




ONE-NINETY  
BAR

THE  
*ITALIAN JOB*  
AFTERNOON  
TEA



**5 June to 5 September**  
**Friday and Saturday | 2:00pm to 5:00pm**

Relish a sun-drenched afternoon tea celebrating refined savouries, contemporary desserts and Italian-inspired cocktails, crafted in collaboration with Executive Pastry Chef Andrea Bonaffini of Four Seasons Hotel Bangkok at Chao Phraya River.

*\*Minimum of 2 persons*



### Cocktails

#### **La Dolce Vita** (A,D)

Código 1530 Blanco Tequila, Cream, Lemon Bitters  
Strawberry Sorbet, Prosecco

#### **Italian Sour** (A,N,E)

Malfy Gin Con Limone, Amaretto, Fresh Lemon  
Pistachio Syrup, Egg White

#### **Fioritura** (A)

Monkey 47 Dry Gin, Jasmine-Yuzu Syrup  
Citric Acid, Tonic  
*(Mocktail option available)*

#### **Pesca Amaro** (A)


The Glenlivet 12 Years Old, Peach, Campari, Cocchi di Rossa



### Coffee Selection

Espresso, Cappuccino, Americano, Mocha  
Flat White, Cold Drip Coffee, Iced Coffee

### Tea Selection



Provençal Herb Tea, Lily of the Fields, Osmanthus Sencha  
Chamomile, Morning English, Milky Oolong, Earl Grey  
Shiso Mint, Uji Sencha, Iced Peach Tea  
Iced Lemon Tea, Iced Lychee Tea





## Stuzzichino

**Pomodoro (D,GF)**  
Eggplant, Tomato, Parmigiano, Basil

## Salato

**Tartelletta (CT,G,E,S,L,D)**  
Carabinero Prawn, Fennel, Orange, Olive

**Maritozzo (E,D,G,S,L,F,SO2,B)**  
Veal Loin, Tonnata Sauce, Black Truffle

**Polipo (SF,SO2,GF)**  
Smoked Potato Foam, Charcoaled Octopus, Capers, Lemon

**Scapece (D,GF)**  
Zucchini, Pecorino Cheese

## Intermezzo

**Limone (D,B,A,SO2)**  
Amalfi Lemon and Vanilla Granita, Mandarin Foam, Ricotta Cheese

## Dolce

**Raviolo (B,E,N,G,S,L,D)**  
Bronte Pistachio, Orange Marmalade, Crunch

**Albicocca (D,E,N,G,S,L)**  
Valrhona 70% Dark Chocolate, Hazelnut Praline, Apricot, Bergamot

**Fragola (D,E,B,G,S,L)**  
Vanilla Ganache, Biscuit, Cameron Highlands Strawberry, Edible Flowers

**Tiramisu (D,E,B,A)**  
Mascarpone Cream, Espresso Lady Fingers, Cocoa Biscuit

## Da Condividere

To share



**Nocciola (B,D,N,E)**  
Cocoa and Hazelnut Cake, Crema Ice Cream, Hot Chocolate Foam



## Allergens

A - Contains Alcohol | B - Beef | CT - Crustaceans | D - Dairy  
E - Egg | F - Fish | GF - Gluten Free | G - Gluten  
L - Lupin | N - Nuts | S - Soy | SF - Shellfish | SO2 - Sulphites

If you have a food allergy or a special dietary requirement, please inform our staff.



Exclusively for KrisFlyer Members

1x **100ml bottle of our House-Made Limoncello**  
per person as a take-home gift

and

Addition of 1x **Chocolate Finale,**  
**the Andrea Gianduiotto,**  
to an afternoon tea set (for sharing)

*This chocolate finale was specially curated by  
Four Seasons Hotel Bangkok at Chao Phraya River's  
Executive Pastry Chef Andrea Bonaffini, featuring  
whipped hazelnut sea salt praline layered with grand cru  
dark chocolate caramel and smooth milk chocolate.*

Exclusively for Mastercard Cardholders

Enjoy a **10% discount** for the purchase of cocktail  
beverage add-ons

*(U.P. \$22++ for one cocktail, \$42++ for two cocktails)*

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One-Ninety Bar, Lobby Level

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