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 continually 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-friends 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!
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.

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 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 the 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.
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.

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.

So special! Receive a complimentary beverage on us for every Panini purchased every Wednesday at Chocolab only.

Bon appétit!

Signature Menu

Panini

- Chocolate Banana 160
- Nutty Chocolate 180
- Tuna & Cheese 160
- Parma Ham & Mozzarella 195
- Chicken, Brie Cheese & Avocado 195
- Ham & Cheese 180
- Grilled Vegetables with Pesto & Parmesan Cheese 160

À la Carte

- Chocolab Cracking Ball 350
- Fruit Flambe 250
- Choc Burger 250
- Warm Cheese Cake 220
- Chocolate Fondue 350
- Almond Pudding 220
- Warm Apple Tart 220
- So’ Pera 135
- Volcano Cake 220

*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

Chef’s Recommendation

Signature Menu

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

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**Ice Cream**

- **Sorbet Delight**: 200
- **So’ Thai**: 200
- **Chocolate Classic**: 250
- **Banoffee Cheese**: 250

**So’ Float**

- **Ice Mocha Float**: 190
- **Ice Thai Tea Float**: 190
- **Ice Berry Soda Float**: 190
- **Ice Chocolate Float**: 190
- **7-Up Float**: 190
- **Pepsi Float**: 190

**So’ Frappe**

- **Chocolate Frappe**: 180
- **Vanilla Frappe**: 180
- **Green Tea Frappe**: 180
- **Mixed Berries Frappe**: 180
- **Passion Fruit Frappe**: 180
- **Mocha Frappe**: 180
- **Lemon Meringue Frappe**: 180

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**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!

**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 system 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.

Through a frappe has been traditionally made with coffee, you can make other flavorful frappe drinks with tea, juices or hot chocolate - possibilities are endless. There are many different variations of this popular blended icy drink that were first shipped 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.

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**Open Daily from 7:00am - 9:00pm**

**Like our Facebook fanpage for latest news update!**

**50% Discount on Patisserie items and Salad everyday after 6:00pm**

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**Chef’s Recommendation**

**Ice-Thiel So’ Bangkok**

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

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**Signature Drinks**

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

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**Chocolab Signature**

- So’ Nutty White Chocolate Latte 180
- Strawberry Milk Shake 180
- Hot Chocolate Vienna 200
- Banana Split Latte 180
- Tutti Frutti Chocolate 180
- White Chocolate & Caramel Latte 180
- Chocolat Chaud à l’ancienne 180
- Mochartini 350
- Spiced Rum 350
- Affogato 200
- Vanilla Ice Cream Topped with Espresso

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**Iced Tea**

- Lychee Ginger Iced Tea 200
- Mixed Berry Iced Tea 180
- Kiwi Iced Tea 180
- Rose Iced Tea 180

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**Coffee**

- Americano, French Press, Latte, 180
- Mocha, Cappuchino, Macchiato,
- Cinnamon Latte, Espresso
- And Espresso Macchiato

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**Chef’s Recommendation**

- **50% discount on patisserie items and salad everyday after 6:00pm**

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