

**WELCOME TO AFTERNOON TEA
AT THE SHINMONZEN**

We are delighted to welcome you to a journey of taste and elegance, curated by Pastry Chef Koji Tachikake and Executive Chef Hana Yoon. Our commitment to tradition and quality shines through in every aspect of our menu, from the classic combination of finger sandwiches and warm scones to the sweet pastries, all accompanied by an exceptional selection of loose leaf teas.

Autumn afternoon tea at The Shinmonzen celebrates the comforting flavors of the harvest, featuring the rich, earthy notes of chesnut and the sweet warmth of roasted sweet potato.

Savor and exquisite array of seasonal pastries, delicate sandwiches and freshly baked scones. Just as the leaves fall gently from the trees, let our afternoon tea wrap in the comforting embrace of autumn flavors, creating a perfect moment to relish the magic of the season.

Your Afternoon Tea experience is served from a specially designed stand by Mr. Shinichiro Ogata, complemented by ceramics from Kyoto, paying homage to Japan's rich cultural heritage and the creative community that inspires us.

All that remains is for us to wish you a wonderful afternoon and thank you for celebrating the beauty of Autumn season in Japan with us at The Shinmonzen.

AFTERNOON TEA MENU

7,500

BUTTERMILK & SWEET POTATO SESAME SCONES

Served with clotted cream and homemade jam

A SELECTION OF SANDWICHES

Black Truffle Egg Mayonnaise

Crab Cream Croquette

Smoked Salmon and Dukkah

Sweet Potato, Ham and Cheese

A SELECTION OF HAND-MADE PASTRIES

Signature Tahiti Vanilla Millefeuille

Chestnut and Citrus Mont Blanc

Apple and Caramel Mousse

Cannelé de Bordeaux

Mignardises