

Blissful Afternoon Tea: A Summer Symphony of Sweets & Savories

Indulge in refined flavors and serene moments at Shiba Park Hotel

Tokyo, Japan – The Dining, restaurant at Shiba Park Hotel, is pleased to announce its Blissful Afternoon Tea, available from May 26 (Mon) to September 7 (Sun), 2025. Designed to complement the refreshing summer season, this exclusive menu features an elegant selection of sweets and savories, paired with a variety of premium beverages.

Guests can savor delicacies such as coconut blancmange and matcha mooncakes, alongside vibrant savory items like mini hamburgers and asparagus quiche. A choice of 16 different beverages is available, with unlimited refills and the option to change tea leaves for a personalized experience.

To enhance the afternoon tea experience, the hotel offers access to its curated collection of approximately 1,500 books, providing an atmosphere of refinement and relaxation.

Shiba Park Hotel invites guests to immerse themselves in this exquisite afternoon affair, where taste and tranquility converge.



Top Three Promotional Highlights

- Enjoy a menu that combines Western, Chinese, and Japanese tastes all at once.
- There are 16 types of drinks. You can drink as much as you like and freely switch tea leaves.
- There are about 1,500 books within the hotel that guests can choose and read.

Details

Period: Monday, May 26, 2025, to Sunday, September 7, 2025

Hours: 13:30 to 15:30 (Weekdays) / 11:30 to 15:30 (Weekends & Holidays) *2.5 hours per session

Reservation: Required by 5 PM the day before

Price: ¥5,500 per person (tax included) * 15% service charge will be added to your bill.

Location: The Dining, 1st Floor, Shiba Park Hotel

Phone: +81-3-5470-7671 (10:00-11:30, 14:00-21:00)

Reservations・Inquiries <https://www.shibaparkhotel.com/en/restaurant-contact/>

Menu

[Western]

Coconut blancmange Passion fruit sauce
Cheese cake Blue berry sauce
Chilled potato soup with shiso leaf flavor
Mini hamburger (Patty, Lettuce, Tomato, Cheese)
Asparagus and bacon quiche
Two types of scones (Plain, Chocolate)
Two types of jam (Orange, Berry)
Clotted cream



The Dining

[Chinese]

Green tea mooncake
Black sesame soy milk pudding
Banana and date cake

[Japanese]

Lemon cake
Red bean Jelly

[Drinks]

Organic darjeeling, Organic earl grey, Hibiscus cooler,
Tea for her (Non-cafeine), Organic Amore Tea,
Organic Egyptian chamomile (Non-cafeine),
Organic Tali's Masala Chai,
Japanese black tea with pear and peach flavor, Green Pomegranate,
Roasted green tea, Jasmine tea, Osmanthus oolong tea,
Coffee (hot/iced), Espresso, Cafe latte (hot/iced), Cappuccino ※Free to exchange or refill your drink



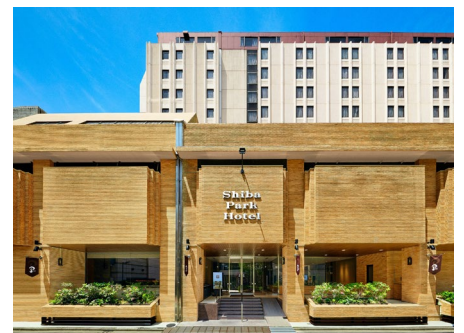
Seasonal Cocktail

Official Webpage: <https://www.shibaparkhotel.com/en/>

Inquiries and Reservations : Shiba Park Hotel +81-3-3433-4141

About Shiba Park Hotel

Founded in 1948, Shiba Park Hotel has a history and tradition of serving foreign trade delegations. The hotel houses approximately 1,500 books which guests are free to read. On the first floor, there are restaurants offering Japanese, Western, and Chinese cuisine, and on the second floor, there are four banquet halls. The guest rooms (198 rooms) and public spaces were renovated 2020-2023. Cultural experience events such as tea ceremonies and KINTSUGI workshops are also held.



Exterior

Contact

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