BLUSH & BLOOM

AFTERNOON TEA

A refined afternoon experience designed for lingering conversations and elegant moments.

Savor artfully crafted savory bites, from crab and avocado brioche crowned with caviar to creamy smoked duck vol au vent, each offering a harmonious balance of flavor and texture. Sweet delights follow, featuring chocolate ganache lipstick, delicate red lip-shaped white chocolate strawberry mousse, and more.

- **THB 700++ per person**
  (Minimum 2 persons per set)
- **THB 1,000++ per person**
  Includes one glass of Prosecco or a sparkling cocktail
  (Minimum 2 persons per set)

Daily | 12:00 – 17:00 hrs.
Available at Pool House (4th floor), The Gaj Bar, or The Plaii Eatery Café and Bar (Lobby floor)

For reservations, call 0-5325-3666

*Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

POOL HOUSE

THE gaj BAR

The Plaii
EATERY CAFÉ & BAR

FOOD

Savory

Cured salmon infused with gin
and beetroot served on soft blinis
and finished with salmon roe

แซลมอนหมักจินและบีทรูต เสิร์ฟบนบลินี พร้อมไข่ปลาแซลมอน

Crab meat and ripe avocado
on brioche toast
topped with caviar and gold leaf

ขนมปังบริยอชเนย หน้าเนื้อปูและอโวคาโด คาเวียร์ และทองคำเปลว

Vol-au-vent filled with creamy smoked duck,
asparagus, and sautéed mushrooms

พัฟเพสตรีกรอบ สอดไส้เป็ดรมควันเนื้อครีม หน่อไม้ฝรั่ง และเห็ด

Mini beef wellington
tender beef fillet wrapped in Parma ham and puff pastry,
served with truffle mayonnaise

บีฟเวลลิงตันห่อด้วยพาร์มาแฮมและแป้งพัฟ เสิร์ฟพร้อมทรัฟเฟิลมาโย

Oven-baked fresh figs with Brie cheese
drizzled with honey and toasted pine nuts

ฟิกสดอบกับชีสบรีชีส ราดน้ำผึ้ง และไพน์นัท

Sweet

Paris-Brest pastry filled with
pistachio cream and raspberries

ปารีสเบรสต์ไส้ครีมพิสตาชิโอและราสป์เบอร์รี

Chocolate ganache lipstick with
chocolate praline

ช็อกโกแลตลิปสติก

Red Lip–shaped white chocolate mousse
layered with strawberry compote

มูสไวท์ช็อกโกแลตไส้สตรอว์เบอร์รีคอมโพต

Classic rum-soaked baba
enhanced with pomegranate
and lime zest

รัมบาบาทับทิมสดและผิวมะนาว

Buttery tart filled with
caramelized pecans

ทาร์ตพีแคนเคลือบคาราเมล

DRINK

THB 700++ per person

Your selection of Chiang Mai tea by Monteaco:

Classic Blends:

- Thai Earl Grey (Black Tea)
- Thai Breakfast (Black Tea)
- Siam Herbal (Chamomile)
- Jasmine Green (Green Tea)

Signature Chiang Mai Blends

- Ping River Blend (Oolong Black Tea)
- The Pea Gate Blend (Black Tea)
- Doi Suthep Blend (Green Tea)
- Lanna Green and Coffee Cherry Tea (Green Tea)

Special Christmas Blends

- Thai Christmas Blend (Black Tea)
- Winter Blend (Green Tea)

THB 1,000++ per person

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Special Christmas Blends

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- Winter Blend (Green Tea)

A glass of Folladore Prosecco or a glasses of Sparkling Cocktail from our Spritz Selection

- Campari Spritz
- Chamomile Spritz
- Elderflower Spritz
- Lemonade Spritz

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