

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 - Yatsushashi

Baked Yatsushashi filled with Murasaki Imo
and Crispy Baked Yatsushashi

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

Kuri Kinton

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, 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), 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.*