



Chu on this: A family friendly and affordable brunch location for next weekend!

By **Becky Horace** | Review | Published June 16, 2014

Chocolate lovers of all ages REJOICE! Just off the Asok BTS, you can find a family friendly chocolate café specializing in chocolate drinks and desserts, and is now a place where your family can enjoy all day brunch!



In November 2010, Chu opened its doors as a dessert cafe with the original concept of focusing on chocolate drinks and churros. As time passes, Khun Toey, Chu's managing partner, is concocting new recipes to ensure Chu's menu continuously evolves and his customers keep coming back for more.

Chu is a favorite among many families for a quaint place to stop for a sweet treat. The location is

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perfect. Directly off of the Asok BTS with an easy stroll down the skywalk, you will find yourself being drawn into the Exchange Tower by the sweet smell of chocolate. As soon as you walk into the restaurant, your children will be in awe of the mounds of cookies, cakes, and brownies in the display case. The parents will see a nice open location which, if you have a wild toddler, will be very difficult to pillage and plunder; I know this because my wild toddler ran around and had a great time one late afternoon. Located around the perimeter of the dining room, families can enjoy several sofas and comfy chairs making it a perfect place for your children to color or play with a toy while you wait for your order. One of the best features of this location is the huge window overlooking the BTS rail. For the little ones who love trains, they will happily sit in anticipation of the next approaching train while mommy and daddy enjoy a cup of tea, a hot cappuccino or a, smooth, creamy and comforting cup of hot chocolate.



A Chu Latte

The desserts alone are enough to have you and your kids begging for more, but Chu is so much more than just desserts. Chu is now offering a full brunch menu. Khun Toey ensures his recipes are made with the best ingredients from both near and far. The pastries and desserts you will find at Chu are made with imported ingredients; for example, they will use Elle&Vire Gourmet French butter in every recipe. Being a sole proprietor, Khun Toey understands the importance of using local purveyors like

Sloane's, Maison Jean Phillippe, and Twist. In addition to all of the imported and local fresh ingredients used at Chu, Khun Toey also uses only organic vegetables from Adam's Organic.



Chu's stacked pancakes and Strawberries

Bottom Line

Chu is the perfect location to enjoy a family brunch next weekend. Pick out a comfy couch by the front window to watch the train go by and order your little one up a hot or iced chocolate drink. For a fraction of the price of the hotel buffet brunches around town, your family can dine on Eggs Benedict, a breakfast panini sandwich, French toast, fluffy made-from-scratch pancakes topped with fruit or bacon, and much more.

Your wallet will thank you, your tummy will thank you, and there is no parent guilt because you now know Chu uses the best fresh ingredients possible. Your children will be full, happy, and ready for a nap, which in my opinion is the perfect way to kickoff a Saturday morning.



Inside corner of Chu

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