALLERGEN

[illegible]

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

DESSERTS



Thai Tea Crème Brûlée

THB 220

Signature Thai twist on the classic dessert. Thai tea infused custard with a crisp caramelized sugar.

Movenpick Ice Creams



The Art Of Swiss Ice creams

One Scoop

THB 190

Add A Second Scoop

THB 130

Third Scoop

THB 120

Because One Scoop Is Never Enough!



FOOD ALLERGEN

Vegetarian, Gluten, Crustaceans, Eggs, Fish, Peanut, Soybeans, Tree nuts, Dairy, Sulphur, Sesame, Mustard, Molluscs, Lupine, Beef, Lamb, Pork, Chicken.

All prices are in Thai Baht and inclusive of 7% government tax and 10% service charge. Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

COFFEE

"Brewed for Thought"

	Hot	Cold
Espresso	90	-
Americano	100	120
Cappuccino	110	130
Caffe' Latte	110	130
Caffe' Mocha	110	130
Brown Butter Latte	120	140
Pumpkin Spiced Latte	120	140
Vienna Coffee	130	-
Thai Style Coffee	-	130
Dirty Coffee	-	120
Chai Dirty	-	130
Turmeric Latte	110	130



SMOOTHIES

" Blended with Goodness "

Watermelon Smoothies	130
Pineapple Smoothies	130
Lychee Mint Smoothies	150
Mango Yogurt Smoothies	150

Soda - "Fizz Fun"

Lychee Rose Soda	120
Mango Peach Soda	120
Cherry & Hibiscus Fizz	130
Yogurt Fizz	130

TEA & CHOCOLATE

" Poured with Care "

	Hot	Cold
Thai Milk Tea	100	120
Thai Lemon Tea	100	120
Matcha Green Tea	100	120
Matcha Green Tea Latte	120	140
Matcha Green Tea(Honey Lemon)	120	140
Dilmah Tea(Pot)	110	120
(Tea selections available upon request)	-	-
Pumpkin Spiced Chocolate	120	140
Chocolate	110	130
Vienna Chocolate	130	-



SIGNATURE - "CRAFTED TO DELIGHT" - Coconut Caramel Macchiato Hot 120 Iced 140

AVAILABLE DAILY 7:00 AM - 9:00 PM



LELAWADEE