



Inspiration

Inspired by the Japanese philosophy of harmony, balance, and the beauty of each season, Lakorn at Rosewood Bangkok presents a new afternoon tea bringing together Japanese artistry and Thai culinary heritage. Meticulously curated by Japanese Pastry Chef Asuka Matsubara in collaboration with Hong Kong-based artist Alvin C.K. Lam, the collection reflects Chef Asuka's passion for refined craftsmanship, the finest ingredients, and elegant presentation. Blending Japanese techniques with the vibrant flavors of Thailand, this exclusive afternoon tea celebrates two rich culinary traditions through creativity and artistry.

THB 1,050 per person

Welcome Bites

Scallop Chawanmushi
Sato Wine, Dried Shrimps,
Ossetra Caviar



Monaka
Green Papaya, Thai Fish Sauce
Emulsion, Tomato Powder

Savory Sando



Pork Neck
Green Shiso

Lo Hei Salmon
Crispy Quinoa

Harmony & Heritage Afternoon Tea

Sweets

Freshly Baked

Soufflé Cheesecake

Coconut Foam, Taro,
Sakura Flower, Mikado



Pre-Dessert



Thai Fruit on Ice
Lychee

Lollipop
Mango Sorbet, Japanese
Chilli Lime Basil, Thai Salt

Dessert Platter

Peach Mochi

Green Matcha Puff
Sago Pearl

Chiang Mai Chocolate
Yuzu



Mignardises Platter



Lakorn Madeleine

Crispy Rice

Calamansi Fruit Jelly

Beverage Selections

Sake
Masumi Junmai Okuden, Kanzukuri
(300 ml) 1,500

Dassai
Sparkling 45
(360 ml) 2,200

Cocktail



Purple Hour
Sonklin, Kyoho, Yuzu Tonic 400

Matcha Rouge
Inchon Gin, Matcha, Raspberry,
Lemon, Egg White 400

Mocktail

Peach & Chamomile Tea 370

Japanese Tea

Matcha	Genmaicha
Sencha	Matcha Latte
Hojicha	Hojicha Latte

Coffee

Selection of Hot & Iced Coffees

All prices are in Thai Baht and subject to
ten percent service charge and seven percent government tax.