



# ENJOY A PROGRESSION OF DELICATE YET SOPHISTICATED SAVORY AND SWEETS INSPIRED BY THE BEAUTY OF FALLING SAKURA PETALS

950 PER PERSON

5 COURSES

Amuse Bouche

 $\bigcirc \Diamond \bigcirc$ 

Sandwiches

Sorbet

Pastries

Signature Dessert

Petit Fours

# SAKE PAIRING AFTERNOON TEA

SHICHIKEN YAMA NO KASUMI SPARKLING Yamanashi Meijo, Yamanashi, 11%

SHICHIKEN FURINBIZAN JUNMAI Yamanashi Meijo, Yamanashi, 15%

BIJOFU YUZU SCHWA SPARKLING LIQUOR Bijofu, Kōji, 6%

> 60 ml. per glass 1,450 per person



# **BLACK TEA**

FRENCH BREAKFAST, DARJEELING, EARL GREY, OOLONG, PU'ER, MARCO POLO ROUGE

#### **GREEN TEA**

THÉ À L'OPÉRA. JASMINE MANDARIN

#### FLORAL & HERBAL

CHRYSANTHEMUM, CHAMOMILE, PEPPERMINT

#### WHITE TEA



#### HIBISCUS AND ROSELLE

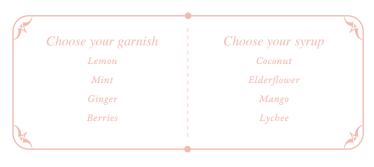
Stimulating and refreshing with a citrus and rosehip-like taste, this tea is traditionally used in medicine to reduce cholesterol and control blood pressure.

# **CHRYSANTHEMUM**

Used for centuries in Chinese medicine, chrysanthemum tea is used to treat respiratory problems and calm nerves.

# WHITE

Similar to green tea health effects, white tea have antioxidant benefits that help to relax blood pressure, boost immunity and prevent bad cholesterol.





# SERVED HOT OR ICED

ESPRESSO, MACCHIATO CAPPUCCINO, LATTE, MOCHA



SERVED HOT OR ICED

DARK CHOCOLATE, MILK CHOCOLATE

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