



Thai-inspired Afternoon Tea

THB 2,000 NETT FOR TWO PEOPLE

มังกรคาบแก้ว (N)(SF)

Minced Chicken and Peanuts Filling with Fresh Mandarin

"Mangkong Khab Kaew," which means "dragon holding a gem," is a traditional Thai snack. The filling is similar to that of saku (tapioca dumplings) but excludes preserved radish (chai poh). It has a flavour profile that resembles a chili-salt dip typically served with tart fruits, enhancing the taste and making sour fruits more enjoyable in larger quantities. The combination with tangerines provides a delightful sweet-sour contrast.

หมี่พันเมืองลับแล (N)(SF) 🌱

Authentic Rice Paper Wrap with Flavoured Noodles and Crunchy Vegetables

A celebrated dish from the people of Lap Lae in Uttaradit Province, this local recipe has been passed down through generations. It beautifully blends tradition with a modern twist, offering a nutritious meal rich in starch, protein, and vitamins from fresh vegetables. Perfect for health enthusiasts, this dish is a delightful combination of flavour and wholesome goodness.

ข้าวจี๋ย่างและไข่ลวก

Grilled Rice Cake with Poached Seasoned Egg

For many, "Khao Ji" might be unfamiliar, but for children of Isaan, it's a cherished wintertime treat. A nostalgic sight is of kids and students gathered around a rice toaster, enjoying the warmth and aroma of this traditional delicacy. Sticky rice is steamed, mixed with eggs and salt to enhance its flavour, and then grilled to perfection. This process ensures the glutinous rice isn't bland, creating a mellow and satisfying taste known locally as "Nua" in Isaan.

หุ้บ "Rhum" Egg Thread Rolls (N)(SF)

Feature minced chicken and shrimp wrapped in delicate egg layers and savoury fillings. Crispy and golden on the outside, each bite is a warm reminder of family gatherings and festive celebrations. Perfect for any occasion, they bring a taste of comfort and history to every meal.

ปั้นสิบนั่งไล่ปลา (SF)

Steamed Savoury Dumpling with Fish Filling

A traditional Thai snack dating back to the Ayutthaya period, this delicacy is celebrated for its unique texture and flavour. The soft, delicate dough encases a filling of finely grated, grilled snakehead fish, expertly blended with fragrant herbs. Each dumpling is meticulously wrapped, creating a dish that is as visually appealing as it is delicious.

ขนมถ้วย

Steamed Coconut Milk Custard

A beloved traditional Thai dessert, cherished for its simplicity and rich coconut flavour. The name "Khanom Tuay" literally means "dessert in a bowl," referring to the small porcelain cups in which it is made. This two-layered treat features a sweet, chewy coconut milk base topped with a thick, creamy layer of coconut cream, offering a delightful balance of textures and flavours in every bite.

ข้าวต้มมัด

Steamed Sticky Rice in Banana Leaves

Khao Tom Mud is a traditional Thai delicacy made with sticky rice infused with creamy coconut milk, complemented by sweet bananas and crunchy black beans. This delicious combination is carefully wrapped in banana leaves and steamed to perfection. Whether enjoyed as a sweet breakfast or a hearty snack, Khao Tom Mud offers a satisfying and authentic taste of Thai cuisine.

ขนมสอดไส้

Steamed Flour with Coconut Filling

A beloved Thai dessert featuring a sweet and aromatic filling made from coconut and palm sugar. This rich filling is enveloped in a delicate steamed flour layer infused with coconut cream. Traditionally used in Thai wedding ceremonies, this dessert carries a sense of heritage and celebration. Its presentation is equally charming, with each portion beautifully wrapped in banana leaves, offering a taste of Thailand's culinary artistry and cultural significance.

ลูกชุบ

Thai Marzipan-Inspired Treat

A delicately crafted Thai dessert, draws its inspiration from Portuguese marzipan. Introduced to the Thai royal court in the 1600s by Maria Guyomar de Pinha, this intricate dessert was once a privilege reserved exclusively for the royal family and palace members. Shaped into vibrant miniature fruits and vegetables, Luk Chup is a feast for both the eyes and the palate, embodying the rich history and artistry of Thai culinary tradition.

วุ้นพุดชา

Coconut Milk Jelly

A delightful Thai dessert made from rich coconut milk, this jelly boasts a smooth, creamy texture. Infused with coconut water for a subtle natural sweetness and fragrant pandan leaves, it offers a refreshing aroma. Unlike Western-style jellies, this Thai version features a firm yet slightly crunchy bite, delivering a harmonious blend of creamy coconut flavours with a delicate pandan essence.

ข้าวเหนียวมะม่วง

Mango and Sticky Rice

A beloved Thai dessert dating back to the end of the Ayutthaya era, Mango Sticky Rice is a timeless classic that was even celebrated in the poetry of King Rama II. This indulgent treat features perfectly ripe mango paired with fragrant sticky rice, traditionally served with a rich coconut milk drizzle, offering a delightful balance of sweetness and texture.

สโคนใบเตย สโคนอัญชัน เสริฟพร้อมแยมลิ้นจี่อัญชัน

กุหลาบเบอร์รี่ 🌱

Pandanus Scone and Butterfly Pea Scone accompanied by Lychee and Butterfly Pea Jam, Rose Jam and Mascarpone

Dietary Notes: (N) Nuts (SF) Seafood



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

Price includes a 10% service charge and applicable government tax.