

Chocolab

Experimental Melting ► So

ISSUE TWO

WWW.FACEBOOK.COM/SOFITELSOBANGKOK

FOR TRUE CHOCOHOLICS!

CHOCOLAB

Sofitel So Bangkok
2 North Sathorn Road,
Bangrak, Bangkok,
10500 Thailand

Open Daily
from 7:00am - 8:00pm

Tel: 02 624 0000

CHOCOLATE REVOLUTION!

WELCOME TO OUR HOUSE OF INDULGENCE AND ITS CORNUCOPIA OF ENDORPHIN-FUELLED DELIGHTS. IT'S TIME TO PICK UP YOUR FORKS AND JOIN THE NEW CHOCO-WORLD ORDER.



According to the experts, chocolate induces relaxing effects similar to marijuana and releases happy hormones in our bodies similar to stimulants. Whether the world's favourite confectionary makes you feel like you're in love, or you're just straight up and unabashedly head over heels for their fine taste and texture, cocoa treats are definitely too legit to quit.

Chocolab is part chocolate factory, part confectionary laboratory, where the sweetest ideas are melted down and reformed as exquisite creations that proudly do justice to the food of the gods. Our cakes are made from scratch using the most divine ingredients, mixed together in recipes you cannot find anywhere else but here. The secret weapon in Chocolab's pleasure ammunition cache – Bonnat chocolate, the finest in the world.

Have a peek into the glassed-in chocolate kitchen to see our very own master chocolatiers focused on their art. We don't call it "experimental melting" without reason. Our in-house chocolatiers continu-

"All I really need is love, but a little chocolate now and then doesn't hurt!"

ally push the boundaries to craft ever-evolving chocolate creations which, while staying true to time-honoured traditions, are brought together in unique gustatory combinations and presented in innovative ways to keep up with the times.

The going does not have to get tough for the tough to indulge in chocolate. For weddings or other causes for celebration that call for a sweet centrepiece, talk to us and let us design an inspirational cake to crown the occasion.

For a crash course on what Chocolab is all about, our Cocoa Rush Hour, daily from 4:00 p.m. to 5:30 p.m., invites you to eat your way around the room, with different cakes on offer every day. Alternatively, roll up your sleeves and get your hands dirty in a chocolate making class. Choco-fiends are also more than welcome to purchase take-away munchies for personal use, or as gift-wrapped sweets for your sweet. So have your cake and eat it!

CAKES TAKEAWAY...

ENJOY YOUR FAVOURITE RECIPES / 24 HOURS PRE-ORDER



SOPHIE SAYS...SO TASTY!



SO COFFEE



SO CHESSBOARD

❖ WHOLE CAKES ❖

OPEN DAILY FROM 7:00AM - 8:00PM

CHOCOLAB COOKING CLASS

Morning Class from 10:00am to 12:00pm
Afternoon Class from 2:30pm to 4:30pm

THB 800++ per person or
THB 1,200++ per person
(incl. Cocoa Rush Hour and unlimited chocolate indulgence after afternoon cooking class from 4:00pm - 5:30pm)

HISTORY OF CAKES

THE HISTORY OF CAKE DATES BACK TO ANCIENT TIMES. THE FIRST CAKES WERE VERY DIFFERENT FROM WHAT WE EAT TODAY. THEY WERE MORE BREAD-LIKE AND SWEETENED WITH HONEY. NUTS AND DRIED FRUITS WERE OFTEN ADDED.



A party without "cakes" is just a meeting! by Julia Child

According to the food historians, the ancient Egyptians were the first culture to show evidence of advanced baking skills. The Oxford English Dictionary traces the English word cake back to the 13th century. It is a derivation of 'kaka', an Old Norse word. Medieval European bakers often made fruitcakes and gingerbread. These foods could last for many months.

According to the food historians, the precursors of modern cakes (round ones with icing) were first baked in Europe sometime in the mid-17th century. This is due to primarily to advances in technology. At that time, cake hoops, round molds for shaping cakes that were placed on flat baking trays were popular.

It was not until the middle of the 19th century that cake as we know it today (made with extra refined white flour and baking powder instead of yeast) arrived on the scene. A brief history of baking powder. The Cassell's New Universal Cookery Book [London, 1894] contains a recipe for layer cake. Butter-cream frostings began replacing traditional boiled icings in first few decades 20th century. In France, Antonin Careme [1784-1833] is considered THE premier historic chef of the modern pastry/cake world. You will find references to him in French culinary history books.



ALMOND MOCHA CAKE



FIGURE CAKE



SO' FRUITY CAKE



WHITE SO' BERRY CAKE



RED VELVET CAKE



SO' ROYAL CAKE



SO' BERRY AND MARSHMALLOW CAKE



SO' ORANGE CAKE

CAKES TAKEAWAY...

ENJOY YOUR FAVOURITE RECIPES / 24 HOURS PRE-ORDER

*CAKES ARE MADE TO ORDER AT THB 1,200 NET FOR 6 - 8 SERVINGS



BLUE SHE'S CAKE



BLACK AND WHITE CHEESE CAKE



BLACK FOREST CAKE



CHOCOLATE MOISTY CAKE

❖ SIGNATURE MENU ❖

OPEN DAILY FROM 7:00AM - 8:00PM

SO SPECIAL!

RECEIVE A COMPLIMENTARY BEVERAGE ON US FOR EVERY PANINI PURCHASED EVERY WEDNESDAY AT CHOCOLAB ONLY.

BON APPÉTIT!

PANINI

- CHOCOLATE BANANA ① ✦ 160
- NUTTY CHOCOLATE ② 180
- TUNA & CHEESE ③ 160
- PARMA HAM & MOZZARELLA ④ 195
- CHICKEN, BRIE CHEESE & AVOCADO ⑤ ✦ 195
- HAM & CHEESE ⑥ 180
- GRILLED VEGETABLES WITH PESTO & PAMESAN CHEESE ⑦ 160



CHOCOLATE BANANA



NUTTY CHOCOLATE



TUNA & CHEESE



PARMA HAM & MOZZARELLA

À LA CARTE

- CHOCOLAB CRACKING BALL ⑧ ✦ 350
- FRUIT FLAMBE ⑨ 250
- CHOCO BURGER ⑩ ✦ 250
- WARM CHEESE CAKE ⑪ ✦ 220
- CHOCOLATE FONDUE ⑫ 350
- ALMOND PUDDING ⑬ 220
- WARM APPLE TART ⑭ 220
- SO' PERA 135
- VOLCANO CAKE 220



CHICKEN, BRIE CHEESE & AVOCADO



HAM & CHEESE



GRILLED VEGETABLES WITH PESTO & PAMESAN CHEESE



CHOCOLAB CRACKING BALL



FRUIT FLAMBE



WARM CHEESE CAKE



ALMOND PUDDING



CHOCOLATE FONDUE



WARM APPLE TART



CHOCO BURGER



11 REASONS CHOCOLATE IS GOOD FOR YOUR HEALTH

1. Chocolate decreases stroke risk
2. Chocolate reduces the likelihood of a heart attack
3. Chocolate protects against blood inflammation
4. Chocolate helps with math
5. Chocolate may prevent cancer
6. Chocolate reduces the risk of diabetes
7. Chocolate is good for your skin
8. Chocolate can control coughs
9. Chocolate improves blood flow
10. Chocolate strengthens your brain
11. Chocolate makes you live longer

But don't just start binging on chocolate! Most of the chocolate you buy in the grocery store is heavily processed, which means that it has lost many of its healthy chemicals. And some of the research supporting chocolate's healthy characteristics was paid for by chocolate manufacturers.



In 1884, the first stone of the Statue of Liberty was laid in New York Harbour, the first edition of the Oxford English Dictionary was published, and in the small French town of Voiron, the House of Bonnat was established by Monsieur Felix Bonnat. More than a century later, led by fourth generation Maître-Chocolatier Stéphane Bonnat, the oldest chocolate factory in the world is still producing some of the finest artisanal confectionaries, including exquisite single-origin chocolates, available exclusively in Thailand right here at Sofitel So Bangkok.

COCOA RUSH HOUR

Mon - Fri from 4:00pm to 5:30pm
Sat - Sun from 3:00pm to 5:30pm

Enjoy unlimited chocolate and pastries in Chocolab, hot & cold chocolate/tea/coffee except packaged items and whole cake

900 / person
→ 750

✦ CHEF'S RECOMMENDATION

*À LA CARTE DESSERTS ARE AVAILABLE UNTIL 6:00PM

All prices are quoted in Thai Baht and subject to 10% service charge and 7% government tax

❖ CHOCOLAB SPECIALS ❖

OPEN DAILY FROM 7:00AM - 8:00PM

LIKE OUR FACEBOOK FANPAGE FOR LATEST NEWS UPDATE!

ICE CREAM

- SORBET DELIGHT ¹⁵ 200
- SO' THAI ¹⁶ ★ 200
- CHOCOLATE CLASSIC ¹⁷ 250
- BANOFFEE CHEESE ¹⁸ ★ 250



SORBET DELIGHT



SO' THAI



CHOCOLATE CLASSIC

SO' FLOAT

- ICE MOCHA FLOAT ¹⁹ 190
- ICE THAI TEA FLOAT ²⁰ 190
- ICE BERRY SODA FLOAT ²¹ ★ 190
- ICE CHOCOLATE FLOAT ²² 190
- 7-UP FLOAT ²³ 190
- PEPSI FLOAT 190



BANOFFEE CHEESE



ICE MOCHA FLOAT

SO' FRAPPE

- CHOCOLATE FRAPPE ²⁴ 180
- VANILLA FRAPPE ²⁵ 180
- GREEN TEA FRAPPE ²⁶ 180
- MIXED BERRIES FRAPPE ²⁷ 180
- PASSION FRUIT FRAPPE ²⁸ ★ 180
- MOCHA FRAPPE 180
- LEMON MERINGUE FRAPPE 180



ICE THAI TEA FLOAT



ICE BERRY SODA FLOAT



ICE CHOCOLATE FLOAT



7-UP FLOAT



CHOCOLATE FRAPPE



VANILLA FRAPPE



GREEN TEA FRAPPE



MIXED BERRIES FRAPPE



PASSION FRUIT FRAPPE



A DEFINITION OF FRAPPE

A frappe is an iced beverage that has been shaken, blended or beaten to produce a tasty foam and refreshing blended drink which is served cold, often with whipped cream and toppings. You can add ice before or after beating the coffee and custom additives such as sugar, milk, vanilla and sweet sauces. It really depends on what you are shaking or blending it in - a shaker, frappe maker or blender. An ice-crushing blender is better than a shaker for blending a frappe.

Though a frappe has been traditionally made with coffee, you can make other flavorful frappe drinks with teas, juices or hot chocolate - possibilities are endless. There are many different variations of this popular blended icy drink that was first inspired in Europe, decades ago. The word Frappe comes from the French word Frapper - which means to slap, knock or beat.

How does a frappe differ from a smoothie, iced coffee or iced cappuccino? A frappe is blended longer, till a substantial foam has been created and ice is well blended. If a frappe is shaken in a cocktail shaker, crushed ice can be added with the coffee, or whole ice after shaking. Smoothies or iced cappuccinos are blended to the preferred ice consistency, regardless of foam. Iced coffee is often not beaten, but served as strong coffee served on ice.



ICE-CREAM FUN FACTS:

It takes 12 lbs. of milk to make just one gallon of ice cream. Wonder how they fit it all in one carton?

It takes an average of 50 licks to polish off a single-scoop ice cream cone. Challenge your family to a Lick-a-Thon, and see who finishes first!

The ice cream cone's invention is linked to the 1904 World's Fair in St. Louis. An ice cream vendor reportedly didn't have enough dishes to keep up with the demand, so he teamed up with a waffle vendor who rolled his waffles into cones!

****50% DISCOUNT ON PATISSERIE ITEMS AND SALAD EVERYDAY AFTER 6:00PM**

All prices are quoted in Thai Baht and subject to 10% service charge and 7% government tax

★ CHEF'S RECOMMENDATION

❖ SIGNATURE DRINKS ❖

OPEN DAILY FROM 7:00AM - 8:00PM

CHOCOLAB SIGNATURE

SO' NUTTY WHITE CHOCOLATE LATTE ②⑨	180
STRAWBERRY MILK SHAKE ③① ★	180
HOT CHOCOLATE VIENNA ③① ★	200
BANANA SPLIT LATTE	180
TUTTI FRUITI CHOCOLATE	180
WHITE CHOCOLATE & CARAMEL LATTE	180
CHOCOLAT CHAUD À L'ANCIENNE ③②	180
MOCHARTINI	350
SPICED RUM	350
AFFOGATO	200
VANILLA ICE CREAM TOPPED WITH ESPRESSO	

ICED TEA

LYCHEE GINGER ICED TEA ③③ ★	200
MIXED BERRY ICED TEA ③④	180
KIWI ICED TEA	180
ROSE ICED TEA ③⑤	180

COFFEE

AMERICANO, FRENCH PRESS, LATTE,	180
MOCHA, CAPPUCHINO, MACCHIATO,	
CINNAMON LATTE, ESPRESSO	
AND ESPRESSO MACCHIATO	

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ITEMS AND SALAD EVERYDAY
AFTER 6:00PM

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and subject to 10% service charge and 7% government tax



SO' NUTTY WHITE CHOCOLATE LATTE



STRAWBERRY MILK SHAKE



LYCHEE GINGER ICED TEA



HOT CHOCOLATE VIENNA



MIXED BERRY ICED TEA



CHOCOLAT CHAUD À L'ANCIENNE



ROSE ICED TEA