



HOTEL SUKHUMVIT 15

Breakfast 06.00 am - 10.30 am All day dining 11.00 am - 11.00 pm



ROOTED IN THAILAND, TOUCHED BY THE WORLD

Tradition meets Creativity

WWW.MOVENPICKBANGKOKSUKHUMVIT15.COM



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.

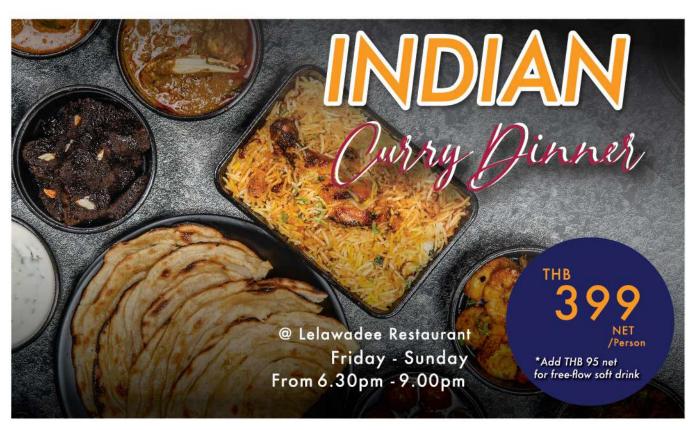
We're not just plating food. We're telling stories - of where we come from, who we've met, and where flavours can take us. If you're not sure what to try, just ask. We're chefs—we love finding the dish that feels like it was made just for you.

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

LELAWADEE

Promotion







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



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





GoHEALTHY

GUACAMOLE (V) Creamy avocado with lime, cilantro, olive oil,

fresh tomato salsa, tortillas TOM KHA TOFU

Galangal, mushrooms, chilli, lemongrass, coconut milk

WATERMELON SALAD @ @ 280 thb Rocket, feta cheese, tomato, red onion, Shrimp, Pinenuts Vinaigrette

270 thb QUINOA & ROASTED VEGETABLE BOWL

Cucumber, olive, red onion, radish, tomato, and lettuce with coconut-lime dressing 🕢

SEASONAL FRUIT CHAAT WITH KALA NAMAK & MINT LEAVES

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

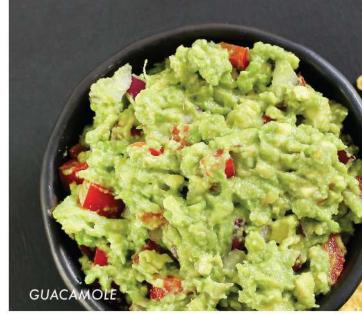
CHANA CHAAT (& Chickpea chaat with onions, coriander, tomato, mint chutney and mild spices

TAO HOO SONG KREUNG Stir-fried tofu with mixed vegetables

in light soy-garlic sauce

G. HEALTHY





Food Allergens



290 thb

250 thb

250 thb

250 thb

250 thb



VEGAN

Wok Fried Vegetables with Tofu 220 thb

Broccoli, carrot, cauliflower, soy sauce, tofu

Thai Vegetables Green Curry @ 220 thb

Mixed vegetables, coconut milk, holy basil.

Pad Thai Vegan @ @ @ 220 thb

Rice noodles, broccoli, bean sprouts, tofu, peanuts

Seasonal Fruit Chaat with Kala Namak 250 thb
& Mint Leaves

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

Chana Chaat 🏈 🥰 250 thb

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



SIAM PRELUDE

Appetizer & Salads



Goong Thod Song Jai 🦑 🕭 Fried river prawns with tamarind sauce and prawn spring rolls





Pla Nuea Yang 🦙 Thai style grilled marinated beef with spicy thai herbs 290 thb

280 thb

250 thb



Yum Salmon Ma Muang 🔊 🖉 Grilled salmon with green mango salad 320 thb



Ayutthaya River Prawns Tom Yum Thai famous ayutthaya river prawns tom yum



@ 月 350 thb



Tom Kha Gai / Tom Kha Talay Famous thai coconut soup with chicken or seafood

Chicken 280 thb Seafood @ @ 350 thb



Gaeng Jeud Sam Kasat 🐺 🔾 Thai clear soup with trio of egg tofu, minced chicken , and shrimp

280 thb



Gaeng Liang Fak Thong Peppery thai herb soup with pumpkin, baby corn, mushroom, and basil – traditionally vegetarian 280 thb























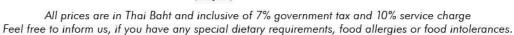












THE MAIN AFFAIR



Khao Soi Gai 🎖 🥰



Thai Northern egg noodles curry with chicken and condiments

320 thb

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

320 thb

Gai Phad Med Ma Muang 🥨 🥙 😤





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

320 thb

Panang Goong Lai Seua 👺



Tiger prawns red curry, red chilli and kaffir lime leaves

390 thb

Gaeng Keaw Wan See-krong Nuea Tun or Chicken

Thai green curry with braised short ribs beef or Chicken

Short ribs beef 390 thb

Chicken > 290 thb

Massaman Ka-Gae 🥔 🦙

Thai massaman curry with lamb shank, potato, onion, and peanut

520 thb

Steamed Jasmine Rice 80 thb

Pla Kapong Rad Prik 🥰 🗯



Deep fried seabass with thai chili sauce

390 thb

Pad Kana Fai Dang



Wok fried kale with garlic, chilli, (No oyster, No fish sauce)

220 thb

Pad Pak Boong Fai Dang



Wok sauteed morning glory with garlic chilli (No oyster sauce, No fish sauce)

220 thb

Mara Pad Khai



Wok sauteed bitter gourd with egg (No oyster sauce, No fish sauce)

220 thb

Fak Thong Pad Khai



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

220 thb

Tao Hoo Song Kreung 🏈 🤣



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

250 thb

Steamed Sticky Rice 80 thb

Food Allergens





































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.

THAI STREET WOK

Chef Recommended - Full of Soul!





Pad Kaprow Khai Dao



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

Chicken or Pork 250 thb Beef or Seafood @ 320 thb Pad Thai Goong / Pad Thai Gai Traditional phad thai with river prawns or chicken



River prawns 370 thb Chicken 250 thb



Khao Pad Khai Dao 🔘 🔗 Fried rice with selection of chicken, pork, beef or seafood with onion, spring onion and fried egg

Chicken For Pork 2 250 thb Beef or Seafood @ 320 thb



Pad Se-ew Stir fried large rice noodles with selection of chicken, pork, beef or seafood with kale, carrot, and egg

Chicken Fork 250 thb Beef To or Seafood @ @ 320 thb



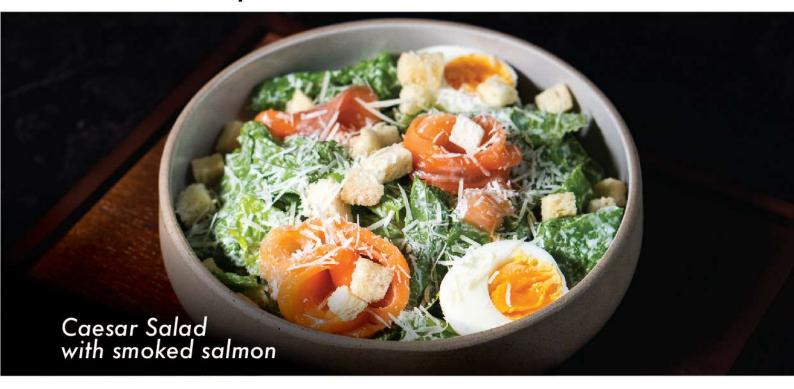
Rad - Na O Large rice noodles in gravy with selection of chicken, pork, beef or seafood with kale, carrot and mushroom

Chicken For Pork Price 250 thb Beef Tor Seafood Price 320 thb



GLOBAL CRAVINGS

Salad & Soups



Caesar Salad 🗐 🔾 🖂

250 thb

Romaine lettuce, radicchio, bacon, crouton, parmesan cheese

Caesar Salad with smoked chicken 🗐 🔾 🍃 290 thb breasts

Caesar Salad with smoked salmon \$\bar{\Pi} \cap \infty\$ 370 thb

Tuna Nicoise Salad () 🖒 350 thb

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

Guacamole 🏈 🥰 🔊 290 thb

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

Mezze Platter \$\mathbb{G} \times \mathbb{G} \times \mathbb{G} \times \mathbb{H} \times \times \mathbb{H} \times \times \mathbb{H} \times

arabic bread, and pickles

Soup

Creamy Roasted Pumpkin Soup

p 🏈 👺 🗐 260 thb

260 thb

Creamy pumpkin soup with pumpkin croquettes and crusty bread

Mushroom Soup 🏽 🗗

Creamy mushroom soup with sautéed mushroom and crusty bread

Bouillabaisse Soup & 🖫 🖤 320 thb

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

Clam Chowder & 🖤 🗓 320 thb

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



THE CLASSICS





Seared Seabass Fillet 🗯 🗐 Pan seared seabass fillet serve with sauteed spinach and lemon caper sauce

550 thb



Salmon Steak 🗯 Grilled Salmon fillet serve with quinoa salad and tomato salsa

650 thb



Beef Tenderloin 🦙 🖘 Grilled beef tenderloin with mashed potato, baby carrot, spinach and red wine sauce

990 thb



Steak Café De Paris Rib-eye steak in café de Paris sauce served with salad and fries

990 thb



Chicken Milanese & 💝 Crusty chicken breast with wild rocket and tomato salad

550 thb



Cauliflower Steak 🏈 % Cauliflower steak, hummus, chimichurri sauce

390 thb





























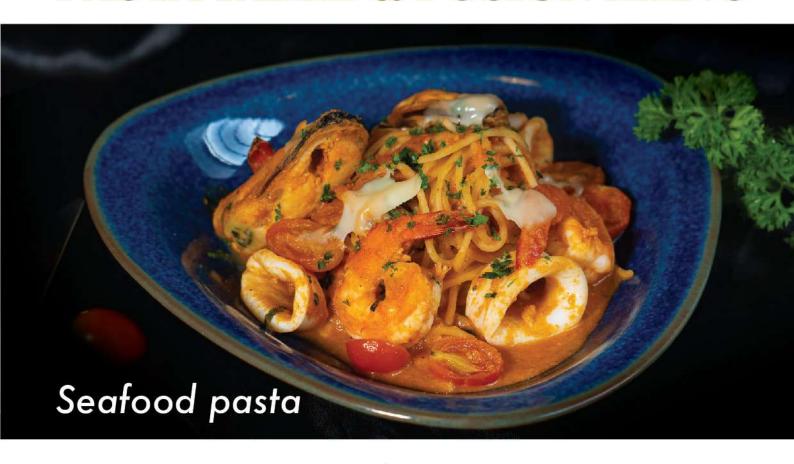








PASTA TABLE & FUSION MENU



Choice of Pasta : Spaghetti, Penne, Fusilli, Linguini

Seafood pasta & 🛱 🛱 🖤 🕚 350 thb

Shrimp, mussel, squid, tomato, basil

Pomodoro sauce 🏈 👺 🗐 290 thb

Tomato, basil

Cabonara ☐ ∽ & ○ 320 thb

Parmigiano reggiano, pancetta, black pepper, egg yolk

Bolognese 🗐 🕊 🦙 350 thb

Beef bolognese sauce

Vongole & ☐ ♥ ☐ ♥ 350 thb

Clam, garlic, parsley

East Meet West

Lemongrass Chicken Risotto 🗏 390 thb

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

Tom Yum Shrimp Pasta & 🗐 😇 390 thb

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

Green Curry Lasagna 🏈 🦑 🗐 🦻 390 thb

Layered pasta with grilled vegetables and creamy green curry béchamel

Massaman Chicken Shepherd's Pie @ 💆 390 thb

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





ARTIZAN PIZZAS









Pizza by the slice available. Please ask our team.



Pizza Margherita 🍪 🥰 🗐 Tomato sauce, mozzarella cheese, basil and tomato

320 thb # | 120 thb /slice D

Prosciutto Di Parma Pizza & 🗐 🥽 Prosciutto di Parma, wild rocket, parmigiano reggiano,

mozzarella cheese

450 thb ₩ | 150 thb /slice D



Vegetables Pizza 🏈 🗳 🗐 Tomato sauce, pepperoni, chilli, black olive, Mozzarella cheese 340 thb # | 120 thb /slice D



Pepperoni Pizza & 🗐 🖙 Tomato sauce, pepperoni, chilli, black olive, Mozzarella cheese 420 thb ₩ | 120 thb /slice D



Funghi E Tartufo 🏈 🥰 🗐 Mushroom, onions, black truffle paste, mozzarella cheese

390 thb # | 120 thb /slice D



Frutti Di Mare & 🗐 🕏 🔞 Tomato sauce, mussels, prawns, squid, mozzarella cheese

450 thb ₩ | 150 thb /slice D

































BUR(FERS & SANDWICHES



Wagyu Double Cheese Beef Burger

Premium beef patty, double melted cheddar cheese, caramelized onion, bacon, sesame bun, and fries

450 thb @ □ 5⊋ 5⊋

*we serve well done



Club Sandwich 愛○月 🗘 🕽

Toasts, smoked chicken breast, grilled ham, bacon, fried egg, lettuce and fries

350 thb



Pressed Bikini Sandwich # 🗐 🖙

Serrano ham, manchego cheese, truffle aioli served with chef 's special sauce

350 thb



Falafel Sandwich 🏈 🚜

Pita bread, fava fritter, cucumber, tomato and tahina sauce

320 thb





























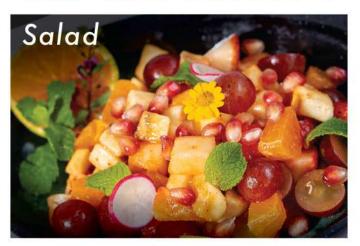






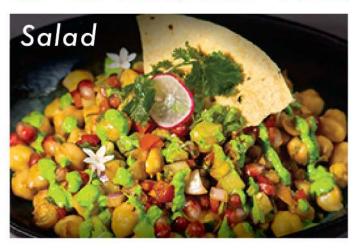


INDIAN CUISINE



Seasonal Fruit Chaat with Kala Namak & Mint Leaves (V)

Fresh tropical seasonal fruits tossed with chaat masala, mint leaves, and lime juice 250 thb



Chana Chaat 🏈 🖇

250 thb

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

Pani Puri Crispy round snack filled with potato, chickpea 🕢 and spiced. Eaten in one bite for a burst of flavor 180 thb

Food Allergens

Lamb Sa A 350 thb Chicken \$ Vegetarian 🏈 🗐 280 thb All available from 12.30 pm - 9.30 pm.

Choices of Biryani

Traditional Indian Rice Dish

370 thb

Served with Raita



INDIAN CUISINE

Starters-Old Delhi Style



Tandoori Prawns with Mint Yogurt Dip Grilled tiger prawns marinated in yogurt, turmeric, Indian spices serve with fresh mint chutney and salad



350 thb

1 420 thb



Chicken Tikka 🗏 🦻 Chilli flavour chicken tikka, mint yogurt sauce, and cucumber salad



Peshawari Lamb Chops 🗐 🦙 Grilled lamb chops, cardamom, mace, and mint mango chutney

990 thb

390 thb

350 thb



Murgh Malai Tikka 🗐 🕢 Creamy yogurt marinated chicken, grilled until smoky and tender

Achari Paneer Tikka 🏻 🏈 🗐 Cottage cheese cubes marinated with pickling spices and grilled served with fresh mint chutney



Ajwaini Fish Tikka 💢 🗐 Seabass fillet marinated with carom seeds, mustard oil, and lemon grilled to perfection

300 thb



Tandoori Broccoli & Cauliflower Roasted with spiced cashew yogurt served with lemon wedges





250 thb

All available from 12.30 pm - 9.30 pm.

Food Allergens































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INDIAN CUISINE

Thali





North Indian Thali Lamb & 🗐 🦙

Lamb rogan josh, jeera rice, dal makhani, garlic naan, steamed rice, gulab jamun

510 thb

North Indian Thali Chicken & A 💆

Butter chicken, jeera rice, dal makhani, garlic naan, steamed rice, gulab jamun

390 thb





North Indian Vegetarian 🎯 🗐

Palak paneer, dal tadka, garlic naan, steamed rice, gulab jamun

350 thb

110 thb
120 thb
120 thb
120 thb
120 thb
190 thb
300 thb
400 thb
220 thb
220 thb

All available from 12.30 pm - 9.30 pm.



DHSSHRIS



Tiramisu & 🗐 🔾 Mascarpone cream, lady finger, espresso

250 thb



Seasonal Fruits Platter Tropical seasonal fruits plates 220 thb



Movenpick ice creams

The art of swiss ice-cream () 🗐 🕖

190 thb One Scoop Add a second scoop just 130 thb Only 120 thb Third scoop

Because one scoop is never enough!



























Mango Sticky Rice with Coconut Sauce & (Gluten-Free, Thai Dessert Classic) Ripe mangoserved with sticky rice

drizzled with coconut cream and garnished with toasted mung beans 250 thb



Swiss Carrot Cake Signature gluten free carrot cake topped with cream cheese glace 250 thb

Food Allergens





































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DESSERTS



Thai Tea Crème Brûlée 🔾 🗐

Signature Thai twist on the classic dessert. Thai tea
-infused custard with a crisp caramelized sugar 220 thb

food allergen



