



*SURIYASAI TEAROOM*

Baan Suriyasai brings you the sense of heritage for this centuries-old tradition of enjoying afternoon tea with friends and families. Served with the Suriyasai’s uniquely historical ambience, the set includes a gorgeous selection of Thai and western style savories, pastries and sweet treats. The little morsels taste even better when enjoyed with a pot of our signature Suriyasai tea, or the gourmet Mariage Frères tea.

SURIYASAI TEA

Meticulously selected from the choicest leaves.  
The art of exquisite time-honored tea ritual in Thai traditional style.

SURIYASAI SIGNATURE

Sweet Remembrance

A Fruity Blend of Green and Oolong Tea

Delicate tea leaves are plucked in the morning and meticulously mingled with the lovely floral impressions. The soothing green tea and oolong blend takes you to discover the one-of-a-kind characteristic of each element; peony, raspberry, rose and jasmine. This refined, sensual tea is the true pride of Suriyasai.

285-

Oriental Beauty

Premium Green Tea Scented with Jasmine Rice and Osmanthus

A tea master’s disclosure of harmonic and glorious creation. Velvety, exquisite organic green tea is infused with the notable fragrance of just-cooked Thai jasmine rice. Sweet osmanthus cites the comforting floral feel that will exhilarate your mind. Good tea gives you such a feeling of ease and satisfaction. The better one elegantly unfolds the beauty of the world around you. This is the one.

285-

SURIYASAI SELECTION

English Breakfast

The Classic British Blended Black Tea

The classic strong-flavored blend of Assam and Ceylon teas with a subtle fruity and floral aroma. A perfect accompaniment to rich and greasy menus.

255-

Organic Earl Grey

Citrusy and Mild Black Tea

Dubbed as “the Champagne of teas”, the treasured Darjeeling comes with an enticing hint of bergamot. An addition of good quality milk or a slice of lemon makes this tea so heavenly.

255-

Blooming Jade

Flowery and Refreshing Green Tea

A real luxury brewed properly. Delicately perfumed with jasmine and rose, Blooming Jade offers a mesmerizing sip of the finest green tea that lingers on.

255-

Exotic Touch

White Tea Enhanced with Tropical Fruity Flavors

An especially lively, clean, antioxidant-rich white tea that refreshes the palate. Notably aromatic with real essences of pineapple and mango.

255-



**My Sunshine**

*Fruity Tea with Mint Infusion*

Brighten up the mood with this perfect combination of various fruits and herbs: apple, roselle, lemongrass, orange and peach. A delightful reminiscent of a stroll in the fruit orchard.

255-

**Blue Pomegranate**

*Mellow Tea for Blueberries & Pomegranate Lovers*

This jewel-bright tea is specially crafted with a fine selection of fruits and flowers, especially blueberries and pomegranates. An excellent thirst quencher for the hot summer days.

255-

**Mint Breeze**

*Refreshing Peppermint Green Tea*

A soft, refreshing touch on your palate and umami that is just right. Beautifully handled tea leaves are perfumed with peppermint, a plant known to help stimulate the sense, soothe stress and clear congestion. If you've had a tough cough or just really a bad day, a cup of China Mint is what you need to brighten things up

255-

**Vanilla Rooibos**

*African Red Tea with Vanilla and Citrus Essences*

Experience the flavor spectrum of Africa's finest red tea. The sweet vanilla aroma wonderfully blends with mild citrus essence to create this gentle rarity.

255-



**MARIAGE FRÈRES TEA**

**PREMIUM TEA**

**King's Tea**

*Blue tea bergamot, vanilla & rose*

The king has his own secret blend of blue teas from Thailand flavoured with royal spices and bergamot studded with pink and yellow rose petals. Perfect for Father's Day, to celebrate a birthday, or as a token to one's sweetheart or best friend – behold a new royal present.

425-

**Happy Queen**

*Green tea citrus, flowers & exotic fruits*

The Queen takes green tea flavoured with citrus, pomegranate flowers, zests of fruit, morsels of pineapple and peony flowers. Perfect for Mother's Day, to celebrate a birthday, or as a token to one's sweetheart or best friend – behold a new royal present.

425-

SPECIAL BLENDS

Marco Polo

The Classic British Blended Black Tea

Mariage Frères’ overwhelming success is a mysterious blend that will take you to distant lands and unforeseen territories. Fragrances of Chinese and Tibetan flowers lend it a uniquely velvety taste. Its extraordinary bouquet makes Marco Polo the most legendary of flavoured teas.

295-

Thé à l’opéra

Green tea with a taste of red fruits & vanilla

A eulogy to sensuality. From spiritual beverage to lyrical elixir, the refinement of tea meets the melodic beauty of opera. A distinguished green tea has been enhanced with the subtle fragrance of red berries and precious spices. A sensual tea.

295-

Bouddha Bleu

Velvety green tea ripe fruits fragrance & blue flowers

For centuries, Buddhists in the Land of Free Men have perpetuated the custom of making special offerings of flowers, fruit and tea to monks. From this green tea, sprinkled with blue cornflowers, there rises a blend of fragrances recalling the ripe fruit on a tray laden with offerings. A tea steeped in spirituality.

295-

Rose d’ Himalaya

SFTGFOP1 Organic Darjeeling Summer Flush

A fine mist of essential rose oil is blended with the freshly cut leaves to further pronounce the delicate rose aroma naturally present. Pleasant notes of ripened fruit (Muscatel grape) and stewed citrus float along the subtle rose flavor while a malty, prolonged finale evokes cacao bean. Luscious and magical!

295-

*\*Small pot for one person is available,  
BHT185 for Suriyasai tea, BHT195 for Mariage Frères Tea (Special Blend)  
and BHT215 for Mariage Frères Tea (Premium Tea)*

TEAROOM SAVORIES & SWEETS

SOUP

Purple Sweet Potato Soup

A heartwarming and colorful soup mildly flavored with fresh ginger.

185-

Angle Me Tomato Soup

You’ll love our version! Sun-dried tomatoes pairs up with the warm, exotic spices. Pleasantly creamy and highly nutritious.

285-

Sago Soup Stuffed with Salted Egg served with Grilled Bread

320-

STARTERS

Trio Mini Burgers

Experience three types of Thailand's best-loved curries in small bites, all crafted with Suriyasai's homemade curry pastes with mini patties: chicken green curry, beef massaman, and pork panang. Served with home fries.

225-

Salmon Roll Sandwiches

Premium smoked salmon and capers with white bread.

355-

Grilled Parma Ham & Cheese Sandwiches

Perfect toasted sandwich with oozy cheese and Parma Ham.

355-

Classic English Egg & Cucumber Roll Sandwiches

These small morsels are perfect accompaniment to a cup of good tea. A delightfully light snack.

195-

When Melon Gets Married

Juicy, sweet melon matches very well with the decent Parma Ham. A refreshing choice for the summer.

255-

Double Fries with Triple Dips

Can't decide? We give you three kinds of dips for our home fries: lime & chili based sauce, roasted chili paste, and tom yum spicy mayo. Served with two types of fries.

185-

THAI SAVORY BITES

Baan Suriyasai Satay

The Suriyasai-style satay marinade, a little twist recipe from royal kitchen of Suan Sunandha Palace, makes this grilled meat tasty and tender in every bite.

Beef 490- / Pork 390-

Thai Crispy Pancake

Unlike western-style, this pancake is full of savory filling and keeps the traditional deliciousness remained.

390-

Watermelon with Toasted Fish Flakes

Pairing refreshing watermelon and savory fish flakes makes a satisfying summer appetizer.

190-

Tong Plu

Fried flour balls with crispy on the outside and fluffy on the inside filled with creamy chicken sauce.

220-

Fried Vegetarian Spring Rolls

Tasty traditional spring roll seasons with bean sprouts, carrots, and wood ear mushrooms work in unison as a palatable filling.

320-

## SALADS

### Seared Duck Breast Salad with Passion Fruit and Orange

Bite-sized smoked duck breast, tangy homemade passion fruit dressing, seasonal fresh vegetables and sunkist orange.

325-

### Suriyasai Chef Salad

Seasonal greens, crispy pork, green and black olives, all tossed in chef's special dressing. Sprinkled with crunchy dried fish and freshly grated Parmesan.

285-

### Rocket Salad

A classic combination of rocket, crab meat and grilled Parmesan. Tossed with homemade balsamic dressing.

295-

### Caesar Salad

Hand-torn romaine lettuce, premium smoked salmon, Thai basil-infused garlic croutons, tossed in our very own Butterfly Pea Caesar dressing.

425-

## SANDWICHES & BURGERS

### BLT Foccacia

Baked bacon, crisp lettuce and meaty tomato slices. Flavored with citron zest and black olives, our homemade Focaccia makes this BLT truly unique.

285-

### Suriyasai Signature Burger

Our good-looking burger comes with baked bacon, cheese and Thai style juicy burger patty. Served with home fries and special accompaniment for each burger.

*Choose your favorite choice:*

Massaman beef 355- / Panang pork 285- / Green curry chicken 285-/

### Parma Ham & Cheese Croissant Sandwich

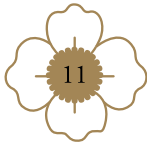
Parma Ham, mild cheddar cheese, brittle and fluffy croissant made fresh daily. Served with home fried.

255-

### Salmon Croissant Sandwich

First-rate smoked salmon, zesty sour cream, crisp Japanese cucumber, and our buttery, rich croissant. Served with home fried.

375-



DESSERTS

Crème Brûlée

Smooth and elegant French custard with the classic caramelized crust.  
Served with carefully selected fresh fruits and edible silver sheets imported from Japan.

185-

Sunshine by Suriyasai

Silky raspberry cheese mousse, white chocolate mousse with dark chocolate coating and luscious peach jelly inside. Served with refreshing passion fruit sauce and mixed fruit compote. A truly exquisite delicacy made for sharing.

275-

Tiramisu

Soft and smooth coffee flavored dessert that made from Suriyasai special blended Arabica, layered with a whipped mixture of cream cheese and mascapone.  
Served with coffee jelly.

195-

THAI DESSERTS

Moradok Than Puying Vichaiyenr

Golden Egg Yolk Threads and Silvery Egg White Threads

220-

Mathana Long Song

Raspberry Jelly-filled Lychee in Rose Syrup

190-

Gathalee Jam Sil

Braised Banana with Fresh Cream and Roselle Syrup

190-

Petai-Pailin Krob

Water Chestnut and Palm Seeds in Coconut Milk

190-

Khao Neaw Mamuang Nam Dok Mai

Sticky Rice with Mango

250-

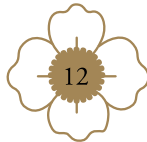
Mekha Suriyasai

Coconut Milk Ice Cream and Mahachanok Mango Ice Cream

250-

Seasonal Fruits

190-







SOFT DRINKS

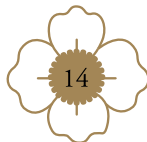
Est cola	105-
Est lemon	105-
Est orange	105-
Ginger ale	105-
Tonic water	105-
Soda water	105-
Suriyasai drinking water	50-

MINERAL WATER

Acqua Panna <i>Still 50 cl</i>	165-
San Pellegrino <i>Sparkling 50 cl</i>	165-

FRUIT JUICES

Fresh orange juice	200-
Fresh coconut	180-
Apple juice	115-
Pineapple juice	115-
Lime juice	115-

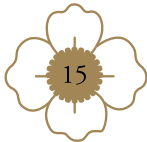


FRUIT SHAKES

Orange shake	135-
Pineapple shake	135-
Watermelon shake	135-
Lime shake	135-
Mango shake	155-

MOCKTAILS

Suriyasai Virgin <i>Coconut juice, Rose water, Housemade syrup</i>	155-
Suriyasai Punch <i>Pomelo juice, Pineapple juice, Lime juice, Grenadines</i>	155-
Gingeral <i>Fresh ginger, Honey, Vanilla</i>	155-
Back In Time “Tea” <i>Thai tea, Orange juice, Apple juice</i>	155-
Thaijito <i>Galangal, Lemongrass, Kaffir lime leaves</i>	155-
Raspberry Lemonade <i>Raspberry, Lemonade, Syrup, Mint</i>	175-
Raspberry Smash <i>Grapefruit, Fresh ginger, Raspberry, Syrup, Lemon</i>	175-



HEALTHY SMOOTHIES

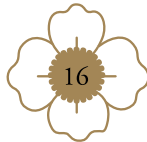
Creamy Banana Beet	155-
Banana, Beets, Pineapple, Raspberry, Strawberry	
Booster	155-
Mango, Banana, Passion fruit	
Healthy Young Gen...	155-
Strawberry, Pineapple, Banana, Mint leaves	
Monkey Freeze	155-
Banana, Vanilla, Caramel	
Teeny Explosion	175-
Raspberry, Strawberry, Lemon	
Too Much "Berry"	175-
Strawberry, Raspberry, Blueberry	
"P" Partner	155-
Pineapple, Peach, Passion fruit	
Mintchee	155-
Lychee, Lime, Mint leaves	
Ka-Noon	155-
Jackfruit, Fresh milk, Coconut palm syrup, Whipped cream	
Coco Pea	175-
Coconut juice and young coconut meat, Butterfly pea juice, Fresh milk	
Honey Green Mango	175-
Green mango, Honey, Pineapple juice	

SPECIALTY COFFEE

'Suriyasai' Coffee	220-
Double Espresso, condensed milk, caramel and homemade syrup with traditional Thai dessert	
Irish Coffee	220-

COFFEE / CACAO

Hot	
Espresso	115-
Double Espresso	145-
Americano	125-
Cappuccino	125-
Latte	125-
Mocha	125-
Chocolate	125-
Cold	
Cafe Yen Thai Style	155-
Iced Americano	155-
Iced Cappuccino	155-
Iced Latte	155-
Iced Mocha	155-
Iced Chocolate	155-
Thai Tea with Milk	155-
Iced Matcha Tea	155-
Iced Matcha Latte	155-
Iced Lemon Tea	155-
Iced Caramel Macchiato	175-
Iced Opchoei Coffee	175-
Golden Threads Thai Tea	175-
Frappe	
Coffee Frappe	175-
Mocha Frappe	175-
Chocolate Frappe	175-
Thai Tea Frappe	175-
Matcha Frappe	175-
Cookie & Cream Frappe	185-
Black Forest Frappe	185-





SURIYASAI ICED TEA



Exotic Touch	125-
<i>White tea enhanced with tropical fruity flavors, cranberry juice and vanilla</i>	
My Sunshine	125-
<i>Fruity tea with mint infusion, strawberry juice, apple juice and vanilla</i>	
Blue Pomegranate	125-
<i>Mellow tea for blueberry &amp; pomegranate lovers. The flavors are enhanced with passion fruit puree and rose syrup, then topped with butterfly pea juice.</i>	
Minty Breeze	125-
<i>Refreshing peppermint green tea mixed with vanilla.</i>	

BOTTLED BEER



Chang	155-
Federbrau	155-
Heineken	175-

COCKTAILS



Bellini	350-
<i>Peach puree, Sparkling wine / water</i>	
Mojito	325-
<i>Light rum, Lime juice, Fresh mint, Sugar, Club soda</i>	
Cosmopolitan	325-
<i>Vodka, Triple sec and Cranberry juice with orange peel</i>	
Thai Sabai	325-
<i>A relaxing and friendly blend of caramel-scented Mekhong, fresh lime and refreshingly crisp soda on top, with an aromatic hint of Thai basil.</i>	
Manet	325-
<i>Get a touch of sexy and bitchy twist of Mekhong and honey, shaken with fresh young ginger for a boost of peppery aftertaste. Complimented by a zingy palate and clean finish of passion fruit.</i>	

