

Salad

Gravlax Salmon Salad

Homemade gravlax salmon, sea prawn, caper, and mixed salad with dill lime mascarpone cream

310 kcal **D** 1.25 kg CO₂e

Grilled Chicken Caesar

A classic Caesar salad with the addition of signature recipes marinated grilled chicken

719 kcal **C** 1.24 kg CO₂e

Yum Woon Sen Bo Ran

Thai-style spicy glass noodle salad with minced pork, prawn, peanut, chili, and shallot

475 kcal **C** 1.07 kg CO₂e

Buddha Bowl

Mixed salad leaves with avocado, cucumber, pumpkin seeds, chickpea, edamame, beetroot-hummus, tofu, and passion fruit dressing

Chicken

385 kcal **C** 0.66 kg CO₂e

Salmon

550 kcal **B** 0.58 kg CO₂e

Nam Dok Mai Smoked Salmon

Butterfly Pea Vermicelli Roll

Fresh Nam Dok Mai mango, smoked salmon, and butterfly pea wrapped with rice paper roll

195 kcal **C** 0.45 kg CO₂e

Soup

Tom Kha Gai

Spicy and sour chicken soup with coconut milk and galangal

775 kcal **C** 1.20 kg CO₂e

Comfort

Tom Yum Goong Bai Ka Prao

Spicy and sour prawn soup with chili, lime, and hot basil

180 kcal **C** 1.38 kg CO₂e

Phad Ka Prao

Wok fried meats with hot basil and dried chili served with mixed brown rice, and organic fried egg

Chicken

975 kcal **C** 1.08 kg CO₂e

Prawns

1085 kcal **C** 1.58 kg CO₂e

Beef

880 kcal **E** 4.30 kg CO₂e

Pork

900 kcal **C** 0.91 kg CO₂e

Stir-fried Meats with Garlic & Black Peppers

Stir fried your choice of meat with garlic, and black pepper served with mixed brown rice, and organic fried egg

Prawns

1115 kcal **C** 1.73 kg CO₂e

Beef

1125 kcal **E** 4.60 kg CO₂e

Pork

1145 kcal **C** 0.91 kg CO₂e

Chicken

1220 kcal **C** 1.33 kg CO₂e

Sukhothai Fried Brown Rice with Your Choice of Meat

Wok fried Sukhothai organic brown rice with your choice of meat

Kurobuta Pork

455 kcal **C** 0.98 kg CO₂e

Beef

405 kcal **E** 4.19 kg CO₂e

Prawn

310 kcal **D** 1.10 kg CO₂e

Chicken

550 kcal **C** 0.98 kg CO₂e

Baked Organic Sukhothai Brown Rice Chicken Breast

Baked Sukhothai brown rice with chicken breast, garlic, coriander, white peppers, ginkgo, green peas, carrot, red bean, and white bean served with spicy mints sauce

410 kcal **C** 1.15 kg CO₂e

Nue Puu Phad Kao

Crab meat with wok fried rice

360 kcal **C** 1.03 kg CO₂e

Phad Thai Goong

Wok fried rice noodles with sea prawns, tamarind sauce, tofu, sweet pickles, Chinese chives, and bean sprouts

985 kcal **C** 1.62 kg CO₂e

Oyako Don

Grilled chicken breast, Japanese sauce, sesame, onion, and spring onion served with mixed brown rice

1030 kcal **C** 2.18 kg CO₂e

Mövenpick Club Sandwich

Multigrain sourdough bread, grilled chicken, smoked ham, fried egg, Cheddar cheese, avocado, tomato, and lettuce served with sweet potato, fries and piccalilli

815 kcal **C** 0.93 kg CO₂e

Main

48 hours Massaman Lamb Shank

48 hours cooked lamb shank, massaman curry paste, potatoes, and peanuts served with mixed brown rice

935 kcal **E** 3.69 kg CO₂e

Pho Noodles Soup

Vietnamese style noodle soup with onion consommé

Pork

605 kcal **B** 0.82 kg CO₂e

Beef

580 kcal **E** 5.06 kg CO₂e

Romesco Chicken

Roasted free-range chicken breast, sun dried tomatoes, red bell pepper flakes served with organic Sukhothai brown rice coconut milk, and quinoa salad

855 kcal **C** 1.56 kg CO₂e

Flat Bread Parma Ham

Parma ham with flat bread, rocket leaves, mozzarella cheese, and truffle mayo

310 kcal **C** 0.61 kg CO₂e

Smash Burger

Double patties beef, Chouron sauce, gherkins, melted Emmental cheese on Kaiser bun served with sweet potato, and fries

900 kcal **E** 10+ kg CO₂e

Roasted Barramundi with Clams

Roasted Barramundi fish fillet served with buttered spinach, roasted guanciale, and sautéed clams

790 kcal **D** 3.26 kg CO₂e

Umami Miso Salmon

Sous vide salmon glazed with house-made miso sauce, roasted Japanese pumpkin, and organic Sukhothai brown rice coconut milk

1095 kcal **C** 1.41 kg CO₂e

Grilled Rib Eye Steak

Grilled Australian rib eye steak served with ratte potato, garlic confit, sautéed broccoli, baby carrot, and red wine jus

919 kcal **E** 10+ kg CO₂e

Chicken Korma

Spiced chicken curry served with basmati rice, and naan bread

700 kcal **C** 1.43 kg CO₂e

Pasta

Choice of

- Spaghetti & Tagliatelle
- Penne & Fusili
- Zucchini pasta

Carbonara

Egg, cream, parmigiana, and air dried guanciale

1775 kcal **C** 2.07 kg CO₂e

Crab Aioli

Crab meat, chili, garlic, olive oil, cherry tomato, capers, kaffir lime leaves, and parmigiana

665 kcal **C** 0.90 kg CO₂e

Scallops Pesto

Seared scallops, pesto sauce pasta, cherry tomato, Ebiko, salmon roll, parmigiana, and rocket leaves

1245 kcal **C** 1.00 kg CO₂e

Dessert

Khao Neaw Mamuang

Ripe mango with sticky rice, and coconut milk

405 kcal **C** 0.72 kg CO₂e

Tiramisu

Classic Italian dessert with coffee, sponge, egg yolks, mascarpone, and cocoa

215 kcal **C** 0.35 kg CO₂e

Passion Fruit Crème Brûlée

Vanilla-infused creamy custard with passion fruit caramelized sugar

627 kcal **C** 5.08 kg CO₂e

Double Chocolate Lava

A warm, rich chocolate cake filled with molten chocolate served with vanilla ice cream

805 kcal **C** 1.13 kg CO₂e

Tropical Fruit Scoops

Seasonal fruit served with Katsubushi

90 kcal **A** 0.15 kg CO₂e

Prices are quoted in Thai Baht, and are subject to a 10% service charge and prevailing VAT.

Please let us know if you have any dietary restrictions, allergies or special considerations.

Mövenpick Ice Cream		
Espresso Croquant		160
140 kcal		
Mango & Cream		160
215 kcal		
Maple Walnut		160
150 kcal		
Passion Fruit & Mango Sorbet		160
130 kcal		
Raspberry & Strawberry Sorbet		160
75 kcal		
Rum Raisin		160
200 kcal		
Strawberry		160
105 kcal		
Swiss Chocolate		160
160 kcal		
Tiramisu		160
145 kcal		
Vanilla Dream		160
125 kcal		

Mövenpick Signature Dish		
Zürich-style Veal		750
Veal tenderloin stew with creamy mushroom sauce served with potato rosti		
1150 kcal		
Riz Casimir		550
Creamy curry chicken with tropical fruits served with organic jasmine and brown rice		
1625 kcal		
Swiss Carrot Cake		350
Classic Swiss Carrot Cake served with your choice of Mövenpick Ice cream		
830 kcal		

MÖVENPICK
BDMS WELLNESS RESORT
BANGKOK

GO HEALTHY

VEGAN | VEGETARIAN
CLIMATE-FRIENDLY

Salad		
Grilled Marinated Soybean Curd Salad		250
Marinated soybean curd, fresh coriander leaves, and shallot with lime chili dressing		
155 kcal		
Cauliflower Salad		250
Roasted cauliflower, chickpea, and mixed salad with whole grained mustard dressing		
635 kcal		

Vegan Caesar		280
Baby cos romaine, shitake mushroom organic multigrain crouton with a la minute vegan Caesar dressing		
547 kcal		
Refresh Salad		280
Mixed green leaves, avocado, dried cranberry, walnut, baby potato, and feta cheese with homemade passion fruit dressing		
370 kcal		
Buddha Bowl		300
Mixed salad leaves with avocado, cucumber, pumpkin seeds, chickpea, edamame, beetroot-hummus, tofu, and passion fruit dressing		
300 kcal		

Soup		
Coconut Milk Soup with Mushroom		250
Spicy and sour mixed mushroom soup with coconut milk, and galangal		
410 kcal		
Tomato and Basil Soup		220
A savory soup made with tomatoes, broth, and spices		
270 kcal		

Comfort		
Plant-based Meat with Chili Basil		200
Stir fried plant-based meat with hot basil, and dried chili served with mixed brown rice		
290 kcal		
Garlic & Black Pepper Seasonal Vegetables		180
Stir fried seasonal vegetables with garlic, and black pepper served with mixed brown rice		
735 kcal		
Sukhothai Fried Brown Rice with Seasonal Vegetables & Mushroom		180
Wok fried brown rice with seasonal vegetables		
420 kcal		
Grilled King Oyster Mushroom Brown Rice and Grains		250
Baked Sukhothai brown rice with grilled marinated king oyster mushroom, garlic, coriander, ginkgo, green peas, carrot, red bean, and white bean		
130 kcal		

Main		
Stir-Fried Mixed Vegetables		220
Stir fried seasonal vegetables with garlic, and soy sauce		
650 kcal		
Chickpeas'n Potato Masala		300
Chickpeas and potatoes cooked in spicy tangy tomato served with basmati rice, and naan bread		
930 kcal		

Pasta		
Choice of		
• Spaghetti & Tagliatelle		
• Penne & Fusili		
• Zucchini pasta		
Roasted Tomato Pasta		220
Homemade roasted tomato sauce, and basil		
436 kcal		
Plant-based Meatball Pasta		220
Plant-based meatballs with roasted tomato sauce, and basil		
590 kcal		
Mushroom Ragout		220
Pasta with mushroom ragout sauce		
595 kcal		

One for All

A joyful sensorial and hands on dining experience with generous dishes tailored to be shared with you family, friends and loved ones.

REFRESHMENT

Spritz Your Own

Build Your Own Spritz - a refreshing ritual inspired by YOU, choose your own based-spirit, mixer and garnish

299 per person

APPETIZER

Som Tum (Thai Papaya Salad)

Papaya, string bean, tomatoes, peanut, chili, lime and dried shrimps. Served with crispy pork skin, cooked salted egg, pork sausage, and crispy fried fish.

545 kcal

595 kcal

Price per serve

MAIN COURSE

Tom Yum Seafood Paella

Risotto, prawn, squid, mussel, clam, lemon, kaffir lime leaves

380 kcal

620 kcal

Price per serve

DESSERT

Giant Mango Crème Brûlée

Cream, milk, egg, mango puree, passion fruit puree

595 kcal

667 kcal

Price per serve

Enjoy the full menu at price per serve

THB 1,700++ for set

THB 2,600++ for set