

AFTERNOON TEA

THB 2,100 for two persons

Served in the elegant Peacock Alley, our afternoon tea includes a selection of finger sandwiches, freshly baked scones and loose leaf teas accompanied by mouth-watering pastries, created by Pastry Chef Andrea Noli



• SELECTION OF SANDWICHES •

Fresh fig, creamy brie and balsamic pearls (v)
Thai tung thong, crispy golden pocket with vegetables (v)
Bagel with salmon gravlax, dill and cream cheese
Tiger prawn caesar wrap
Lobster salad in savory cone
Waldorf salad with homemade smoked chicken

• PASTRIES •

Lemon meringue tartlet
Blueberry choux
Salted caramel macaroon
Coconut mousse, pineapple - lime cake
Dark chocolate crunch fudge
New York cheese cake, strawberry glaze

• SCONES •

Freshly baked every day in our pastry kitchen
Served with clotted cream, lemon curd
and homemade strawberry jam

Billecart - Salmon Champagne Afternoon Tea
includes 2 glasses of Champagne

3,800



Kindly notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

* Prices are subject to prevailing government tax and service charge.

MARIAGE FRÈRES TEA CELLAR

BLACK



• FRENCH BREAKFAST TEA •

This full-bodied blend is refined, strong on color and aroma.

• EARL GREY FRENCH BLUE •

A fragrant, light black tea with the exquisite flavors of bergamot.

• DARJEELING PRINCETON •

A refined and subtle blend of first flush teas from various estates.

A brisk, flowery tea, perfect for the late afternoon.

• MARCO POLO •

A marvelous fruity & flowery black tea,

Mariage Frères' overwhelming success is a mysterious blend
with fragrances of Chinese and Tibetan flowers.

• PLEINE LUNE •

This poetic blend combines fragrances evoking the feast of the full moon:

fruits, rare spices, and the sweet taste of honey.

• PU-ERH •

Known in the Far East for its medicinal properties, pu-erh has a completely unique taste.

This deep red liquor fills the palate with a pleasantly earthy yet slightly sugary taste.



For black tea, please allow a brewing time of 5 minutes

MARIAGE FRÈRES TEA CELLAR

BLUE



• THAÏ ORCHIDÉE (+ THB 100) •

This outstanding blue tea from the Thai hills in the Golden Triangle is proof of the magic of local soil and climate. Fresh, mild and it is long in the mouth.

• GRAND OOLONG •

Perfect for late afternoon and evening, this oolong tea has a very aromatic and delicate flavor.



For blue tea, please allow a brewing time of 5 minutes

GREEN



• FUJI YAMA •

Grown on the surrounding slopes of Fuji Yama, this tea offers an excellent initiation to the subtleties of Japanese green tea.

• SAKURA •

A fragrant light green tea, with the sensual and fruity sensation of Japanese cherry blossom.

• JASMIN MANDARIN •

A top grade Chinese green tea assorted with jasmine flowers.

• THÉ SUR LE NIL •

An exotic green tea with citrus fruits and refined spices.



For green tea, please allow a brewing time of 4 minutes

MARIAGE FRÈRES TEA CELLAR

WHITE



• MADAM BUTTERFLY (+ THB 100) •

Silky and expressive in body. This composition of white tea, flowers and fruits is Mariage Frères' ode to Puccini's opera.



For white tea, please allow a brewing time of 7 minutes

HERBAL



• MARCO POLO ROUGE •

Scented with fruits and flowers from China and Tibet, it develops a refined and unique velvety taste. This Rooibos tea is naturally caffeine-free.

• LEMONGRASS PANDAN BUTTERFLY •

An elegant and vivid infusion of Thai lemongrass and pandan with a fresh and powerful aroma.

• CHAMOMILE •

This fabulous chamomile yields a smooth liquor, exhaling pleasant long-lasting aromas.



For herbal tea, please allow a brewing time of 5 minutes

À LA CARTE



CHEESE BOARD **	590
Grissini, water cracker, fig, walnut, dried fruit, French bread	
CHARCUTERIE BOARD	980
Pâté en croûte, chicken liver mousse, dried saucisson, chorizo, pavé with spices	
18 months aged iberico ham, French bread, homemade pickles	
HALF DOZEN GILLARDEAU OYSTERS	900
Mignonette, lemon, tabasco	
FOIE GRAS BRUSCHETTA	460
Mango chutney	
THAI SPICED CHICKEN WRAP	340
Chili - tamarind sauce	
STEAK TARTAR	480
Sourdough bread, French fries	
FISH AND CHIPS	400
Malt vinegar, tartar sauce	
VEGGIE BOWL (V)	310
Chargrilled pumpkin, sweet potato,	
Roasted eggplant, quinoa, onsen egg, balsamic cream	
ALL DAY EGGS BENEDICT **	370
Poached egg, ham or smoked salmon,	
Hollandaise on English muffin	
CROQUE MONSIEUR **	380
Multigrain loaf, ham, gruyère, black truffle	
AVOCADO CHICKEN SANDWICH	390
Toasted multigrain, chicken, egg, iberico ham,	
Sun-dried tomato, crushed avocado	
BEEF BURGER SLIDERS	690
Aged cheddar, pickled cucumber	



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** Contains Pork

DESSERT



WHITE CHOCOLATE CRÈME BRÛLÉE	180
Silky crème brûlée infused with white chocolate and served with strawberry sorbet	
RASPBERRY- CLAFOUTIS	220
Sweet raspberries tucked into light custard, topped with almond crumble and served with vanilla ice cream	
RED FRUIT GRATIN	200
Baked red fruit with melted breadcrumbs, Passion fruit sabayon and vanilla ice cream	
ORANGE CHOCOLATE SAINT HONORÉ	220
Tangerine tartlet, topped with a traditional French chocolate choux and Tahitian vanilla cream	
SIAMESE DARK CHOCOLATE LAVA CAKE	220
Warm chocolate cake made with 60% chocolate from Chiang Mai and served with Thai tea ice cream	
CITRUS FRUIT SALAD	180
Refreshing fruit salad with Thai spices and lemon sorbet	
HOMEMADE SORBET & ICE CREAM (1 scoop)	80



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BEVERAGE



CHAMPAGNE & SPARKLING

Glass | Bottle

Billecart-Salmon, Brut Réserve NV

1,100 | 4,750

Mareuil-sur-Ay, France

Billecart-Salmon, Brut Rosé NV

5,350

Mareuil-sur-Ay, France

Gramona, la Cuvée Gran Reserva Brut Cava 2013

420 | 2,000

Catalonia, Spain

WHITE WINE

Chablis, Domaine Testut, Vieilles Vignes 2017

500 | 2,500

Burgundy, France

Chardonnay, Kumeu River, Village 2016

390 | 1,900

Auckland, New Zealand

Pinot Grigio, Nals Margried 2017

420 | 2,000

Alto Adige, Italy

Sauvignon Blanc, Wairau River 2017

440 | 2,100

Marlborough, New Zealand



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BEVERAGE



ROSÉ WINE

Glass | Bottle

Château Maris, Rosé de Nympe Emue, 2016

400 | 2,000

Roussillon, France

RED WINE

Château Massereau, Bordeaux Superieur 2016

460 | 2,300

Bordeaux, France

Malbec, Susana Balbo, Ben Marco 2015

400 | 2,000

Mendoza, Argentina

Pinot Noir, Domaine Faiveley 2016

700 | 3,500

Burgundy, France

Sangiovese, Chianti Classico, Fontodi 2014

550 | 2,700

Tuscany, Italy

Shiraz, Kaesler, Stonehorse 2016

440 | 2,100

Barossa Valley, Australia

PORT & SHERRY

Van Zellers, Ruby Port

300

Douro, Portugal

Equipo Navazos 'Casa del Inca', Pedro Ximenez

370

Montilla Moriles, Spain



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BEVERAGE



COCKTAILS

SIGNATURES

420

Lady Pavo

Beefeater Gin, Butterfly Pea Tea, Orange Juice, Honey Syrup, Lime Juice, Magnolia Essence

Boulevard

Absolut Vodka, White Vermouth, Black Tea, Lime Juice, Jasmine Syrup

Smoky Tail

Mitcher's Bourbon, Red Vermouth, Smoked Tea, Homemade Tea Bitters

Golden Gown

Iron Balls Gin, White Vermouth, Peach Tea, Gramona Gran Reserva Brut Cava

CLASSICS

Martini

380

Beefeater 24 Gin, Dry Vermouth

Negroni

420

Tanqueray Gin, Campari, Red Vermouth

Old Fashioned

450

Mitcher's Bourbon, Sugar, Angostura Bitters

Pisco Sour

360

Pisco de los Demonios, Lemon Juice, Egg white, Honey



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BEVERAGE



GIN

Beefeater 24, England	390
Boodles, England	400
Hendrick's Gin, Scotland	480
Iron Balls, Thailand	380
Roku, Japan	420
Tanqueray, England	380
The Botanist, Scotland	460

* Gin is served with Fever-Tree Premium

Tonic or Fentiman's Light Tonic Water

RUM

Havana Club 3 Years	320
Havana Club 7 Years	340
Diplomático Reserva	380
Exclusiva	

VODKA

Absolut Elyx	400
Ketel One	360
Grey Goose	380

WHISKY

Chivas Regal 18 Years	550
Jameson Whiskey	300
Michter's Bourbon	450
Johnnie Walker Gold Reserve	450
Hibiki Harmony	880

LIQUERS

Khalúa	280
Amaretto	320
Baileys	280
Cointreau	300
Drambuie	300
Fernet-Branca	300

SINGLE MALT

The Glenlivet 15 Years	750
Laphroaig 10 Years	750
Macallan 12 Years	790
Talisker 10 Years	660

BEER

Asahi, Japan	240
Mahanakhon, White Ale, Thailand	250
Whale Pale Ale, Thailand	350
Sculpin IPA, United States	390

COGNAC

Martell Cordon Bleu, France	1,250
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BEVERAGE



COFFEE

Ristretto	120	Café Macchiato	140
Single Espresso	120	Café Latte	160
Double Espresso	140	Cappuccino	160
Americano	140	Mocha	200

ICED BEVERAGE

White Orange Latte	200
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Iced espresso with steamed milk, creamy white chocolate and orange

Coconut Vienna	180
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Iced espresso served with coconut whipped cream and vanilla

Arabica Soda	180
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Iced espresso topped with arabica flavored soda

Signature Iced Chocolate	220
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Recipe by our executive pastry chef Remy Janicot

Spiced Thai Iced Tea	180
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Iced black tea, herbs and sweetened condensed milk

JUICE	160
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Freshly squeezed

orange | pineapple | watermelon

SOFT DRINKS

Homemade Lemonade	120
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Fentimans Rose Lemonade Ginger Ale	250
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Coca Cola Coca- Cola Zero	110
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MARIAGE FRÈRES TEA CELLAR



BLACK

220

French Breakfast Tea

This full-bodied blend is refined, strong on color and aroma.

Earl Grey French Blue

A fragrant, light black tea with the exquisite flavors of bergamot.

Marco Polo

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GREEN

220

Fuji Yama

Grown on the surrounding slopes of Fuji Yama, this tea offers an excellent initiation to the subtleties of Japanese green tea.

Sakura

A fragrant light green tea with the sensual and fruity sensation of Japanese cherry blossom.

Jasmine Mandarin

A top grade Chinese green tea assorted with jasmine flowers.

HERBAL

220

Marco Polo Rouge

Scented with fruits and flowers from China and Tibet, it develops a refined and unique velvety taste. This Rooibos tea is naturally caffeine-free.

Lemongrass Pandan Butterfly

An elegant and vivid infusion of Thai lemongrass and pandan with a fresh and powerful aroma.

Chamomile

This fabulous chamomile yields a smooth liquor, exhaling pleasant long-lasting aromas.



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