
Indulge in the exquisite Omakase Afternoon Tea, where tradition meets innovation. Each course highlights seasonal ingredients, honoring a symphony of fall with delectable pastries and savory delights. Complement your experience with artisanal teas for an unforgettable afternoon.

REFRESHMENTS

Sakura Bloom

Cherry blossom & lychee syrup, grape juice, soda

AMUSE-BOUCHE

Apple, cucumber, wasabi, caviar

THE SAVORY JOURNEY

Wagyu Tataki

Truffle soy, hijiki seaweed

Quail Egg

Morel mushroom, hollandaise espuma, trout roe

Beignet

Black cod, jalapeno, miso

PALATE CLEANSER

Mandarin

Sorbet, tragacanth, marigold leaf

THE SWEET JOURNEY

Rhubarb

Slow cook rhubarb, pink pepper cream, orange blossom ice cream

Chesnut

Cassis, marinated blueberry, tonka

Peach

Sakura jelly, rosemary panna cotta, poach peaches

Mango

Passion fruit caramel, coriander toasted coconut rice pudding, coconut sorbet

THE FINALE

Black Sesame Mochi

Red Bean Yokan White Bean Cream

Baked Matcha Tart

IDR 375,000⁺⁺/person

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING POTENTIAL REACTION TO ALLERGIES

ALL PRICES ARE IN THOUSAND INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX

WE COMMIT THAT THE DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED, WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM AS PART OF OUR ISO 22000 CERTIFICATION.

PARK HYATT JAKARTA™

PARK HYATT JAKARTA™



Afternoon Tea Omakase

SEASON 2
THE SYMPHONY OF FALL