

**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.

Strawberries take centre stage in our Winter Afternoon Tea, honouring their seasonality in Japan and offering the perfect way to enjoy a moment of warmth with each sweet and refreshing bite. Relish in the tranquil ambiance of The Shinmonzen as you experience a luxurious touch to your winter afternoons.

Savour an exquisite array of seasonal pastries, freshly baked scones, and finger sandwiches. Let our afternoon tea wrap you in the comforting embrace of winter flavors, creating a perfect moment to welcome in the magic of the new year.

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 experiencing the delicious strawberries of Japan's winter season with us at The Shinmonzen.

**AFTERNOON TEA MENU**

7,500

BUTTERMILK & APPLE-CINNAMON SCONES  
*Served with clotted cream and homemade jam*

A SELECTION OF SANDWICHES

Black Truffle Egg Mayonnaise  
Crab Cream Croquette  
Smoked Salmon and Yuzu Cream  
Sweet Potato, Ham and Cheese

A SELECTION OF HAND-MADE PASTRIES

Signature Tahiti Vanilla Millefeuille  
Strawberry Tart  
Strawberry and Pistachio Mousse  
Strawberry Clafoutis

Mignardises