

# AFTERNOON TEA MENU

## TEAS & BEVERAGES

### Signature White Tea

The highest grade of white tea, Yin Zhen tea is an ideal flavor enhancer like the finest wine. It can be paired with savoury foods or is delightfully ideal on its own.

### Superior Jasmine

The world famous Mao Feng tea is infused with fragrant Jasmine flowers to create a delicate floral palate cleanser for heavy tea sweets, savoury finger sandwiches and quiches.

### Royal Darjeeling

The Champagne of Teas, Darjeeling is known for its delicate floral flavour. With milk and sugar, it is ideal for afternoon tea sweets. Without them, it can stand up to flavourful savoury foods.

### Classic Earl Grey

Earl Grey gets its citrusy flavour from the essential oil of bergamot (an orange-like fruit). The natural sweetness of Earl Grey lends itself to pairing with many afternoon tea sweets.

### Aromatic Lemongrass

The zesty Lemongrass infusion complements well with a range of savoury finger sandwiches, afternoon tea sweets.

### Calming Chamomile

Chamomile is an herbal infusion with a floral, apple-like flavour. The natural caffeine-free brew pairs wonderfully with afternoon tea sweets, especially scones and fruity confections

### Vanilla Rooibos

Sweet creamy vanilla accentuates the rich flavor of this South African herbal infusion.

### Pai Mu Tan & Melon

The delicate aroma of melon over a white spring tea from China.

### Rooibos Cream Orange

The Lingering flavor of the South: seductive freshness of oranges and velvety vanilla cream with rich rooibos. Or a choice of Coffee

## CHEF RECOMMENDATIONS

### Tier 1

Logan and Cranberry Scones  
Red Velvet Cookies  
Passion Fruit Macarons

### Tier 2

Apple Crumble Cake  
Chocolate Cookies  
Mango and Coconut Panna Cotta  
Whipped Cream Eclair Topped with White Chocolate

### Tier 3

Smoked Salmon and Wasabi Cream Cheese Rolls  
Egg Salad in Brioche Sandwiches  
Mini Chicken Curry Cone Puff  
Ham Quiche  
Mushroom Quiche

### Accompanied by

Organic Blueberry Compote  
And Whipped Mascarpone Cheese

### CLASSIC AFTERNOON TEA:

THB 700++ per person or THB 1,200++ per couple

### SPARKLING AFTERNOON TEA:

THB 990++ per person or THB 1,850++ per couple  
with a glass of sparkling wine each

### INDULGENT AFTERNOON TEA:

THB 4,999++ per couple with a bottle of champagne

## DESSERTS

<b>Deep-Fried Kataifi</b> Wrapped banana served with vanilla ice cream	280
<b>Mango &amp; Sticky Rice</b> Served with sweet sticky rice and coconut ice cream	280
<b>Mango Summer Sorbet</b> Mango sorbet with fresh mango and sweet sticky rice with coconut milk	350
<b>Coconut Ice Cream in Shell</b> Coconut ice cream and cashew nut with sweetened condensed milk	250
<b>Lemon Tart</b> Sour lemon cream with lemongrass ganache	190
<b>Peach Pie</b> Served with vanilla ice cream	190