

THE AUTHORS' LOUNGE

The Oriental

1876 - 2017

In the middle of the nineteenth century, when Thailand was still known as Siam, a rest house for foreign seafarers was established on the banks of the Menam River. It was to become one of the greatest hotels in the world: The Oriental.

The Oriental, now Mandarin Oriental, Bangkok, was the first luxury hotel in the Kingdom of Siam. In 1865 the hotel's original structure was destroyed in a fire and was replaced by the current structure in 1876. It was a Danish-born sailor, H.N. Andersen, who resolved to give the Siamese capital a new hotel, a new modern luxurious Oriental Hotel. Andersen appointed Italian architect firm Messrs Cardu and Rossi to design The Oriental building, which was subsequently constructed and withstood the ravage of time, and is today one of the proudest landmarks of Bangkok, a beautiful building that is both in use but also serves a memorial and a promise, linking together the years past, present as well as those to come.

On 17 December 1890, His Majesty King Chulalongkorn paid a private visit to The Oriental to assess the ability of the hotel to host royal guests. The King was so impressed that he decided to accommodate Crown Prince Nicholas of Russia, who became Tsar in 1894, at The Oriental in April 1891. It was the beginning of a long lasting relationship between the legendary hotel and Thailand's Royal Palace.



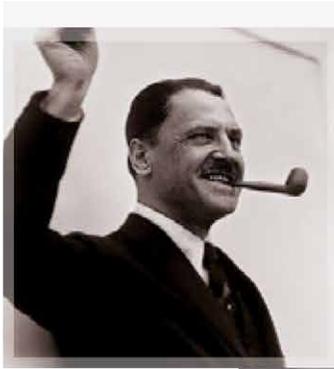
In 1976, Her Majesty Queen Sirikit officially opened the hotel's River Wing.

In 2015, Mandarin Oriental, Bangkok completed a comprehensive renovation of the historic Authors' Wing (the original Oriental Hotel) and the Garden Wing. These two wings are the heart and soul of this world renowned hotel and the renovation was designed to restore their original splendour. At the same time, the renowned Authors' Lounge - a favourite destination for afternoon tea, society weddings and elegant events - was restored to its classic late nineteenth-century design.

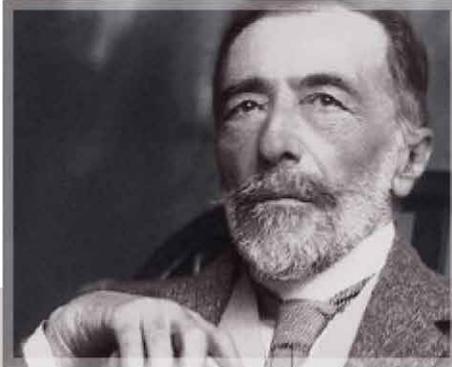
Through its 140 years of existence, The Oriental's grandiose colonial façade has greeted travellers, dignitaries and literary figures, some of whom like British spy novelist, John le Carré, penned novels from the rooms and suites, including *The Honourable Schoolboy*. Others, like Noël Coward simply imbued the riverine views, declaring: "It is a lovely place and I am fonder of it than ever." W. Somerset Maugham wrote about his bout with malaria during his stay at The Oriental in *The Gentleman in the Parlour*; and Barbara Cartland named one of the heroines in *Sapphires in Siam* after an Oriental employee. Joseph Conrad, the sea captain and writer, was a frequent visitor to the bar of The Oriental; and Vaslav Nijinsky danced in the ballroom in 1916. Jim Thompson, the silk king, owned it; Peter Ustinov loved it; and Graham Greene has a suite named in his honour. The Prince of Wales; The Queen of Sweden; Audrey Hepburn; Elizabeth Taylor; and Marlon Brando are but a few of The Oriental's famous guests.

The Oriental Bangkok, part of The Most Famous Hotels In The World series of books, is available for purchase at The Oriental Boutique on the ground floor of the Authors' Wing.

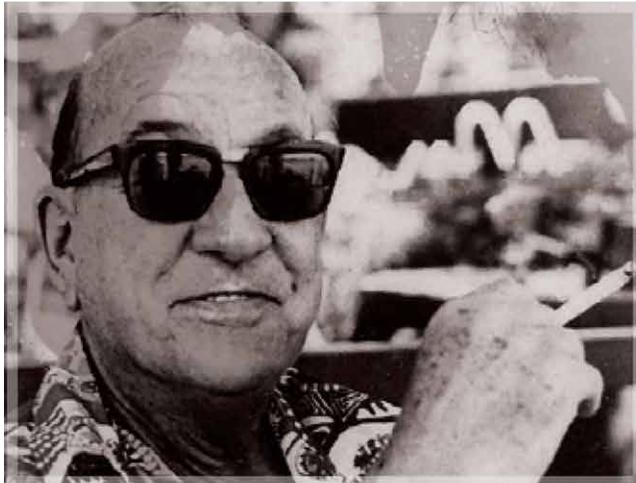
Somerset Maugham



Joseph Conrad



Noël Coward



Ankana
Kalantananda

The Oriental in Pictures

1876 - 2017

Throughout the 140-year-old Authors' Wing (the original Oriental Hotel), unique and historical collections illustrate its illustrious history through pictures and memorabilia of its famous patrons.

In the Authors' Lounge, pictures of contemporary writers who have stayed at the hotel adorn the walls, alongside those of distinguished guest speakers at the Southeast Asian Writers Award (S.E.A. Write Award), one of the region's most prestigious literary events established by and hosted annually at Mandarin Oriental, Bangkok since 1979.

Mandarin Oriental, Bangkok's affinity with the literary world is best exemplified in Authors' Wing which house the Joseph Conrad Terrace and the Somerset Maugham-, Noël Coward-, and James Michener Lounges. In these newly created salons, images of these literary greats are juxtaposed with scenes at The Oriental during those eras, as well as quotations from their books.

Formerly the Reading Room, Khun Ankana's Study pays a pictorial tribute to the inimitable Ankana Kalantananda, The Oriental's longest serving employee who joined the hotel in 1947.

The Royal and Ambassador Suites house the most unique historical collections of all, including pictures of the European travels of His Majesty King Chulalongkorn in 1897, and of Her Majesty Queen Sirikit opening the hotel's River Wing in 1976.

Located on the first floor of the Garden Wing, The Oriental Journey is a permanent exhibition which chronicles a collection of memorabilia and photographs of this famed hotel's 140-year history.

Western Afternoon Tea Set

'Royal Darjeeling' tea with pomegranate sorbet



A selection of finger sandwiches:

Green asparagus dips in clear tomato aspic on white sour dough bread
Boiled egg and mayonnaise mini bagel
Smoked ham, sun dried tomato and honeydew melon
Open-faced smoked salmon, sour cream and beetroot sandwich
Cucumber, dill and cream cheese on oat bread
Roulade of honey-glazed ham and cheese



Warm traditional plain and raisin scones
Seasonal selection of home-made jams
Devonshire clotted cream, mascarpone or butter
Raspberry and pistachio financier



A selection of pastries:

Caramelized milk chocolate and yuzu macaron
Dark chocolate grué tartlet
Minted light cream and strawberry sphere
Vanilla yoghurt cream, streusel and pineapple chutney
Paris-Brest hazelnut choux

Baht 1,450 per person including our selection of teas or coffee

Baht 2,090 per person including our selection of teas or coffee
and a glass of Louis Roederer Brut Premier

Prices are subject to 10% service charge and applicable Government Tax

The Oriental Afternoon Tea Set

'La Grande Dame' tea with mandarin and bergamot sorbet



A selection of savouries:

Lime-marinated crabmeat sandwich with lemongrass and chilli
Minced chicken, chilli and black olive sandwich
Mini Thai curry puff • Fried vermicelli pastry cup
Roasted pandan chicken • Fresh Vietnamese spring roll
Steamed Thai dumplings
Wing bean salad with chicken and prawns in betel leaves
Chicken and corn in crispy pastry shell



Warm traditional plain and Thai mango scones
Seasonal selection of home-made jams
Devonshire clotted cream, mascarpone or butter



A selection of pastries:

Kanom Sai Sai, sweet coconut pudding wrapped in banana leave
Steamed pumpkin custard
Assorted Thai marzipan
Mango tartlet with vanilla cream
Candy bale fruit chiffon cake
Foi Thong
Royal Thai orchid tea praline

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Vegetarian Set

'Royal Darjeeling' tea with pomegranate sorbet



A selection of finger sandwiches:

Green asparagus dips in clear tomato aspic on white sour dough bread
Boiled egg and mayonnaise mini bagel
Mushroom and spinach friand
Cucumber, dill and cream cheese on oat bread
Cream cheese, dried tomato pumpernickel double decker
Confit Niçoise on brioche



Warm traditional plain and raisin scones
Seasonal selection of home-made jams
Devonshire clotted cream, mascarpone or butter
Raspberry and pistachio financier



A selection of pastries:

Caramelized milk chocolate and yuzu macaron
Dark chocolate grué tartlet
Minted light cream and strawberry sphere
Vanilla yoghurt cream, streusel and pineapple chutney
Paris-Brest hazelnut choux

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TWG Teas

White House Tea

An ethereal white tea with fruits and fragrant roses, this tea leaves an enduring aftertaste of ripe berries. A diplomatic and balanced tea of sophistication.

Please allow 5-7 minutes for brewing



Silver Moon Tea

A blend of green teas accented with grand berries and vanilla bouquet. Suave, with just a hint of spice. A tea for a special moment.

Please allow 3-5 minutes for brewing



Jasmine Queen Tea

Intoxicating jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea.

Please allow 3-5 minutes for brewing



Pink Flamingo Tea

A graceful blend of green tea with crimson hibiscus blossoms and pomegranate blossoms that will brighten your day. This quirky melange infuses into a rose-coloured cup with tart, fruity overtones.

Please allow 3-5 minutes for brewing

Baht 1,450 per person with Afternoon Tea Set

or

Baht 390 per serving

Prices are subject to 10% service charge and applicable Government Tax

TWG Teas

Pink Garden Tea

Regal garden roses accent this green tea blended with notes of Provencal red fruits. A blooming bouquet as blissful as a summer day.

Please allow 3-5 minutes for brewing



Mistral Tea

Citrus from Mediterranean shores, citrus herbs, and refined fruits wonderfully adorn this fine green tea blend – a homage to the fragrant winds of the Riviera. A tea to inspire and enthuse.

Please allow 3-5 minutes for brewing



Imperial Oolong

A well-balanced and flavourful semi-fermented with a sweet and fruity savour and a divine, lingering aftertaste.

Please allow 3-5 minutes for brewing



1837 Black Tea

TWG Tea's renowned signature tea, 1837 Black is a unique blend of black tea with notes of fruits and flowers from the Bermuda triangle, which leaves a lingering aftertaste of ripe berries, anise, and caramel. A timeless classic.

Please allow 3-5 minutes for brewing

Baht 1,450 per person with Afternoon Tea Set

or

Baht 390 per serving

Prices are subject to 10% service charge and applicable Government Tax

TWG Teas

Royal Darjeeling FTGFOP1

The king of Indian teas, this first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea.

Please allow 3-5 minutes for brewing



Irish Morning Tea

Brisk and flavourful, giving a bright cup with a rich and smooth taste, this black tea blend is a glimpse of the Irish heath at dawn.

Please allow 3-5 minutes for brewing



New York Breakfast Tea

A contemporary masterpiece evocative of the sparkling city that never sleeps, this extraordinary black tea is an inviting whole-leaf Assam blended with nuts, rich and malty sweetness from chocolate. A tea to savour from morning till far into the night.

Please allow 3-5 minutes for brewing



French Earl Grey

A fragrant variation of the great classic, this black tea has been delicately infused with bergamots from Sicily Islands and French blue cornflowers from Provence, France.

Please allow 3-5 minutes for brewing

Baht 1,450 per person with Afternoon Tea Set

or

Baht 390 per serving

Prices are subject to 10% service charge and applicable Government Tax

TWG Teas

Miraculous Mandarin Tea

A melange of warm, rich black tea blended with the fresh tartness of orchard fruits and notes of delicate sweetness. A miraculous and youthful tea of delight.

Please allow 3-5 minutes for brewing



Imperial Lapsang Souchong

This smoky black tea boasts beautiful leaves and a smooth, full-bodied flavour infused with the aroma of rare Chinese pine. A generous daytime tea that is perfect with a savoury meal.

Please allow 3-5 minutes for brewing



Vanilla Bourbon Tea

Red tea from South Africa blended with sweet vanilla from Madagascar Island. Enveloping, this theine-free tea can be served warm or iced at any time of the day, and is perfect for children as well.

Please allow 3-5 minutes for brewing



Eternal Summer Tea

A fragrant South Africa red tea embellished with notes of sweet summer rose blossoms accented with raw berries, which finish with a lingering aftertaste reminiscent of ripe Tuscan peaches. A theine-free tea to be enjoyed hot or iced at any time of the day.

Please allow 3-5 minutes for brewing

Baht 1,450 per person with Afternoon Tea Set

or

Baht 390 per serving

Prices are subject to 10% service charge and applicable Government Tax

TWG Premium Teas

Yin Zhen

Yin Zhen, otherwise known as “Silver Needles”, is the finest and most exquisite of all white teas, and its platinum-coloured buds are covered in soft down. Picked entirely by hand before the leaf opens, extremely small quantities are produced each year, making this one of the most sought-after teas in the world. The soft, velvety leaves yield a sparkling, flax-coloured infusion that exudes a raw, mineral flavour with buttery notes of sweet honeycomb. Extraordinary.

Please allow 15 minutes for brewing



Gyokuro Samurai

Several weeks before the harvest, the plantation is shaded to infuse the leaves with chlorophyll, which results in a unique and verdant taste, recognized by connoisseurs worldwide. This intoxicating green tea yields an exquisite nectar, boasting a tannin-free infusion with the sweet scent of fresh grass. A work of art.

Please allow 3-5 minutes for brewing



Secret of Siam Tea

An exquisite blend of blue tea and green tea delicately enhanced by a secret melange of spices, evocative of the Kingdom of Siam.

A piquant creation that yields a warm and enticing flavour.

Please allow 3-5 minutes for brewing



Rose Boudoir Tea

This rich and malty blend of black teas offers a strong and delectable cup that leaves luscious hints of vanilla, blackcurrant and sweet spices with overtones of fresh roses from Grasse, France on the palate.

Please allow 3-5 minutes for brewing

Baht 150 additional per person with Afternoon Tea Set

or

Baht 550 per serving

Prices are subject to 10% service charge and applicable Government Tax

Authors' Lounge Favourites

Einspaenner

Classic Viennese hot coffee with whipped cream

Baht 320



Fiaker

Classic Viennese hot coffee with a dash of rum,
Topped with whipped cream

Baht 350



Coffee or Chocolate Mélange

Your choice of hot coffee or chocolate, half milk and cream
Topped with whipped cream

Baht 320



Moroccan Tea

Traditional mint tea recipe from North Africa

Baht 320



Chai

Classic spiced Indian tea recipe, served hot or iced

Baht 320



Iced White Espresso

Shaken with cream, milk and sugar syrup

Baht 320

Prices are subject to 10% service charge and applicable Government Tax

Authors' Lounge Signature Mocktails

Tea Mocktails

Winter Blossom

TWG Selected Tea with Apple Juice, Cranberry Juice,
Fresh Lime Juice and Sugar Syrup

Baht 390



Summer Rose

TWG Selected Tea with Homemade Rose Petal Jam,
Rose Bitters and Fresh Lime Juice

Baht 390

Coffee Mocktails

Honeymoon

Coffee, Milk, Cream and Rose Bitters

Baht 390



Lagoon of Paradise

Coffee, Milk, Cream, Fresh Orange and Honey

Baht 390

Prices are subject to 10% service charge and applicable Government Tax

Coffees

Served hot or iced:

Fresh Black Coffee
Espresso
Espresso Macchiato
Latte
Cappuccino
Mocha
Baht 240

◆
French Pressed Coffee
Double Espresso
Baht 290

Kindly note above coffees are available decaffeinated

Herbal Teas Selection

Serve hot or iced:

We feature a variety of soothing herbal infusions
Please ask our service staff for your favourite blend
Baht 240

Prices are subject to 10% service charge and applicable Government Tax

Beverages

Hot or Iced Chocolate
Baht 240

◆
Fresh Fruit Juices
Baht 230

◆
Milkshake with your choice of home-made ice cream
Baht 240

Prices are subject to 10% service charge and applicable Government Tax