

FUYU AFTERNOON TEA

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SAVORY

Daikon and Ama Miso Toriniku

Simmered radish with sweet miso glaze and chicken floss

Tenshino Ebi Vol Au Vent

Blue prawn herb salad in baked Puff Pastry

Nasu No Butaniku Hasami Age Sando

Deep fried pork, vegetables, cheddar cheese and Eggplant Sandwich

Kani Tsume Korokke Slider

Breaded Creamy Bechamel Crab claw Sandwich with Coleslaw and Tonkatsu sauce slider

SWEETS

Karukan

A traditional Kagoshima steamed cake made with Japanese Yam (yamaimo) and rice flour.

Kasutadon

A soft, fluffy sponge cake filled with a rich custard cream. The name is derived from kasutera or castella sponge cake and -don which means round shape

Satsuma-Imo Matcha Yokan

A dense jelly-like dessert made from sweet potatoes, especially Kagoshima's famous Satsuma-imo. Layered with matcha.

Hot Chocolate Warabi Mochi

Soft, chewy warabi mochi cubes with a cocoa powder coating and a warm dark choco-cinnamon sauce for dipping.

Strawberry White Chocolate Daifuku Mochi

Strawberry with white chocolate ganache wrapped in mochi

SCONES

Yuzu Cranberry

Black Sesame & Orange

Served with:

Clotted Cream, Azuki Bean Butter, Apple Compote

2,150

Good for two (2) persons

add 250 for a glass of Festive Tea Mocktails

Choice of Mango Green Tea lemonade, Aloe Vera Sencha, Coconut Strawberry Breeze

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.*