

AN *d* AZ
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

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

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.