



LUNCH SET MENU
11 am - 2 pm

LUNCH SET 1

Set Menu including 1 Iced Tea of the Day

STARTER

Soup of the Day

or

Smoked Salmon Croquette

A crispy and creamy croquette with 1823's Tea smoked salmon, Cream, White wine and Gruyere cheese. Served with Dill Aioli.

or

Kabocha Salad

Roasted Japanese Pumpkin, Beetroot, Carrot Puree, Housemade Ricotta Cheese and Rocket leaf with Lemon Oil Dressing

MAIN COURSE

Grilled Chicken Penne

Penne Pasta tossed in Creamy Red Wine Tomato Sauce, served with Grilled Chicken Breast and Grated Parmesan Cheese

or

Farfalle Pesto

Farfalle pasta in 1823 pesto sauce with assorted organic Cherry tomato and freshly grated grana padano Parmesan cheese

or

Chicken Confit & Rocket Salad

Wild Rocket, Pulled Chicken Thigh Confit, Tonnato Sauce with Tuna and Mayonnaise, Shallot Vinaigrette.

or

Chorizo Aglio y Olio

Spaghetti with House Made Chorizo, Garlic Confit, Anchovies, Persillade.

or

Egg en Cocotte

Baked Mixed Village Mushrooms, Sugar Snap Peas, Potato with Spicy Chunky Tomato topped with Organic Eggs and Emmental Cheese

380 THB++

1823

TEA LOUNGE

by 

LUNCH SET 2

Set Menu including 1 Iced Tea of the Day

STARTER

Soup of the Day

or

1823 Dragonwell Pomelo Salad

Thai pomelo salad with Dragonwell prawns, Tea leaves and smoked salmon in tangy tamarind dressing infused with Pai Mu Tan tea

or

Smoked Salmon Croquette

A crispy and creamy croquette with 1823's Tea Smoked Salmon, Cream, White Wine and Gruyere Cheese. Served with Dill Aioli.

or

Kabocha Salad

Roasted Japanese Pumpkin, Beet Root, Carrot Puree, Housemade Ricotta Cheese and Rocket leaf with Lemon Oil Dressing

MAIN COURSE

Classic Rosemary Chicken

Rosemary marinated Chicken breast on organic Baby kale & Parmesan salad with yam puree and natural gravy

or

Crab Cake Benedict Florentine

Generous Maryland Style Crab Cake, Baby Spinach with Brown Butter Hollandaise, serve with Tomato & Orange Salsa

or

Pork Tenderloin Panang

Pork tenderloin in lapsang-paprika rub, creamy mashed potato, Bok choy served with panang curry sauce

or

Wild Caught Sea bass

Seared Sea bass in Roasted Onion Soubise with Fennel-Corn Quinoa Salad

or

Miso Salmon

Seared Salmon Marinated in Saikyo Miso, Mashed Potatoes, Spicy Roasted Tomato and Chilli Bean Paste Vinaigrette, Rocket Salad.

590 THB++

or

Filet De Boeuf

Ranger's valley pure Black Angus beef tenderloin, with truffled-butter, butternut puree, brocolini and vine tomato with smoked china-red wine sauce

750 THB++