

# Aki AFTERNOON TEA

## SAVORY セイボリー

### *Sanma and Kaki*

Pacific saury, persimmon and cabbage coleslaw sandwich

### *Satsumaimo and Parmesan Cheese*

Roasted sweet potato, herbed parmesan cheese  
and crispy bacon croquette

### *Kabocha and Smoked salmon*

Pumpkin fritters and Smoked salmon sandwich with Dill sauce

### *Matcha and Nashi*

Pulled pork and caramelized pears Matcha slider

## SWEETS スイーツ

### *Aki Nama -Yatsubashi*

No-bake pudding topped with a blue soda flavored jelly

### *Kyo Baum*

Kyo-baum inspired cookie sandwich  
Kyo Baum is a layered green tea Baumkuchen cake  
made with Kyoto-grown matcha and soy milk.

### *Mizuo Yuzu Jelly*

A bright and zesty jelly made with Yuzu juice

### *Mame Mochi*

A smooth and creamy dish of mashed sweet potatoes  
and candied chestnuts in syrup

## SCONES スコーン

Pumpkin Scone  
Spiced Figs Scone

Clotted Cream, Maple Pecan Syrup, Persimmon Jam

## 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), 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.*