

Haru AFTERNOON TEA

SAVORY

Mentaiko Monaka Sando

Fukuoka pollock roe, steamed rice,
salted kelp and Japanese wafer sandwich

Yuba Gobo Tempura Maki With Yuzu Kosho

Burdock root wrapped with tofu skin sheet tempura
with fukuoka citrus chili paste

Hakata nasu and crème fraîche vol au vent

Fukuoka cultivated roasted hakata eggplant
with soured cream in hollow case puff pastry

Unagi Yanagawa Katsu Sando

Furikake (Japanese seasoning)
breaded yanagawa freshwater eel sandwich

SWEETS

Amaou Strawberry Parfait Cheesecake

Amaou strawberry is known as the “king” of Japanese strawberries
grown in the fukuoka prefecture

Tsukushi Mochi

Local sweet in fukuoka, kyushu mochi, kinako and kuromitsu.
Mochi is a kind of rice cake with a thick, jelly-like texture

Yame Matcha Tart

Fukuoka is famous for its Yame Matcha, a high-quality green tea

Hakata Torimon

Hakata Torimon is a popular local specialty in Fukuoka,
made with sweet white beans, butter and cream.

Hiyoko Golden Sesame Sable

The endearing chick-shaped “Hiyoko” sweet is a hallmark
of Fukuoka’s confectionery heritage

SCONES

Sakura & Strawberry Scones

With clotted cream, honey-pistachio, orange marmalade

2,150

Good for two (2) persons

add 350 for a glass of Japanese Inspired Cocktail

Please note that menus are subject to change due to seasonality and product availability. Prices are in Philippines peso,
inclusive of 12% value-added tax (VAT), subject to 10% service charge and applicable local tax.

Please let us know of any special dietary requirements or allergies, and we will be happy to accommodate you.

Photos are for reference only. Ingredients may change depending on market availability, without prior notice.