

Summer Reverie

AFTERNOON TEA

Discover our Summer Reverie Afternoon Tea, where fruit guides the experience from beginning to end, expressed through freshness, balance and clarity of flavor. Inspired by Mediterranean coastlines, European gardens, and tropical escapes, we have created a journey that reflects the rhythm of summer.

Starting with the savory selection, fruits enhance each bite. From peach with ricotta & prosciutto, to duck croquettes with cherry and prawn tartlets with green mango. The experience then moves into handcrafted pastries, where fruit takes center stage in creations like coconut mousse with mango and passion, peach with honey and Valrhona Ivoire, cherry choux and jasmine apricot, shifting from light and fresh to rich and indulgent.

We invite you to slow down and savor each moment, enjoying every element from the first bite to the final finish.

FEATURED SUMMER FRUITS



Peach



Cherry



Fig



Mango



Passion Fruit



Apricot



Strawberry

Summer Reverie

AFTERNOON TEA
THB 3,000 PER TWO PERSONS

Special **ADD-ONS**

	by glass	125 ml.	by bottle	375 ml.
Bollinger Special Cuvée Brut Champagne	850		2,400	

If you have any food allergies or intolerances, our team will be delighted to assist you with recommendations

WELCOME DRINK

Clarified peach tea
Amarena cherry & peach foam

PETITS SANDWICHES

Peach & Parma harmony
Peach, ricotta, prosciutto di Parma, white balsamic gel

Cherry duck croquette
Duck croquette, pickled cherry, cherry jam

Sicilian prawn tartlet
Sicilian red prawn, green mango relish, coriander

Fig & orange composition
Fig, candied orange, hazelnut, cauliflower, pâte brisée

Strawberry hamachi crostini
Citrus-cured hamachi, green pea, fennel, black olive, strawberry

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TO SHARE

Fraisier

Sakura blossom cream, strawberries, Japanese sponge roulade

HANDCRAFTED PASTRIES

Coconut paradise

Mango & passion fruit compote, dacquoise, coconut mousse

Amber peach delight

Honey & yogurt, peach jelly, Valhrona Ivoire

Cherry orchard

70% Guanaja choux, Amarena cherries

Apricot jasmine

Jasmine chantilly, apricots, almond praliné

TEA CAKE TROLLEY

Seasonal selection of artisanal cakes

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TEA CAKE SELECTIONS

Cherry flan	90
Valrhona “Passionfruit Inspiration” financier	90
Raspberry cruffin	180
Dulcey & hazelnut dacquoise	150
Blueberry bonbon	90
Strawberry & coconut lamington	90
Summer rocky road	90

AFTERNOON TEA BEVERAGE MENU

LOOSE LEAF ARAKSA TEA

350

PURE TEA

White Peony, *medium bodied with notes of honey, flowers, hay.*

Thida Green Tea, *smooth with notes of nuts, flowers.*

Lhong Lai Oolong, *golden with notes of exotic flowers, grapes, apricots, honey.*

Yarm Chao English Breakfast, *dark amber with notes of wood, malt, vanilla.*

BLENDED TEA

Than Kun Earl Grey, *medium bodied with notes of zesty bergamot, malt, vanilla.*

Araksa Thai Tea, *creamy style with caramel, vanilla notes.*

Kao Doi, *low caffeine black tea with notes of honey, nuts.*

Joy Tea, *an amber tea with rich floral notes of ripe fruit, cinnamon.*

Park Hyatt Bangkok Blend, *an elegant blend of white peony, bamboo, two rose varieties.*

Season's Greetings Tea, *festive black tea, spiced with cloves, star anise, cinnamon, nutmeg.*

HERBAL TEA

Bluefly Tea, *deep blue infusion of lemongrass, butterfly pea with a lemon-lime, mint notes.*

Peppermint Tea, *herbal tea with crisp menthol notes.*



Experience our Tea Blending Ritual, where guests can craft their own signature Araksa tea infusion pairing premium flowers and botanicals. This experience may also be enjoyed à la carte at THB 350++ daily from 12:00 to 19:00.

All prices are in THB, subject to 10% service charge and 7% vat.

BEVERAGE MENU

COFFEE

Espresso, Ristretto	215
Americano, Doppio, Macchiato	230
Caffè Latte, Cappuccino, Flat White, Mocha	230
Iced Americano, Iced Cappuccino, Latte, Mocha, Macchiato	230

VALRHONA CHOCOLATE

Hot or Iced Chocolate	290
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PARK HYATT BANGKOK™

× **SARNIES**

Iced coconut jasmine tea	250
Fresh coconut water with cold brew jasmine tea, pandan essence	

Apple toddy	250
Apple juice, honey infused, ginger	
Available hot or iced	

Iced coconut long black	250
Espresso, coconut juice, homemade coconut flakes	

Thai coconut latte	250
Latte with homemade coconut reduction	
Available hot or iced	

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