

1823
TEA LOUNGE
by 



Teehaus Ronnefeldt

Serving the world's finest teas since 1823

Teehaus Ronnefeldt was founded in 1823 by Johann Tobias Ronnefeldt in Frankfurt, Germany.

Ronnefeldt is one of the world's oldest tea companies 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 which Russian dignitaries frequented. Swiftly, Johann became a principal 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

SAVOURY

1823 Prawn Cocktail Skagen
Organic Cucumber Sandwich
Pistachio Foie Gras Lollipops
Petrossian Smoked Salmon



DESSERT

Traditional Home Baked Scones
Whole Strawberry Jam
Devonshire Clotted Cream



Peanut Mini Cupcake
Chocolate Mandarin Cake



Honey & Yuzu Panna Cotta



1823 Signature Macarons



PRICE SET	For 1	750
	For 2	1,370

Cake & Dessert

Endless Mango | 250

Mango nam dok mai
passion fruit caramel sauce, almond & coconut tart

Macadamia Chocolate Tart | 280

Macadamia nuts, chocolate ganache, vanilla tart

Red Berry Fields | 260

Strawberry, raspberry & cherry confit,
supreme vanilla mousse, almond & vanilla biscuit

Sunrise Diamond | 250

Ronnefeldt's Morgentau tea, mango,
apricot & passion fruit compote, coconut mousse

Earl Grey & Mandarin | 260

Ronnefeldt's Assam Earl Grey mousse,
mandarin orange compote, chocolate sable

Crunchy Caramel Chocolate | 280

64% tainori chocolate mousse, peanut,
salted caramel

Homemade Scone | 90

With whole fruit strawberry jam,
Devonshire clotted cream



Long Lunch

Set Menu including 1 Iced Tea of the Day

STARTER

Soup of the Day

or

Salad Nicoise

Hearty classic salad of romaine lettuce, black olives,
hardboiled egg, potato chunks, French beans and tuna
with lemon and olive oil

or

Smoked Salmon Croquette

A crispy and creamy croquette with smoked salmon,
cream, white wine and Gruyere cheese.
served with dill aioli.

MAIN COURSE

Roasted Chicken Breast

Roasted root vegetables, mashed potatoes
and rosemary sauce

or

Pork Schnitzel

Thinly pounded pork fried in crispy breadcrumb,
with German potato salad, fresh lemon and anchovy

or

Wild Caught Sea bass

Seared sea bass in roasted onion soubise with
fennel-corn quinoa salad

or

Baked Salmon Trout en Papillote

With parsley butter, baby potatoes, sugar snaps
and cherry tomatoes

590 THB

or

Steak & Fries

Seared Australian beef tenderloin grain
fed 100 days, French fries and béarnaise sauce

790 THB

CAKE OF THE WEEK

LUNCH MENU

11 am - 2 pm

Quick Lunch

Set Menu including 1 Iced Tea of the Day

STARTER

Soup of the Day

or

Salad Nicoise

Hearty classic salad of romaine lettuce, black olives, hardboiled egg, potato chunks, French beans and tuna with lemon and olive oil

MAIN COURSE

Grilled Chicken Penne

Penne pasta tossed in creamy red wine tomato sauce, served with grilled chicken breast and grated Parmesan cheese

or

Rigatoni Pasta Pesto

Walnut rocket pesto, fresh pecorino Romano cheese

or

Orichette Pasta Arrabiata

Baby spinach, spicy homemade tomato & capsicum sauce, grated parmesan 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 ICECREAM

Big Scoop 90 thb | Small Scoop 70 thb

Flavors

Thai Milk Tea

Strawberry

Vanilla

Chocolate

Coconut

Hokkaido Milk

Mango





LUNCH SET MENU

11 am - 2 pm

SANDWICHES

Ham & Cheese Croissant | 250

Homemade croissant,
extra mature cheddar cheese, cooked ham

Egg & Tuna Toast | 250

Tuna mayonnaise, capers, red onion,
cucumber, half boiled egg

Petrossian Smoked Salmon Sandwich | 290

Scottish smoked salmon, cream cheese and dill spread,
red onion, lettuce

1823 Club Sandwich | 350

Saffron mayonnaise, crispy pancetta, cheddar cheese,
poached chicken breast, fried egg



ALL DAY MENU

EGGS

Eggs Benedict | 350

English muffins with two slow cooked eggs, topped
with hollandaise sauce, served with rocket salad
and your smoked salmon

1823 Truffled Scrambled Eggs | 390

Two scrambled eggs with Darjeeling tea sea salt
and black truffle, dusted with Matcha tea and served with
smoked salmon, avruga caviar and baguette

Avocado Omelette | 390

With chives and dill stuffed with mozzarella cheese and
avocado mash. side of bacon and grape tomatoes

Crab Cake Florentine | 650

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

PASTA

Rigaton Pasta Pesto | 350

Walnut rocket pesto, fresh pecorino Romano cheese

Orichette Pasta Arrabiata | 390

Baby spinach, spicy homemae tomato & capsicum sauce,
tiger prawns seared, grated parmesan cheese

Grilled Chicken Penne | 390

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

Carbonara with Black Truffle | 450

Spaghetti tagliatelle tossed in parmesan and pecorino cheese,
topped with a slow cooked egg, tea cured crispy pancetta
and black truffle



SALADS & STARTERS

Soup of the Day | 180

Today's flavor inspired by the market

Salad Nicoise | 290

Hearty classic salad of romaine lettuce, black olives, hardboiled egg, potato chunks, French beans and tuna with lemon and olive oil

Chicken Caesar Salad | 350

Baby cos lettuce topped with parmesan cheese, grilled organic chicken thigh, homemade caesar dressing

Smoked Salmon Croquette (1pc/3pc) 80/190

Crispy and creamy croquette filled with smoked salmon and gruyere cheese, served with dill aioli

1823 Prawn Cocktail Skagen | 390

Homemade mayonnaise, dill, red onion, fresh lemon, marinated salmon roe

Foie Gras Terrine with Brioche, Pickles | 550

Dried fig jam and gherkins, beetroot

1823 Crispy Crab Cake | 690

Generous and crispy Maryland crab cake on mango and orange coulis, served with prosciutto, seasonal greens and baguette

Petrossian Smoked Salmon | 980

Sour cream, baby potatoes & mashed leaf salad



MAIN DISHES

Roasted Chicken Breast | 390

Roasted root vegetables, mashed potatoes and rosemary sauce

Wild Caught Sea bass | 420

Seared Sea bass in roasted onion soubise with a fennel, sweet corn & quinoa salad

Baked Salmon Trout en Papillote | 450

With parsley butter, baby potatoes, sugar snaps and cherry tomatoes

Pork Schnitzel | 450

Thinly pounded pork fried in crispy breadcrumb, with German potato salad, fresh lemon and anchovy

Steak & Frites | 750

Seared Australia beef tenderloin grain fed 100 days, French fries and béarnaise sauce

Grilled Rack of Lamb | 790

Natural lamb jus and a green herb risotto with fresh spearmint and parsley

