



LA PÂTISSERIE
Okura

FANTASTIC FUROSHIKI MOONCAKES AT THE OKURA PRESTIGE BANGKOK'S LA PÂTISSERIE

1 August - 21 September 2021

Celebrate the Mid-Autumn Festival with traditional mooncakes from our La Patisserie bakery outlet. Whether given to friends and colleagues as seasonal gifts or to family members as tokens of love, these sweet delights presented in beautifully designed environmentally sustainable bento-style wooden boxes wrapped in brightly printed reusable Japanese Furoshiki cotton cloth are sure to please.

Featuring light golden flakey crusts, the mooncakes reflect the seasons with four distinct flavours: Sakura for spring; Lavender for summer; Orange for autumn; and Sweet Potato with egg yolk for winter, while classic options such as our favourite gourmet mooncakes filled with Monthong durian and egg yolk or delightful homemade custard are also available.

Price: Baht 1,288 per box of 8 pieces wrapped in furoshiki

La Pâtisserie is located on the ground floor, Park Ventures Ecoplex.

For more information, please call 02 687 9000 or email: fb.concierge@okurabangkok.com

Prices are inclusive of 7% government tax.



The Okura Prestige
BANGKOK

FUROSHIKI

The Japanese tradition of Furoshiki - wrapping, knotting, pleating, or a gift in a piece of decorative fabric, allows the gift to be wrapped in a way that is both beautiful and practical. We have many more ways to wrap your gift than you can imagine.

This beautiful and ingenious art allows the gift of food to have many uses, simply by changing and trying it in different ways.

It's a fun to try for yourself. Please see us for more information.



The Okura Prestige
BANGKOK





The Okura Onsen
BARBERS

FUROSHIKI

The Japanese tradition of Furoshiki - wrapping an object, particularly a gift, in a piece of decorative cloth - embraces the philosophy of eco-friendly living by challenging us on how many uses we really want.

This beautiful and ingenious art allows the piece of cloth to have many uses, simply by folding and tying it in different ways.

To try it for yourself,
please see us for details.

The Okura Onsen