

**WELCOME TO AFTERNOON TEA
AT THE SHINMONZEN**

Summer's Melody: Mango to Ume Afternoon Tea

An afternoon tea experience inspired by the season of stone fruits and botanicals.

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

Experience the pure essence of summer through sun-ripened stone fruits and aromatic botanicals, each capturing the refreshing spirit of the season. From tropical sweetness to delicate Japanese botanicals, alongside a seasonal curated selection of sandwiches, savor a classic afternoon tea experience that embodies summer's vibrant energy and natural beauty.

AFTERNOON TEA MENU

8,500

BUTTERMILK & TEA SCONES

Served with clotted cream and homemade seasonal jam

A SELECTION OF SANDWICHES

Goldrush Corn, Aonori
Scallop, Fresh Mango, Sweet Chili
Chicken Shiso Pesto
Egg, Smoked Salmon

A SELECTION OF HAND-MADE PASTRIES

Miyazaki Mango Tart, Chai
Umeshu Baba, Red Shiso Cream
Wakayama Peach Mousse
Pineapple & Coconut Bavaois, Kinobi Gelee

MIGNARDISES