

HIGH TEA UPSTAIRS PARTY

THB 1,950++

Begin the journey with refreshing lime-mint sorbet and 2 cocktails

grilled hokkaido scallops with aromatic
herbs in lotus flower

watermelon with crispy salmon and roe

grilled river prawns with pomelo salad

chili jam bun with banana blossom crab
meat and apple relish

bale fruit scones

homemade marmalade and jam

devonshire clotted cream

mango curry and rice cracker
wrapped in banana leaf
steamed pumpkin custard
mango tartlet with vanilla cream
thai saimai
glutinous rice roasted in bamboo

thai mung bean marzipan
paii egg tart
steamed toddy palm cake
pandan coconut mango jelly cake
%64 valrhona chocolate cake
royal thai orchid tea truffle
mango sticky rice macaroon

*Including tea by TWG or coffee recommend for 2 people

Please let us know in advance if you have any dietary restrictions or allergies
All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge

TEA BY TWG

GREEN GARDEN TEA

Green tea, grapefruit, chamomile and rose

STARRY NIGHT TEA

Black tea aromas jasmine, lavender and vanilla

NEW YORK BREAKFAST TEA

Exclusive black tea with rich and malty

ENGLISH BREAKFAST TEA

Classic blend with light floral undertones

ENGLISH EARL GREY TEA

Strong traditional earl grey

IMPERIAL LAMPSANG SOUCHONG

Smoky black tea with Chinese pines

COCKTAILS

MOON AMBER

vodka ketel one infused starry night tea, vanilla syrup, vanilla bitter, lime, egg white

BLOOM

gin tanqueray, green garden tea, pink grapefruit syrup, lime, ginger ale

GRAND WEDDING TEA

Black tea with sunflowers and exotic tones

JASMINE QUEEN TEA

Delicate royal green tea with jasmine flower

MORROCAN MINT TEA

Sahara mint green tea

SAKURA! SAKURA! TEA

Kyoto cherry blossom green tea

MIDNIGHT HOUR TEA

Theine free tropical black tea



Exclusive blend for The House on Sathorn