

“SEEDLING TO CHOCOLATE”

Executive Pastry Chef Alex Hekimov proudly presents a unique experiential afternoon tea from 🌱 Shangri-La's 'Rooted in Nature' 🌱 project to support the local community and sustainable food.

Our chocolate is ethically sourced, locally cultivated, harvested, roasted and ground from a sustainable organic plantation in Chiang Mai.

Do the world a favour and enjoy our afternoon tea.

SWEET

Pineapple Compote, Mousse, Hazelnut Dacquoise
70% Dark and Smooth

Wasabi Spiked White Chocolate Parfait, Cashew Sable
42% Buttery Rich White Chocolate

Whipped Tofu and Chocolate, Banana Cremieux, Lime Crumble
89% Sugar Free Chocolate

Marble Cake, Caramelized Honey Cashew Nuts, Ganache
50% Earthy Dark Chocolate

Chocolate and Mango Cloud
38% Milk Chocolate

Royal Project Strawberries and Lime Choux
42% White Chocolate

SAVOURY

Salmon Sriracha on Rice Crisp (GF)

Yuzu Scallop Tar Tar in Daikon (SF)

Shrimp Miang Kum (SF)

Camembert and Cranberry Vol-au-vent (V)

“Smoked Chicken Caesar”

THB 1,999 nett for two people;
includes a fine selection of hand-picked teas and premium coffee.

🌱 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.
Price is subject to 10% service charge and applicable government tax.



SHANGRI-LA
BANGKOK

AFTERNOON TEA

LOBBY LOUNGE