

**WELCOME TO AFTERNOON TEA
AT THE SHINMONZEN**

Afternoon Tea Reimagined:
A Tea Pairing Experience inspired by the season of Rose and Tea.

We are delighted to welcome you to a journey of taste and elegance, curated by Pastry Chef Koji Tachikake and Executive Chef Hana Yoon.

Indulge in a fresh approach to afternoon tea as we celebrate the harmonious union of rose season and green tea season this May. This innovative experience moves beyond the traditional tea stand to offer expertly curated tea pairings that complement and enhance each delicacy.

Savor the delicate balance of carefully selected Tea pairings from Ogata at The Shinmonzen alongside freshly baked scones, Jean-Georges at The Shinmonzen savoury dishes, Grapefruit and Fromage Sablé, aromatic Rose and Lychee Mousse and Early Tea Parfait. Each pairing is designed to elevate both the tea and food, creating moments of perfect flavor harmony.

Menu

Yuba Tempura
Shiitake Yatsushashi
Smoked Salmon Cannoli
Ogata Tea Collection - 4 蒸 JO: Tamaryokucha, Sencha, Shiraore

Buttermilk and Matcha Scones
Served with Clotted Cream and Homemade Jam

Grapefruit and Fromage Sablé
Ogata Tea Collection - 7 酵 MOTO: Awabancha, Kurocha, Sannenbancha

Rose and Litchee Mousse
Ogata Tea Collection - 5 紅 BENI: Kocha, Oolongcha, Black Grape Leaf

Cherry and Pistachio Parfait
Ogata Tea Collection - 8 香 KO: Hojicha, Ginger, Toki

Mignardises