



1823
TEA LOUNGE
by 





Teehaus ronnefeldt

Serving the world's finest selected teas since 1823



Teehaus Ronnefeldt was founded in 1823 by Johann Tobias Ronnefeldt in Frankfurt, Germany. Ronnefeldt is one of the oldest tea companies in the world and was trading tea before the tea growing regions in India and Sri Lanka even existed.

Johann Tobias developed his passion and knowledge for tea during his travels to Rotterdam and London. His first customers were the hotels around Frankfurt where the Russian dignitaries frequented. Swiftly, Johann became a principle supplier to the Russian Tzar.

Today, Ronnefeldt's teas are available in luxury hotels and restaurants in over 70 countries around the globe. Ronnefeldt's tea experts specialize in importing and blending from major tea-growing regions including India, Sri Lanka, China, Taiwan and Japan.

For more than 190 years, Ronnefeldt has been proud to share their passion for tea and hospitality with tea Lovers around the world.

Ronnefeldt is honored to have their first and only, tea lounge here in Bangkok.





GOLD INDULGENCE HIGH TEA

1,370 THB for two
750 THB for one

SAVOURY

- Prawn Skagen in Lemon-Dill Mayo with Ebiko on Vol Au Vent
- Egg Sandwich with Truffle Mayonnaise topped with freshly grated Black Truffle
- Organic Cucumber Sandwich with Cream Cheese and Dill Pesto
- 1823 Smoked Salmon, Beetroot Puree and Baeri Caviar



SWEETS

- Home baked Scones with Strawberry Jam and authentic British clotted cream
- Duo Chocolate Mousse with Passion Fruit Jelly
- 1823 Lemon Cream Cheese Cake
- Rose Choux with Strawberry and Lychee cream
- Selected Signature Macarons



Choose your pot from our extensive tea selection

Ronnefeldt Tea Star Collection add	100 THB
Glass of Prosecco Montellina add	290 THB
"Piccolo"- Bottle Moet Chandon Champagne add	960 THB





DELIGHTS & TREATS

Earl Grey Madeleine

Matcha Financier

Cranberry Earl Grey Muffin

Croissant

Pain Au Chocolat

Signature Scones

Strawberry Tart

Earl Grey Chocolate

Siam Delight

Jade Oolong

Red Velvet

French Opera



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++



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 SIGNATURE MACARONS

1 for 50 thb | 5 for 245 thb | 10 for 475 thb

1823 Bangkok Blend

White Truffle

Salted Caramel

Dark Chocolate

Vanilla

Rose

Yuzu

Earl Grey

Mango, Nam Dok Mai

Young Coconut

Blueberry

Passionfruit

Jasmine

LUXURY SORBET & ICECREAM

Big Scoop 90 thb | Small Scoop 70 thb

Flavors

Thai Milk Tea

Salted Caramel

Strawberry

Vanilla

Chocolate

Mango

Lime Sorbet



LUNCH SET MENU

11 am - 2pm



SIDES

Potato Wedges with Truffle Mayo 220
Crispy potato wedges tossed in parmesan and parsley, served with homemade truffle mayo

 Ceylon & Lemon Tea Rice 160
Jasmine rice cooked with Ceylon tea and lemo

Garlic Bread 160
Grilled baguette brushed with French butter and fresh garlic

Mashed potato 160
Classic smooth and creamy mashed potatoes



SANDWICHES

Roasted Vegetable Panini 290
Press toasted Panini bread with roasted zucchinis, eggplants and red peppers, tahini and spicy eggplant puree, dried cherry tomatoes and garlic mint yoghurt

1823 Classic Club Sandwich 340
Triple layered toasted sandwich bread, with mustard and saffron mayonnaise, crispy pancetta, cheddar cheese, poached chicken breast, fresh tomatoes and shredded lettuce, served with potato wedges



ALL DAY MENU

EGGS

Eggs Benedict 350
English muffins with two slow cooked eggs, topped with hollandaise sauce, served with rocket salad and your choice of smoked salmon or prosciutto

 1823 Truffled Scrambled Eggs 390
Two scrambled eggs with Darjeeling tea sea salt and truffle paste, dusted with Matcha tea and served with smoked salmon, avruga caviar and baguette

Croissant “oeuf ans jambon” 250
Warm croissant, sour cream and wholegrain dijon mustard topped with slow cooked eggs and parisienne ham & cheese

Eggs en Cocotte 380
Organic eggs baked in spicy chunky tomato stew with village mushrooms, sugar snap peas and potatoes topped with emmental cheese

Crab Cake Florentine 650
Generous Maryland crab cake, with sautéed baby spinach and brown butter hollandaise, tomato & orange salsa



PASTA

Farfalle Pesto 290
Farfalle pasta in 1823 pesto sauce with assorted organic cherry tomatoes and freshly grated grana padano parmesan cheese

1823 Lasagna 390
Baked pasta sheets layers with chunky pork and chicken, spicy tomato stew and béchamel sauce, topped with parmesan cheese foam

Grilled Chicken Penne 390
Penne pasta tossed in creamy red wine and tomato sauce, served with grilled chicken breast and grated parmesan

Matcha Carbonara with Truffle Oil 390
Tagliatelle tossed in parmesan and pecorino cheese, topped with a slow cooked egg, tea cured crispy pancetta and white truffle oil

Chorizo Aglio y Oilio with Prawns 450
Spaghetti tossed with tiger prawns seared in garlic, chili and spicy chorizo sausage, finished with shaved parmesan and fresh Italian basil



SALADS & STARTERS

MAIN DISHES

Soup of the Day	180
Today's flavor inspired by the market	
Smoked Salmon Croquette (1pc/3pc)	80/190
Crispy and creamy croquette filled with smoked salmon and gruyere cheese, served with dill aioli	
Classic Caesar Salad	290
Hand torn romaine lettuce tossed in homemade Caesar dressing, with crispy pancetta, croutons and a slow cooked egg (add grilled chicken 60THB)	
Chicken Confit & Rocket Salad	290
Pulled chicken breast confit with tuna sauce, on wild rocket leaves and shallot vinaigrette	
Kabocha Salad	250
Roasted Japanese pumpkin, beet root and carrot puree, fresh ricotta cheese and rocket leaves with lemon oil dressing	
Salad Nicoise	290
Hearty classic salad of romaine lettuce, black olives, hardboiled egg, potato chunks, French beans and tuna with lemon and olive oil	
 Seared Scallop	480
Three seared scallops on truffled cauliflower mousse, with shallot - caper vinaigrette and a sprinkle of whole leaf Kabusencha tea	
 1823 Dragonwell Pomelo Salad	390
Thai pomelo salad with dragonwell prawns, tea leaves and smoked salmon in tangy tamarind dressing infused with Pai Mu Tan tea	
Crab and Avocado	460
Blue swimmer crab meat in Apple capsicum dressing, served in an organic half avocado, with coriander mayonnaise and fresh apple, topped with avruga caviar	
1823 Crispy Crab Cake	690
Generous and crispy Maryland crab cake on mango and orange coulis, served with prosciutto, seasonal greens and baguette	

 Roasted Tea Chicken Rice	390
Roasted Chicken ballotine with da hong pao tea, ceylon & lemon tea rice, sautéed vegetables and oolong tea gravy	
 Lemongrass Gai Yang Laphed	390
Grilled chicken in chili-lemongrass marinade, served with Burmese style whole grains, fermented tea rice and seasonal greens	
 Pork Tenderloin Panang	395
Pork tenderloin in lapsang tea - paprika rub, creamy mashed potato, bok choy served with homemade panang curry sauce	
Classic Rosemary Chicken	395
Rosemary marinated Chicken breast on sautéed organic baby kale with parmesan and lemon, yam puree and natural gravy	
 Duck Breast	495
Pan roasted duck breast, roasted sweet purple & orange potatoes with orange-lavender red wine sauce	
Wild Caught Sea bass	420
Seared Sea bass in roasted onion soubise with a fennel, sweet corn & quinoa salad	
Miso Cured Salmon	495
Seared salmon marinated in saikyo miso, mashed potatoes and spicy roasted tomatoes with chili bean paste vinaigrette and rocket leaves	
 Filet De Boeuf	750
Ranger's valley pure Black Angus beef tenderloin, with truffled-butter, butternut puree, brocolini and vine tomato with smoked china-red wine sauce	

