

A N d A Z  
*Terrace*

AFTERNOON  
TEA

# AFTERNOON TEA

A course-by-course experience inspired by Chinese cuisine

## Savory Delights

### Chilled Cherry Tomato

Jasmine tea, Vinegar, Honey, Ginger, Huadiao Wine

### Char Siu Pork Turnover

Homemade Char Siu

Paired with Jasmine Silver Needle Tea

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### Steamed Sichuan Dumpling

Scallop, Sichuan Chili

### Silky Lobster Custard

Steamed Egg, Lobster, XO Sauce

Paired with Laoshan Pine Needle Green Tea

## Sweet Treats

### Mango Pomelo Sago

Tapioca, Fresh Pomelo, Coconut Soft Serve

### Mandarin Peel Egg Tart

Flaky Croissant Dough, Creamy Aged Mandarin Peel Custard

Paired with Assam Mei Zhi Qing

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### Chocolate Soufflé

### Seasonal Fruit

Jasmine Green Tea Granité

Paired with Lapsang Souchong Smoked Black Tea

## Tea Selection

(Hot or Iced)

### Black Tea

English Breakfast Black Tea, Earl Grey Black Tea  
Black Tea Ginger, Assam Mei Zhi Qing

### Oolong Tea

Osmanthus Oolong Tea, Red Oolong Chrysanthemum  
Dong Ding Charcoal-Roast Oolong Tea

### Green Tea

Jasmine Green Tea, Hojicha Roasted Tea  
Liu An Guan Pian (Melon Seeds) Green Tea

### White Tea

Bai Mu Dan, Silver Needle White Tea  
Jasmine Silver Needle White Tea

### Flower Tea

Chrysanthemum Flowers  
Chamomile Blossoms  
Peppermint Leaves

### Herbal Tea

Rooibos, Lemongrass Ginger  
Turmeric Tea Black Pepper Ginger

## Coffee Selection

(Hot or Iced)

### Espresso, Double Espresso

Americano, Cappuccino, Caffè Latte, Mocha

THB 980 per person | THB 1,180 per person with tea paring experience

Please inform our team if you have any food allergies or special dietary requirements.  
All prices are in Thai Baht and subject to a 7% Value Added Tax and a 10% service charge.