

Natsu

AFTERNOON TEA



SAVORY

SAKURA EBI/SHIZUOKA MATCHA

Cherry blossom shrimp, green tea infused goat cheese, salad tomato in sourdough Bruschetta

IWASHI MIRINBOSHI/MIKAN

Mirin marinated dried sardines, cream cheese, dehydrated Mandarin orange in Brioche terrine

UNAGI/WASABI

Fresh water eel, panko breadcrumbs and Wasabi mayo coleslaw sandwich

BONITO/KYURI

Herbed roasted skipjack tuna and Japanese cucumber sandwich with dried skipjack tuna flakes

SWEETS

Numazu Deep Sea Pudding

No-bake pudding topped with a blue soda flavored jelly

Mt. Fuji Peanut Financier

A mount Fuji -inspired financier made from peanuts

Tsuyubikari Terrine

Creamy white chocolate & green tea Marugoto Mikan Daifuku Citrus orange wrapped in white bean paste and mochi

Fukuroi Melon Profiterole

A profiterole filled with melon cream and a melon jelly center

SCONES

Chocolate Wasabi Scone

Benihoppe Strawberry Scone

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.*