

**WELCOME TO AFTERNOON TEA
AT THE SHINMONZEN**

Autumn's Elegance: Chestnut & Persimmon Afternoon Tea

Welcome to our Chestnut & Persimmon Afternoon Tea,
a luxurious celebration of Kyoto's autumn flavors.

This seasonal experience has been meticulously curated by
Executive Pastry Chef Koji Tachikake and Executive Chef Hana
Yoon.

Each pastry and savory item is crafted with precision to
capture the warmth and elegance of autumn, highlighting
roasted chestnuts, luscious persimmons, and other seasonal
ingredients.

The carefully selected assortment of handcrafted pastries and
savories offers a harmonious balance of flavors and textures.

Savor the delicate artistry of each creation, accompanied by
the rich colors and aromas of autumn, for a truly indulgent
experience.

AFTERNOON TEA MENU

8,500

BUTTERMILK & CHESTNUT SCONES

Served with clotted cream and homemade seasonal jam

A SELECTION OF SANDWICHES

Shinshu Trout Bechamel Cutlet, Salmon Roe, Mushroom
Black Truffle Egg Mayonnaise
Chicken Shiso Pesto
Sweet Potato, Smoked Cheese

A SELECTION OF HAND-MADE PASTRIES

Mont Blanc, Rum, Raisin, Dried Fig
Chestnut Wafer, Coffee Chiboust
Persimmon Blanc-Manger
Chestnut Canelé

MIGNARDISES