THE PEAK LOUNGE & BAR

PARK HYATT TOKYO

AFTERNOON TEA · PEAK OF JOY

PARK HYATT TOKYO · NISHI-SHINJUKU · TOKYO

A KISMET MENU · PARK HYATT TOKYO

AFTERNOON TEA

Celebrate the season with a refined selection of autumn-inspired sweets and savories, served with premium teas under our glass atrium overlooking the Tokyo skyline.

PER PERSON

9900

WITH A GLASS

NEN, Sparkling Yuzu Genmaicha

French Bloom Le Rosé (125ml) + 1650

“R” de Ruinart Brut (125ml) + 2200

Billecart Salmon Le Rosé (125ml) + 4400

SAVORY

COLD SAVORIES

Duck confit, pear chutney, tartlet

Snow crab sandwiche grapefruit

Sustainable salmon, cream cheese, yuzu

Marinated stuffed turnip, quinoa, chestnuts, raisins

WARM SAVORY

Mushrooms quiche, leek, crispy burdock

SWEET

TWG Tea French Earl Grey cream
Caramelized figs, fig jam tart

Prices in yen, tax inclusive and subject to 15% service charge.
Seafood from farms that have been independently certified to the ASC environmental and social standard. www.asc-aqua.org ASC-C-00607
Please let us know if you have any food allergies, special dietary requirements.

AFTERNOON TEA

SWEET · CONTINUED

Ube cream, nashi pear, vanilla almond meringue

Milk chocolate cremeux, orange clementine gel
Cacao sablé

Chestnut cream, blood orange gel, marron ice cream
Hazelnut crumble

CAKES FROM THE TROLLEY

A seasonal selection of handcrafted cakes and pastries by Executive Pastry Chef Julien's team, served tableside.

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PEAK OF JOY

Enjoy our chef's seasonal dishes and unlimited drinks from our beverage selection.

PEAK OF JOY

8800

THE DISHES

Duck confit, pear chutney, tartlet

Prawn and grapefruit sandwich

Sustainable salmon, cream cheese, yuzu

Marinated stuffed turnip, quinoa, chestnut, raisins

Snow crab & avocado tacos
Snow crab meat, spicy mayonaise, avocado, pickled red onions

Chicken karaage
Deep fried chicken leg, shishito peppers, wasabi mayonaise

Japanese beef sliders
Homemade bun, Comte cheese, bacon, spicy onion compote

French fries + 1100
Choice of flavor: seaweed, Parmesan cheese, lemon pepper salt. Choice of dip sauce: harissa mayonnaise, garlic mayonnaise, horseradish, chili tomato mayonnaise

SUPPLEMENTS

Caesar Salad	1430
Assorted Bread	880
Cheese Plate	2090

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PEAK OF JOY

BEVERAGE SELECTION

UNLIMITED FOR 90 MINUTES

Sparkling wine
Santero Black Brut, Piemonte, Italia

White wine
Kono Sauvignon Blanc 2024, Marlborough, New Zealand; Tebaldo Bianco 2023, Puglia, Italy

Red wine
Artiga Garnacha 2024, Campo de Borja, Spain; Tebaldo Rosso 2023, Puglia, Italy

Beer
Draft beer (Asahi Premium Jukusen)

Spirits
Bombay Sapphire gin, Absolut vodka, Agavales tequila, Bacardí Superior rum, Jim Beam whisky, Dewar's White Label

Liqueurs
Peach, Matcha, Yuzu, Cassis, Aperol, St-Germain

Soft drinks
Orange juice, apple juice, pineapple juice, grapefruit juice, oolong tea, Coca Cola, ginger ale

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CHAMPAGNE PEAK OF JOY

Enjoy our chef's seasonal dishes and unlimited drinks from our beverage selection.

CHAMPAGNE PEAK OF JOY

15400

THE DISHES

Duck confit, pear chutney, tartlet

Prawn and grapefruit sandwich

Sustainable salmon, cream cheese, yuzu

Marinated stuffed turnip, quinoa, chestnut, raisins

Snow crab & avocado tacos
Snow crab meat, spicy mayonaise, avocado, pickled red onions

Chicken karaage
Deep fried chicken leg, shishito peppers, wasabi mayonaise

Japanese beef sliders
Homemade bun, Comte cheese, bacon, spicy onion compote

French fries + 1100
Choice of flavor: seaweed, Parmesan cheese, lemon pepper salt. Choice of dip sauce: harissa mayonnaise, garlic mayonnaise, horseradish, chili tomato mayonnaise

SUPPLEMENTS

Caesar Salad	1430
Assorted Bread	880
Cheese Plate	2090

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CHAMPAGNE PEAK OF JOY

BEVERAGE SELECTION — UNLIMITED FOR 90 MINUTES

Champagne
Baron de Rothschild

White wine
Kono Sauvignon Blanc 2024, Marlborough, New Zealand; Tebaldo Bianco 2023, Puglia, Italy

Red wine
Artiga Garnacha 2024, Campo de Borja, Spain; Tebaldo Rosso 2023, Puglia, Italy

Beer
Draft beer (Asahi Premium Jukusen)

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