Hotel Okura
MANILA
NEWPORT WORLD RESORTS

Festive Matcha-Ube Afternoon Tea

A festive celebration of heritage and harmony, bringing together Japan's beloved matcha and the Philippines' iconic ube. A refined afternoon tea experience where tradition, artistry, and festive flavors meet.



SAVORY

Purple yam Blini with Dill Crème fraiche,

smoked salmon and tricolored Tobiko

Matcha Wagyu beef slider with purple yam chips

Ebi Katsu, purple yam jam shokupan Matcha sando

Matcha Chawan mushi with purple yam Maldon salt

SWEETS

Ube Matcha Mochi Bun

Matcha Ube Chocolate Bonbon

Ube Matcha Roll

Matcha Crème Brulee with Ube Jam

Matcha & Ube Macaron

SCONES

Ube Coconut Scone

Matcha Macadamia White Chocolate Scone

With azuki red bean, coconut jam

and salted calamansi butter

Selection of tea or coffee

2000

Good for two (2) persons

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.*