

AFTERNOON TEA GARDEN PARTY:  
*THE HOUSE ON SATHORN EXCLUSIVE TEA BLENDS BY TWG*

THB 1,950++

Begin the journey with refreshing sorbet of the day and 2 cocktails

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traditional scones  
chocolate chip scones  
homemade marmalade and jam  
devonshire clotted cream

soft shell crab kimchi slaw mini bun  
salmon tartare with ikura  
mushroom quiche lorraine  
hoisin roasted duck bao

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mixed nuts biscotti  
64% valrhona chocolate cake  
macau egg tart  
hazelnut & stary night tea flavored paris-brest

vanilla green tea chiffon cake  
green garden tea macaroon  
raspberry tart  
orange chocolate madeleines  
lemon cheese cake


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\*All sets include tea by TWG or Coffee, recommended for 2 people

Saturday, 9 March 2019 | 2:30PM-5:30PM

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, 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 LAMPANG SOUCHONG  
smoky black tea with Chinese pines

## COCKTAILS

MISTY  
rum diplomatico planas, orange liqueur, falemum syrup, stary night tea

EDEN FIZZ  
gin tanqueray, peach schnapps, rosemary syrup, green garden tea soda

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 blends for The House on Sathom