LEGEND HAS IT THAT AFTERNOON TEA WAS STARTED IN THE MID-1800S BY THE DUCHESS OF BEDFORD.

AROUND THIS TIME, GAS OR OIL LIGHT WAS INTRODUCED IN WEALTHIER HOMES, AND EATING A LATE DINNER AROUND EIGHT OR NINE PM BECAME FASHIONABLE. AT THE TIME, THERE WERE ONLY TWO MEALS EACH DAY -- A MID-MORNING, BREAKFAST LIKE MEAL AND THE OTHER WAS AN INCREASINGLY LATE DINNER-LIKE MEAL.

THE STORY GOES THAT THE DUCHESS FOUND HERSELF WITH A "SINKING FEELING" AND DECIDED TO HAVE SOME FRIENDS OVER FOR ASSORTED SNACKS AND TEA. THE IDEA OF AN AFTERNOON TEA GATHERING SPREAD ACROSS HIGH SOCIETY AND BECAME A FAVORITE PASTIME OF LADIES OF LEISURE. LATER, IT SPREAD BEYOND THE HIGHEST ELITES AND BECAME MORE ACCESSIBLE FOR SOME OTHER SOCIOECONOMIC GROUPS.

FOR "THE" MRS. ASTOR, AFTERNOON TEA TIME BECAME AN OPPORTUNITY TO HOST INTIMATE GATHERINGS AT THE ST. REGIS NEW YORK WITH HER CLOSEST FRIENDS. AND WITH THAT, A ST. REGIS TRADITION WAS BORN.

THE ELEGANT RITUAL, CULTIVATED BY THE ASTOR FAMILY OVER 100 YEARS AT THE FLAGSHIP ST. REGIS IN NEW YORK CITY, IS BROUGHT TO LIFE EACH DAY AT ST. REGIS HOTELS AROUND THE WORLD. AFTERNOON TEA AT THE ST. REGIS BANGKOK – THAILAND'S FIRST ST. REGIS HOTEL – INFUSES THE CENTURY-OLD TRADITION TO CREATE AN UNFORGETTABLE AND DELIGHTFUL EXPERIENCE FOR GUESTS AND LOCALS ALIKE.

FROM 2.00 PM - 5.00PM AT THE ST. REGIS BANGKOK

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

# ALESSANDRO'S MIXOLOGIST FLIGHT FOR TWO 980

FOR AN AFTERNOON WITH A TWIST, ENHANCE TO THE "TIPPLE & NIBBLE" OF ALESSANDRO'S MIXOLOGIST FLIGHT INCLUDES AN INSPIRING COCKTAIL SET, WITH CREATIVE CUSTOM DRINKS TO INDULGE.

#### THE CLASSIC

#### • LA CORRIDA

TEQUILA, PASSION FRUIT, FRESH GINGER, HONEY, SUGAR, TABASCO

# • LA MARGHERITA

TEQUILA, COINTREAU LIQUEUR, LIME JUICE, SWEET & SOUR GRAPEFRUIT FOAM

#### THE MOLECULAR MIXOLOGY EXPERIENCE

#### • MINT LEAF

WHITE RUM, PEPPERMINT TEA, ELDERFLOWER SYRUP, LIME JUICE, CRÈME DE MENTHE WHITE LIQUEUR

#### • PINK MELLOW

VODKA, STRAWBERRY JUICE, ETERNAL SUMMER RED TEA, VANILLA ESSENCE SYRUP

# • SAKURA SPRING (CAVIAR)

VODKA, ROSE ESSENCE SYRUP, VANILLA SYRUP, WATERMELON JUICE

#### THE TIPPLING TEA

#### • HENDRICK'S TIPPLING TEA

HENDRICK'S GIN, SAUVIGNON BLANC, ELDERFLOWER SYRUP, FRESH RASPBERRY, CUCUMBER, ORANGE MARMALADE



Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

#### THAI AFTERNOON TEA FOR TWO

#### 950

1,800

#### **SCONES**

COCONUT SCONES
PINEAPPLE, GINGER, TANGERINE, AND LIME JAM,
CLOTTED AND WHIPPED CREAM

#### SAVORY

TAPIOCA BALLS WITH PORK FILLING
THAI ROYAL STEAMED DUMPLINGS WITH FISH
SPICY SALMON FRESH SPRING ROLLS
ROYAL LEAF WRAPPED BITES
TUNA SALAD IN GOLDEN CRISPY CUP
CHICKEN CURRY PUFFS

#### **SWEET**

THAI COCONUT BALLS
SWEET STICKY RICE WITH SHRIMP
SERGEANT CROWN
STICKY LAYERS CAKE
LOOK CHOOP AND GOLDEN SWEET FLOSS
STEAMED FLOUR WITH COCONUT FILLING

# SCANDINAVIAN AFTERNOON TEA FOR TWO

# SCONES

WARM TRADITION RAISIN SCONES
DEVONSHIRE CLOTTED CREAM, CHANTILLY CREAM
MIXED BERRY JAM, STRAWBERRY JAM

#### SAVORY

"OYSTER SHELLS" WITH HAMACHI AND CAVIAR DILL PRAWNS WRAPPED IN KOHLRABI PIGEON AND MUSHROOM PITHIVIER HOUSE CURED GRAVLAX WITH RYE BREAD CRAB AND CUCUMBER ROLLS

#### **SWEET**

PRALINE OF FROZEN MINT AND CORIANDER
PETIT CHOUX WITH ALMOND AND APPLES
BEETROOT FUDGE
GINGER PUDDING WITH CRYSTALIZED GINGER
ORANGE CAKE WITH STRAWBERRIES
ALMOND MILK PANNA COTTA WITH RHUBARB

#### A FINE SELECTION OF TEAS AND COFFEES

# PERRIER-JOUËT GRAND BRUT NV, FRANCE GLASS 1,300 BOTTLE 6,500

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

#### ST. REGIS EXCLUSIVE BLEND TEA

THIS SOPHISTICATED GREEN TEA AND BLACK TEA BLEND IS LIGHT AND SPARKLING, AND ONCE INFUSED, TRANSFORMS INTO A RICH AND ELEGANT INFUSION ACCENTED BY MALTY NOTES OF WHITE CHOCOLATE AND NUTS. WHITE ROSE AND JASMINE BLOSSOMS SUFFUSE THE TEA WITH A QUIET FLORAL AFTERTASTE.

#### **BLACK TEA**

#### ENGLISH BREAKFAST TEA

VERY STRONG AND FULL-BODIED WITH LIGHT FLORAL UNDERTONES. THIS TWG BROKEN-LEAF BLACK TEA IS PERFECT WITH MORNING TOAST AND MARMALADE.

#### 1837 BLACK

TWG TEA'S RENOWNED SIGNATURE TEA, 1837 BLACK IS A UNIQUE BLEND OF BLACK TEA WITH NOTES OF FRUITS AND FLOWERS FROM THE BERMUDA TRIANGLE WHICH LEAVES A LINGERING AFTERTASTE OF RIPE BERRIES, ANISE, AND CARAMEL. A TIMELESS CLASSIC.

#### CHOCOLATE TEA

A RICH TWG BLACK TEA BLENDED WITH REAL MORSELS OF DARK CHOCOLATE AND COCOA BEANS, YIELDING A TRULY ENVELOPING AND LINGERING AFTERTASTE. A PERFECT DESSERT TEA.

#### EARL GREY

# FRENCH EARL GREY

A FRAGRANT VARIATION OF THE GREAT CLASSIC, THIS TWG BLACK TEA HAS BEEN DELICATELY INFUSED WITH CITRUS FRUITS AND FRENCH BLUE CORNFLOWERS.

#### **BLUE TEA**

# ORANGE BLOSSOM OOLONG

A PROMENADE THROUGH A GARDEN OF MYSTERIES. A UNIQUE CHINA OOLONG THAT YIELDS LIGHT AND FLOWERY NOTES, CREATING AN ENCHANTING ROUNDNESS WITH A DELICATE ESSENCE OF ORANGE BLOSSOM. A GRAND TWG BREAKFAST TEA.

#### MINT TEA

# MOROCCAN MINT TEA

A GREAT FAVOURITE, THIS FINE TWG GREEN TEA IS PERFECTLY BLENDED WITH SUAVE AND STRONG SAHARA MINT. A TIMELESS CLASSIC.

# JASMINE TEA

#### JASMINE QUEEN TEA

INTOXICATING TWG JASMINE FLOWERS ENHANCE THE SPARKLING ELEGANCE OF THIS DELICATELY FASHIONED GREEN TEA.

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

# BEER

SINGHA LAGER, THAILAND	240
CHANG LAGER, THAILAND	240
TIGER LAGER, SINGAPORE	240
CHALAWAN PALE ALE, THAILAND	290
CHATRI IPA, THAILAND	290
ASAHI LAGER, JAPAN	340
BEERLAO, LAOS	340
HEINEKEN LAGER, HOLLAND	340
CORONA LAGER, MEXICO	340
HOEGARDEN WHEAT BEER, BELGIUM	340
PAULANER LAGER, GERMANY	340

# MINERAL WATER

EVIAN 33 CL.	180
PERRIER 33 CL.	180
ACQUA PANNA 50 CL.	250
SAN PELLEGRINO 50 CL.	250
EVIAN 75 CL.	280
PERRIER 75 CL.	280
ACQUA PANNA 75 CL.	280
SAN PELLEGRINO 75 CL.	280

# SOFT DRINK

PEPSI	160
PEPSI MAX	160
MIRINDA ORANGE	160
7 UP	160
REDBULL	180
GINGER ALE	210
SODA WATER	210
TONIC WATER	210

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#### ROYAL DARJEELING

THE KING OF INDIA TEAS, THIS TWG FIRST FLUSH BLACK TEA BOASTS AN EXQUISITE FRAGRANCE AND VIBRANT, SPARKLING TASTE THAT DEVELOPS REMARKABLE OVERTONES OF RIPE APRICOTS. AN EXQUISITE DAYTIME TEA.

# JAPANESE GREEN TEA EMPEROR SENCHA

A FINE TWG TEA WITH A SUBTLE TASTE, THIS INVIGORATING JAPANESE GREEN TEA IS IDEAL DURING OR AFTER A MEAL, AS IT IS RICH IN VITAMIN C AND CONTAINS LITTLE THEINE.

#### RED TEA

#### VANILLA BOURBON TEA

RED TEA FROM SOUTH AFRICA BLENDED WITH SWEET TWG VANILLA. ENVELOPING, THIS THEINE-FREE TEA CAN BE SERVED WARM OR ICED AT ANY TIME OF THE DAY, AND IS PERFECT FOR CHILDREN AS WELL.

#### ETERNAL SUMMER TEA

A FRAGRANT SOUTH AFRICA RED TEA EMBELLISHED WITH NOTES OF SWEET SUMMER ROSE BLOSSOMS ACCENTED WITH RAW BERRIES WHICH FINISH WITH A LINGERING AFTERTASTE REMINISCENT OF RIPE TUSCAN PEACHES. A THEINE-FREE TEA TO BE ENJOYED HOT OR ICED AT ANY TIME OF THE DAY.

# $HERBAL\ TEA$

#### CHAMOMILE

SOFT AND SOOTHING, THESE RARE TWG TEA CHAMOMILE FLOWERS BOAST A RICH HONEY AROMA AND YIELD A GOLDEN, THEINE-FREE CUP.

# EXCLUSIVE TEA SILVER MOON

A TWG BLEND OF GREEN TEAS ACCENTED WITH A GRAND BERRY AND VANILLA BOUQUET.SUAVE, WITH JUST A HINT OF SPICE. A TEA FOR THAT SPECIAL MOMENT.

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#### **DESSERT**

CHOCOLATE AND ALMOND CRUSTED PROFITEROLES SPEARMINT INFUSED ICE CREAM	450
SOFT SWEET MERINGUE AND MASCARPONE FRESH MANGO, PASSION FRUIT BUTTER AND STRAWBERRY CAVIAR	450
ST. REGIS NEW YORK VANILLA CHEESE CAKE BLUEBERRY AND WHITE CHOCOLATE	450
WARM APPLE CRUMBLE CARAMELIZED APPLE AND VANILLA CUSTARD	450
ST. REGIS HOT CHOCOLATE LAVA BOWL SALTED CARAMEL ICE CREAM AND HAZELNUT BRITTLE	450
FRESH CUT SEASONAL FRUIT	450
MANGO STICKY RICE FRESH MANGO AND COCONUT MILK	450

# DAILY ICE CREAM AND SORBET

1 SCOOP	150
2 SCOOPS	250
3 SCOOPS	400

# CHEESE

IMPORTED EUROPEAN CHEESE
ALL CHEESE SERVED WITH CRISP BREADS,
CHUTNEY, DRIED FRUIT
3 CHEESES 700
5 CHEESES 1,200

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# COFFEE SELECTION

HOT OR ICED

AMERICAN COFFEE	19
ESPRESSO	16
CAFFÉ RISTRETTO SHORT ESPRESSO	16
CAPPUCCINO	20
MACCHIATO ESPRESSO, MILK FOAM	19
LATTE ESPRESSO, STEAMED MILK	20
CAFFÉ LUNGO LONG ESPRESSO	19
CAFFÉ MOCHACCINO CAPPUCCINO, COCOA POWDER	20
CAFFÉ VIENNA ESPRESSO, WHIPPED CREAM, COCOA POWDER	35

FLAVOR YOUR COFFEE HAZELNUT, CARAMEL, CINNAMON, CHOCOLATE, VANILLA

210

190

380

#### TEA TIME COCKTAILS

EARL GREY RICKEY

COFFEE, MILK, ICE, BLENDED
DECAFFEINATED COFFEE

FRAPPUCINO

BLENDING THE UNIQUE CHARACTERISTICS OF SPIRITS AND TEAS CREATES A FASCINATING AND UNIQUE EXPERIENCE. THE COMBINATION DEEPENS THE COMPLEXITY OF BOTH, BUT WITH A SATISFYING FRESHNESS.

EARL GREY INFUSED TANQUERAY GIN, LEMON JUICE,
ALMOND SYRUP, SALT AND SODA WATER

1837 MARTINI	380
1837 TWG BLACK TEA, INFUSED KETEL ONE VODKA,	
MARTINI BIANCO, RASPBERRY, AND VANILLA	

AROMA LASTING	380
BLOSSOM OOLONG TEA, INFUSED KETEL ONE VOD	KA,
APPLE JUICE, LIME JUICE, CINNAMON SYRUP, TONIC	WATER

# ALCOHOLIC COFFEE COCKTAIL

CAPPUTINI KETEL ONE VODKA, BAILEYS, KAHLUA, COFFEE	380
THE WIND UP BIRD CHRONICLE LIGHT RUM, DARK RUM, COFFEE, CINNAMON SEED	380
THE WAKE UP 10 CANE RUM, AMARETTO, COFFEE, CLOVE PODS	380

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# MINI INSPIRED SANDWICHES

CLASSIC REUBEN SANDWICH	500
CORNED BEEF, SWISS CHEESE AND	
RUSSIAN DRESSING	
CROQUE MONSIEUR	500
SHAVED BLACK FOREST HAM,	
GRUYERE CHEESE AND BÉCHAMEL SAUCE	
SHRIMP COCKTAIL BAGUETTE	600
POACHED WHITE SHRIMP,	000
ICEBERG LETTUCE AND COCKTAIL SAUCE	
ICEBERG LETTUCE AND COCKTAIL SAUCE	
GRILLED MUSHROOMS	500
TOASTED SOURDOUGH,	
MELTED TALEGGIO CHEESE AND SPINACH	
OPEN FACED OVEN ROASTED TOMATO	450
AND BASIL	130
WHOLE-WHEAT, KALAMATA OLIVES	
AND GOAT'S CURD	
MIND GOME & COND	
WAGYU SKIRT STEAK SANDWICH	800
ROMAINE LEAVES, TOMATO AND	
CHILLI RELISH	

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# VIRGIN

NO BITE RED SNAPPER TOMATO, FRESH LEMON, WORCHESTERSHIRE, TABASCO, BLACK PEPPERCORN, CAYENNE, CELERY SALT	220
HANGIN' AROUND FRESH CANTALOUPE, GUAVA, GINGER, LEMON, HONEY, SODA	220
THE SWEET SPOT FRESH CRUSHED STRAWBERRY, FRESH PINEAPPLE, LEMON, APPLE	220
BIRD DOG SMASHED RASPBERRIES, GRAPEFRUIT, WHITE GRAPE, LIME	220
SPARKLE AND SHINE FRESH POMELO, ORANGE, FRESH KAFFIR LIME, ORGEAT, CINNAMON SUGAR	220
HEALTHY JUICES	
STILE DI VITA APPLE, BEETROOT, CARROT, LEMON	240
CAMPAGNA CARROT, ORANGE, PINEAPPLE, CELERY	240
FRESCHEZZA CARROT, RED APPLE, HONEY	240
SMOOTHIES  MANGO LASSIE RASPBERRY STRAWBERRY HONEY YOGHURT VANILLA APPLE PEACH	210

# FRESHLY SQUEEZED JUICES

ORANGE, APPLE, PINEAPPLE	24(
WATERMELON, MANGO, CARROT	
GUAVA, LIME	

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# **SNACKS**

HALF DOZEN FRENCH OYSTERS NATURAL, KILPATRICK, OR ROCKEFELLER	600
KAVARI AVRUGA CAVIAR BOILED EGG, SHALLOTS, BLINIS	3,500
IBERICO HAM HAND CUT, GRILLED CIABATTA	1,200
AKAMI TUNA TARTAR AVOCADO CREAM, WASABI CRISPS	420
DEEP FRIED PRAWNS, BRIOCHE AND PARMESAN GARLIC, SAFFRON AIOLI	380
ASPARAGUS, ARUGULA AND PARMESAN LEMON VINAIGRETTE	280
LOCAL OCCASIONS	
SEARED TUNA FRESH POMELO, FRIED SHALLOTS	550
LARB TORD Spicy fried minced pork balls	450
NUEA DAD DIEW TORD THAI SPICED WAGYU BEEF JERKY	450
GAI TORD NAM PLA SPICED CHICKEN WINGS	450
GRILLED BEEF CELERY, TOMATO, SHALLOTS AND SPICY DRESSING	650
DEEP FRIED VEGETABLE SPRING ROLL	400

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CARROT, VERMICELLI AND SWEET PALM SAUCE