



THE AUTHORS' LOUNGE

MANDARIN ORIENTAL, BANGKOK

AFTERNOON TEA



MANDARIN ORIENTAL, BANGKOK · 48 ORIENTAL AVENUE · BANGKOK

A KISMET MENU · MANDARIN ORIENTAL, BANGKOK

AUTUMN AFTERNOON TEA

SORBET

Pear chestnut ice cream

SELECTION OF SAVOURIES

Paris ham and Gruyere cheese with rye bread

Ricotta cheese, pear and walnut bread

Smoked salmon and beetroot

Crab and pomelo with white bread

Chicken and carrots

SELECTION OF BAKERIES

Warm traditional scones

Seasonal selection of home-made jams

Devonshire clotted cream, mascarpone or butter

SELECTION OF PASTRIES

Tropical bloom cake

Thai tea caramel tart

Two chocolates flan

Apple tatin tartlet

Pecan nut cookies

Autumn leaf croissant

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.
Prices are subject to 10% service charge and applicable government tax.

AUTUMN AFTERNOON TEA

PER PERSON • INCLUDING TEAS OR COFFEES

1980

PER PERSON • WITH A GLASS OF CHAMPAGNE

2680

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.
Prices are subject to 10% service charge and applicable government tax.

THE ORIENTAL AFTERNOON TEA SET

SORBET

Young coconut sorbet, coconut foam

SELECTION OF SAVOURIES

Grilled organic chicken wing stuffed with glass noodles

Prawn and chicken wrapped in egg net

Vegetarian curry puff

Minced chicken in golden purse

Deep fried prawn roll served with plum sauce

Steamed peppery crab and butterfly pea dumpling

Minced duck in crispy cup with fragrant herbs

Fresh pineapple with caramelized pickled cabbage and peanuts

Seasonal fruit salad in lotus flower

SELECTION OF BAKERIES

Warm traditional plain and mango scones

Seasonal selection of homemade jams

Devonshire clotted cream, mascarpone or butter

SELECTION OF PASTRIES

Mango sticky rice

Toddy palm cake

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THE ORIENTAL AFTERNOON TEA SET

SELECTION OF PASTRIES • CONTINUED

- Steamed pandan layer cake

Seasonal fruit served in bitter orange syrup, ice granite and fresh ginger

Toasted brioche with homemade coconut and pandan jam

PER PERSON • INCLUDING TEAS OR COFFEES	PER PERSON • WITH A GLASS OF CHAMPAGNE
1980	2680

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VEGAN AFTERNOON TEA SET

SORBET

Young coconut sorbet with coconut foam

SELECTION OF SAVOURIES

Beluga lentils and sun-dried tomatoes

Macadamia and cherry tart

Marinated tofu and black truffle

Avocado hummus with lime sauce and crispy tart

Green pea tart with Tonburi caviar

SELECTION OF BAKERIES

Warm plain scone and golden sultana and Granny Smith apple scone

Homemade tofu cream and a seasonal selection of jams

SELECTION OF PASTRIES

Rose apple tart

Lychee, coconut and rose cake

Chocolate brownie cake with orange marmalade

Almond and pear pavlova

Matcha chocolate tablet

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VEGAN AFTERNOON TEA SET

PER PERSON • INCLUDING TEAS OR COFFEES

1800

PER PERSON • WITH A GLASS OF CHAMPAGNE

2550

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TW G TEAS

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Mandarin Oriental Bangkok Tea

Rare green tea leaves with Yin Zhen and sweet vanilla have been blended with nard and wildflowers to adorn this exquisite cup with their crisp, floral flavours which leave a heady, fragrant aftertaste on the palate. A tea to accompany a majestic holiday. Please allow 3-5 minutes for brewing.

White House Tea

An ethereal white tea with fruits and fragrant roses, this tea leaves an enduring aftertaste of ripe berries. A diplomatic and balanced tea of sophistication. Please allow 5-7 minutes for brewing.

Happy Hour Tea (Theine-Free)

Enliven your senses and your taste buds with this cocktail of decaffeinated green teas and sweet French spices crowned with a scattering of forest fruits. A tea to be consumed without moderation. Please allow 3-5 minutes for brewing.

Jasmine Queen Tea

Intoxicating jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea. Please allow 3-5 minutes for brewing.

Blue Lotus Tea

A delicious aromatic Vietnamese green tea with perfectly luscious notes of red fruits and fresh water blossoms. Please allow 3-5 minutes for brewing.

Pink Garden Tea

Regal garden roses accent this green tea blended with notes of Provençal red fruits. A blooming bouquet as blissful as a summer day. Please allow 3-5 minutes for brewing.

Imperial Oolong

A well-balanced and flavourful semi-fermented with a sweet and fruity savour and a divine, lingering aftertaste. Please allow 3-5 minutes for brewing.

Tibetan Secret Tea

Remarkably delicate TWG Tea black tea from Himalayan is blended with sweet fruits with spicy overtones. Please allow 3-5 minutes for brewing.

Camelot Tea

Blended TWG Tea black tea with brilliant notes of nuts, cinnamon, almond and blue cornflowers. Please allow 3-5 minutes for brewing.

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T W G T E A S

T W G T E A S • C O N T I N U E D

1837 Black Tea

TWG Tea's renowned signature tea, 1837 Black Tea is a unique blend of black tea with notes of fruits and flowers from the Bermuda Triangle, which leaves a lingering aftertaste of ripe berries, anise, and caramel. A timeless classic. Please allow 3-5 minutes for brewing.

Royal Darjeeling FTGFOP1

The king of Indian teas, this first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea. Please allow 3-5 minutes for brewing.

Ceylon Leopard Tea

A delightful contrast of a highly aromatic Orange Pekoe black tea from the Ceylon highlands blended with the finest silver needle tipped white tea. A surprising tea of beauty and strength. Please allow 3-5 minutes for brewing.

Napoléon Tea

This tea of destiny combines a high-quality black tea with a sophisticated TWG Tea blend of sweet French spices with a hint of vanilla, giving a most extraordinary and fully developed aroma. A tea of sensual warmth and sweetness. Please allow 3-5 minutes for brewing.

French Earl Grey

A fragrant variation of the great classic, this black tea has been delicately infused with bergamots from Sicily Islands and French blue cornflowers from Provence, France. Please allow 3-5 minutes for brewing.

Siam Dawn Tea

An illuminating blend of light black tea with golden fruits. Please allow 3-5 minutes for brewing.

Imperial Lapsang Souchong

This smoky black tea boasts beautiful leaves and a smooth, full-bodied flavour infused with the aroma of rare Chinese pine. A generous daytime tea that is perfect with a savoury meal. Please allow 3-5 minutes for brewing.

Choco Mint Truffle Tea

Rich chocolate with a hint of mint, TWG red tea from South African with soft notes of vanilla. Please allow 3-5 minutes for brewing.

Eternal Summer Tea

A fragrant South African red tea embellished with notes of sweet summer rose blossoms accented with raw berries, which finish with a lingering aftertaste reminiscent of ripe Tuscan peaches. A theine-free tea to be enjoyed hot or iced at any time of the day. Please allow 3-5 minutes for brewing.

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TWG TEAS

PER SERVING

390

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TWG PREMIUM TEAS

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Yin Zhen

Yin Zhen, otherwise known as "Silver Needles", is the finest and most exquisite of all white teas, and its platinum-coloured buds are covered in soft down. Picked entirely by hand before the leaf opens, extremely small quantities are produced each year, making this one of the most sought-after teas in the world. The soft, velvety leaves yield a sparkling, flax-coloured infusion that exudes a raw, mineral flavour with buttery notes of sweet honeycomb. Extraordinary. Please allow 15 minutes for brewing.

Milk Oolong

Cultivated at altitudes of 500 to 1,200 metres, this exceptional Chinese Oolong is produced between the months of March and December and is composed of only the finest whole leaves. Lightly fermented with a delicate milky and toasted aroma. Please allow 3-5 minutes for brewing.

Bain De Roses Tea

In the month of May, the roses of Grasse come into bloom, enveloping Provence with an incomparable and luxurious perfume. Masterfully blended by TWG Tea, this sensual Darjeeling is a magical union of extraordinary roses and hints of vanilla. Truly an outstanding tea. Please allow 3-5 minutes for brewing.

Royal Orchid Tea

This TWG Tea semi-fermented Formosa Oolong is delicately infused with the fragrance of a night-blooming orchid, suggestive of a warm summer evening. Intoxicating and generous. Please allow 3-5 minutes for brewing.

ADDITIONAL PER PERSON WITH AFTERNOON TEA SET	PER SERVING
150	550

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THE AUTHORS' LOUNGE FAVOURITES

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Einspaenner Classic Viennese hot coffee with whipped cream	350
Fiaker Classic Viennese straight black coffee with rum topped with whipped cream	350
Coffee or Chocolate Viennois Your choice of hot coffee or chocolate, half milk and cream topped with whipped cream	320
Moroccan Tea Traditional mint green tea recipe from North Africa	320
Masala Chai Classic spiced Indian tea recipe, served hot or iced	320
Iced White Espresso Shaked with cream, milk and sugar syrup	320

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THE AUTHORS' LOUNGE SIGNATURE MOCKTAILS

SIGNATURE MOCKTAILS

The Backyard Garden	390
TWG Pink Garden tea, Thai jasmine rice syrup, lemongrass syrup, lime juice and cucumber	
Sunny Day	390
TWG French Earl Grey tea, apple juice, passion fruit, syrup and lime juice	
Story of Love	390
Double Espresso, lychee juice, rose syrup, soda and lime juice	
Happy Honey	390
Double Espresso, orange juice and mulberry honey	

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COFFEES

Served Hot or Iced:

COFFEES

Freshly Brewed Coffee	240
Espresso	240
Espresso Macchiato	240
Latte	290
Cappuccino	290
Mocha	290
Caramel Macchiato	290
French Pressed Coffee	290
Double Espresso	290

Kindly note that all above coffees are available decaffeinated.

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HERBAL TEAS SELECTION

Serve Hot or Iced:

HERBAL TEAS SELECTION

Herbal Teas Selection

240

We feature a variety of soothing herbal infusions. Please ask our service staff for your favourite blend.

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BEVERAGES

BEVERAGES

Hot or Iced Chocolate	240
Fresh Fruit Juices	230
Milkshake with your choice of home-made ice cream	240

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THE AUTHORS' LOUNGE SPECIALITIES

THE AUTHORS' LOUNGE DRIP COFFEE

Drip coffee is known for its distinctive taste. The Authors' Lounge team has created its own special blend of drip coffee that combines two types of ground beans: light-roasted Blue Mountain and Huay Nam Khun, a locally grown coffee from Thailand's Chiang Rai which features a strong taste with notes of chocolate and vanilla. Honey is added to the drip coffee to provide a touch of sweetness, while Sunkist orange gives it a lightly refreshing zest. The Authors' Lounge Drip Coffee offers a unique taste perfect for an afternoon pick-me-up.

Blue Mountain and Huay Nam Khun coffee
orange and honeycomb

350

THE AUTHORS' LOUNGE COLD BREWED TEA

During the hot summer months, a glass of cold brewed tea is an ideal treat especially in the late afternoon. The Authors' Lounge has introduced new premium teas made through a special cold brewing technique that takes four to six hours to complete. Selective fruits, flowers and spices are infused in the tea during the process, giving it a delightfully unique flavour. Our cold brewed tea is served with tea ice cubes in order to preserve the true taste of the beverage. Whether green tea, white tea or black tea, these drinks are sure to cool you down in style.

TWG Pink Garden tea and TWG Jade Cascade tea
apple, rose and mint leaves, served with apple ice cubes and wildflowers honey

550

TWG Napoleon tea and TWG Oriental Empire tea
orange peel and mango, served with lemon ice cubes and homemade lemon syrup

550

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