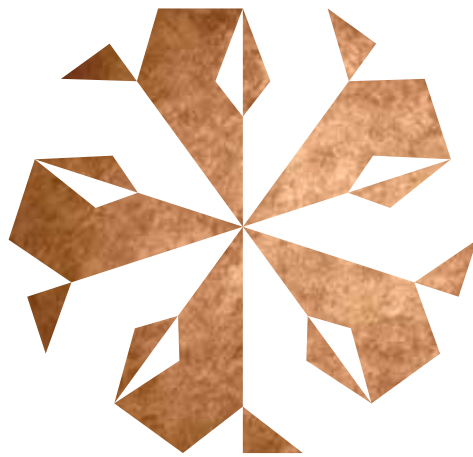




LELAWADEE

MENU



*If you have any allergy concerns, please inform our associates before ordering.
All prices are in Thai Baht and included of service charge and applicable government tax.



Khao Pad Pla Too

ข้าวผัดปลา

Samut Songkram Cat Fish Fried Rice
Flairance Of Chili, Shallot, Garlic In Banana Leaf

THB 210

Taste Of Thailand



Som Tum Poo Nim

ส้มตำปูนิ้ม

Chanthaburi Farm Soft Shell Crab
Organic Local Green Papaya Salad
Salted Egg | Sticky rice

THB 290



Yam Woonsen Talay

ยำวุ้นเส้นทะเล

Homemade Water Jelly Noodle | Mussel
Squid | Prawn Cooking Spicy Seafood Sauce

THB 310



Phad Thai Goong

ผัดไทยกุ้งสด

Traditional Stir-fried Rice Noodle
Local Farm River Prawns

THB 280



Pad See Eiw Talay

ผัดซีอิ๊วทะเล

Thick Thai Rice Noodle | Soya Sauce
Seafood (Prawn | Squid | Mussel)

THB 290



Phad Kra-Pao

ผัดกระเพรา (ไก่ หรือ หมู)

Local Farm Minced **Chicken or Pork**
With Basil Leaf | Chili | Garlic

THB 220

Infused Soup Pot

Tom Yum Goong 290

ต้มยำกุ้ง

Local Farm River Prawn Thai Spicy Soup
Local Thai Herbs

Tom Yam mean “boiling” or “hot” and “spicy and sour” which perfectly describes this soup.

Tom Kha Gai 240

ต้มข่าไก่

Local Farm Chicken | Coconut Milk Soup
Local Thai Herbs

Tom kha gai or Thai coconut chicken soup is a creamy, aromatic, and zesty soup



Smoke Pouring Curry Pots



Massaman Lamb

มัสมั่นแกะ

New Zealand Lamb Leg | Coconut Milk
Homemade Curry Paste
Peanuts | Potatoes | Shallot

THB 380



Choo Chee Salmon

จู้จี้แซลมอน

Fresh Salmon | Red Curry Sauce | Bok Choy
Baby Corn | Choo Chee Curry Paste

THB 320

GO HEALTHY



Tabbouleh Salad

สลัดตาบูล่า

Fresh Parsley | Tomato | Spring Onion
Mint | Bulgur | Fresh Lemon

THB 180



Fattoush Salad

สลัดกรีกชีชาร์

Lettuce | Tomato | Cucumber
Green Bell Pepper | Onion
Garlic | Radish | Crispy Bread Slice

THB 180



Crab Claw Caesar

ชีชาร์สลัดเนื้อปู

Organic Romaine Lettuce
Crab Claw Meat | Caesar Dressing

THB 320

Around The World



Salmon Steak

สเต็กแซลมอน

Norwegian Lemon Marinated
Salmon Grilled | Grilled Vegetable

THB 390



Grilled Sea Bass

สเต็กปลากระพงขาว

Local Farm Balsamic
Glazed Sea Bass & Roasted Leek

THB 420



Club Sandwich

คลับแซนด์วิช

Grilled Chicken Breast | Bacon
Fried Egg | Lettuce | Tomatoes | French Fries

THB 240



Arabic Burger

เบอร์เกอร์สไตล์อราบิก

Import Beef | Toasted Bun
Humus Sauce | Babaghanouj | Iceberg | Cheese
Garlic Sauce | Spicy Wedges

THB 320



Chicken Classic Burger

เบอร์เกอร์ไก่

Local Farm Chicken | Toasted Bun
Homemade Pickle
Ice Berg | Tatar Sauce | Wedges

THB 290



Classic Beef Burger

เบอร์เกอร์เนื้อ

Import Beef | Toasted bun
Bacon | Cheese | Caramelized Onion
Ice berg | Homemade Wedges

THB 380



Carbonara

คาโบนาร่า

Parmesan Cheese
Mushroom Cream Sauce With Bacon
Young Black Pepper | Egg Yolk

THB 290



Spaghetti Seafood

สปาเกตตี้ทะเล

Local Seafood In Spicy Tomato Sauce

THB 380

Artisan Homemade Baked Pizza

Triple Cheese 420

พิซซ่าชีสรวม

Fresh Mozzarella | Parmesan | Cheddar Cheese
Red Pepper Flakes

Smoked Salmon 420

พิซซ่าแซลมอนรมควัน

Homemade Cream Cheese | Smoked Salmon
Sour Cream | Dill

Kra-Pao 310

พิซซ่ากระเพรา หมู หรือ ไก่

Minced *Chicken or Pork* | Basil Leaf | Chili | Garlic

Margarita 290

พิซซ่ามาการิต้า

Homemade Tomato Sauce | Basil | Oregano



MÖVENPICK
HOTELS & RESORTS

**SIGNATURE
DISHES**

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

เนื้อวัวสับ

Import Beef | Himalaya Salt
Young Black Pepper
Brioche Toast | Gherkins
Balsamic Syrup

THB 360



Riz Casimir

ริซคาสิเมีย

Veal Strips Mild Curry
Exotic Fruit | Sambal
Crispy Chips

THB 490



Veal Strips Zürich-Style

เนื้อลูกวัวซอสครีมเห็ด

Homemade Fresh
Mushrooms Cream Sauce
Butter Rosti

THB 560



Swiss Carrot Cake

เค้กแครอท

The Traditional Swiss
'Ruebli Khueche'
Homemade Fresh
Carrot Cake

THB 190

Mediterranean Style



Classic Homemade Hummus

ฮัมมูส

Chickpea Puree | Tahina Lemon Juice

THB 190



Red Pepper Kibbeh

คิบบะห์พริกแดง

Roasted Pepper Puree | Cracked Wheat
Chili | Tomato | Pita Bread

THB 260



Labneh

กรีกโยเกิร์ต

Homemade Hang Yoghurt
Olive Oil | Pita Bread

THB 265



Hummus Meat

ฮัมมูสเนื้อ

Chickpea Puree | Lemon Juice
Tahina | Extra Virgin Oil | Minced Lamb

THB 340



Shawarma Wrap

เคบับชวาร์มา (ไก่ หรือ หมู)

Homemade BBQ Arabic Bread Wrap
Chicken Or Beef
Pickle | Iceberg | Garlic Sauce

THB 190



Beef Kebab

เคบับเนื้อ

Import Beef Minced | Egg | Onion | Parsley
Himalaya Salt | Young Black Pepper | Tarator

THB 290



Shish Taouk

ชีชเคบับไก่

Homemade Shish Taouk Spice
Yoghurt | Garlic | Fresh Lime Juice
Pita Bread | Garlic Sauce

THB 220



Lamb Chops

ชีโครงแกะย่าง

Nz Lamb Chops | Himalaya Salt
Young Black Pepper | Mushroom Sauce

THB 590



Mixed Platter

ชุดเนื้อรวม

Lamb Kebab | Shish Taouk
Lamb Chops Serve With Dip's

THB 890



Falafel Platter

ชุดฟาเลาเฟลา

Babaghanouj | Moutabal
Falafel Fritter | Pita Bread

THB 480

Taste Of India

Chicken Tikka Spring Rolls 190

เปาะเปี๊ยะไก่ย่างกัณฑ์ดูรี

Homemade Chicken Spring Roll | Mushroom
Glass Noodle | Carrot | Spicy Chili Sauce

Vegetable Korma 260

แกงกะหรี่ผัก

Mix Vegetarian Creamy Curry With Indian Spice

Dhal Makhani 265

ดาล มัคคานี

Three Kind Of Lentils Cooked With Garlic | Butter
Cream | Fenugreek Leaf | Indian Spice

Chicken Tikka Masala 340

แกงกะหรี่ไก่

Oven Cooked Chicken Tikka | Garlic | Onion
Tomato | Creamy Masala | Indian Spice

Lamb Curry 450

แกงกะหรี่แกะ

Local Farm Mutton | Onion | Tomato
Ginger Garlic Paste | Indian Spice

Chicken Biryani 290

ข้าวหมกไก่

Indian Basmati Rice | Chicken | Onion | Tomato
Indian Spice | Cucumber Raita

Plain Paratha 95

โรตีสปราตา

Homemade wheat flour flat bread

Something Sweet



Vanilla Ice-Cream with Salted Caramel

ไอศกรีมวานิลลาซอสคาราเมล

Vanilla Ice Cream | Salted Caramel & Apple
Cinnamon Crumble | Cranberry Puree

THB 220



Thai Tea Crème Brulee

ครีมบูเล่ชาไทย

Rich Custard Base Topped With
Layer Of Hardened Caramelized

THB 240



Lava Cake

ลาวาเค้ก

Homemade Oven Baked
Chocolate Lava Cake

THB 260



Mango Sticky Rice

ข้าวเหนียวมะม่วง

Ripe Mango | Green Pandan Sticky Rice
Coconut Ice-cream

THB 190



Tropical Fruits

ผลไม้รวม

Assorted Tropical Fruits
With Traditional Thai Three Flavor Dip

THB 190



Classic Cheese Cake

ชีสเค้ก

New York Style Homemade
Blueberry Cheese Cake

THB 230



Classic Banoffee

บานอฟฟี่

Traditional Of Banoffee With Banana
Chocolate | Caramel Sauce

THB 210



Refreshing Cocktails

Mvp. 15	320
Pompero Rum Brandy Peach Lime	
Lychee Twist	320
Vodka Lychee Rose Lime	
Presbyterian Cocktail	320
Red Label Martini Rosso Lime Ginger Soda	
Bangkok Mule	320
Vodka Brandy Lime Red Bull Soda	
Bar Conductor	350
Gin Watermelon Cranberry Juice	
Charming Gem	350
Vodka Pomegranate White Sugar Kiwi	
Barberry	350
Vodka Watermelon Pomegranate Lime Mint	
Colony Cocktail	350
Gin White Cacao Martini Bianco Lime	
Caipirinha	350
Cachaça Rum Lime Brown Sugar	

Classic Cocktails

Mojito	350
Light Rum Brown Sugar Lime Fresh Mint	
Classic Whiskey Sour	350
Jim Beam Lime White Sugar	
Classic Negroni	350
Gin Campari Martini Rosso	
Dry Martini	350
Gin Dry Vermouth Olives	
Long Island	350
Gin Tequila Vodka Lightrum Cola	
Singapore Sling	350
Gin Cointreau Liqueur Pineapple Juice Lime	
Mai Tai	350
White Rum Lime Orange Juice Dark Rum	
Blue Hawaii	350
Vodka Blue Curacao Pineapple Juice Lime	
Pina Colada	350
White Rum Pineapple Juice Coconut Cream	



Non-Alco

Virgin Pina Colada 180
Pineapple | Coconut Milk | Syrup

Virgin Mojito 180
Lemon Juice | Mint | Brown Sugar | Soda

Cherry Temple 180
Lemon Juice | Syrup | Soda

Patti - Medicine 180
Lychee | Grapefruit | Lime | Syrup

Chicahua-Strong 180
Ginger Ale | Lime | Mint



Tequila

	gls	blt
El Jimador Tequila	180	2,900
Partron Repsado	400	5,400
Patron X.O Café	280	2,900

Rum

Bacardi Carte Blanca	240	2,900
Bacardi Carte Oro	240	2,900
Bacardi Carte Negra	240	2,900
Captain Morgan	260	2,900
Havana 7 Years	280	3,500

Single Malt

Aberfeldy 12 Years	420	8,400
Craigeliachie 13 Years	550	8,400
Dewars 18 Years	550	8,900
Glenfiddich 15 Years	550	6,800
Laphroaig 10 Years	640	7,600

Scotch Whisky

Mekhong	220	1,800
JW.Black Label	280	4,200
JW.Gold Label	420	5,600
Chivas Regal 12 Years	380	4,200
Dewar's 12 Years	260	3,800

Liqueur

De Kuyper Range	240	2,900
Malibu	260	3,500
Sambuca	260	2,600
Bailey's	280	3,500
Kahlua	280	3,500
Grand Marnier	280	3,500
Jagermeister	260	2,300

Irish & Bourbon Whisky

John Jameson	280	4,200
Jim Beam	280	3,200
Jack Daniel's	320	4,200
Maker's Mark	280	4,600
Wood Ford Reserve	280	4,800

Cognac

Hennessy V.S.O.P	420	5,500
Remy Martin V.S.O.P	420	5,500
Hennessy XO	820	13,500

Movenpick Signature

	gls	blt
Pinot Grigio ,Friuli Colli Orientali DOC Italy 2015 (White)	360	1,800
Primitovo,Salento IGP, Italy, 2014 (Red)	360	1,800

Red Wine

Concha Y Toro Reservado Cabernet Sauvignon	250	1,800
Edelweiss, Pinot Noir	360	1,800
Gran Lomo Malbec	320	1,800

White Wine

Villa Maria Private Bin	350	1,800
Wither Hills Sauvignon Blanc'15	360	1,800
Concha Y Toro Reservado Chardonnay	320	1,400

Bubble

Codorniu Cava Clasico Brut	350	2,200
Fleur De France Chardonnay	320	1,900
Zonin Brut	300	1,900

Fruit Juice 150

Orange | Pineapple | Apple | Coconut | Mango

Fruit Blend 150

Watermelon | Pineapple | Papaya | Banana
Mango | Coconut

Beers

Chang	150
Singha	150
Tiger	170
Heineken	170
San Migel	170
Corona	220

Mineral Water

Water 500ml	70
Sant Aniol (Still) Small	140
Sant Aniol (Still) Large	190
Sant Aniol (Sparkling) Small	120
Sant Aniol (Sparkling) Large	190

Coffee & Tea

Cappucino	95
Double Espresso	110
Espresso	95
Latte	95
Macchiato	95
Mocha	95
Americano	95
Irish Coffee	95
Espresso with Sambuca	140
Coffee with Baileys	190
Coffee with Kahlua	190
Dilmah Tea	90
Thai Green Tea	110
Thai Milk Tea	110
Lemon Iced Tea	110

Soft Drink

Coke	110
Coke Light	110
Sprite	110
Orangina	110
Ginger Ale	110
Tonic Water	110
Soda Water	110

