



---

## Shiba Park Hotel Presents “Blissful Afternoon Tea” for Summer

~Enjoy a refreshing and cooling taste and a relaxing afternoon moment~

---

Shiba Park Hotel (Operated by Shiba Park Hotel Co., Ltd.; Minato-ku, Tokyo; President: Noriyoshi Tanaka) will offer its summer-exclusive “Blissful Afternoon Tea” from June 1 (Mon) to September 6 (Sun), 2026.

Designed to be enjoyed comfortably during the summer season, the menu features refreshing flavors and a cool, light texture, incorporating gentle acidity to create a taste that is both refreshing and seasonal.



Refreshing and cool—Shiba Park Hotel’s summer-exclusive afternoon tea, brightening a relaxing summer afternoon

The standout feature of Shiba Park Hotel’s afternoon tea is the opportunity to enjoy, in a single set, a variety of flavors from its three dining brands. Menus crafted by chefs from Chinese cuisine Peking, Western cuisine Primula, and Japanese cuisine Hanasansho come

together to offer a distinctive experience made possible by Shiba Park Hotel's all-day dining, "The Dining."

Among the highlights is a smooth, chilled gazpacho that brings out the full flavor of tomatoes. It is a light and refreshing dish that helps to ease the summer heat.

The sweets selection includes a mousse that harmonizes the bright sweet tartness of passion fruit with the gentle richness of coconut sauce, along with other items that incorporate refreshing flavors throughout.



Chilled gazpacho with rich tomato flavor and savory selections



A tea time unique to Shiba Park Hotel, enjoyed among books

## ■ Event Overview

Period: June 1 (Mon.) – September 6 (Sun.), 2026

Hours: Weekdays 1:30 p.m. – 3:30 p.m. (last entry time)

Saturday, Sunday and holidays 11:30 a.m. – 3:30 p.m. (last entry time)

\*Duration: 2.5 hours

Price: ¥5,500 (tax included) + 15% service charge

Venue: "The Dining," 1st Floor, Shiba Park Hotel

## ■ Menu Highlights

**Chinese** Blueberry cake / lemon jelly and Mung bean cake / Deep fried sesame dumpling with dried mango

**Japanese** Mineoka tofu / Matcha brookie

**Western** Crème brûlée with American cherry / Passion fruit mousse with Coconut sauce / Mini cheese hamburger / Cake salé / Gazpacho / Two types of scones (Plain, Chocolate) / Orange jam / Berry jam / Clotted cream

## Drinks

Organic Darjeeling, Organic Earl Grey, For Her Tea (Non-caffeine), Organic Egyptian Chamomile (Non-caffeine), Organic Masala Chai, Japanese Black Tea with Pear and Peach Flavor, Organic Chiran Tea (Kagoshima), Kaga Boucha (Roasted Green Tea), Mei Gui Hua Black Tea, Jasmine Black Tea, Roasted Dong Ding oolong tea, Lychee peach Tea, Hibiscus Cooler Tea, Coffee (Hot/Iced), Espresso, Cafe au lait (Hot/Iced), Café Latte (Hot/Iced), Cappuccino

In January, “The Dining” welcomed a new, large bookshelf—creating an even more tranquil setting where books and cuisine blend seamlessly for a richer teatime. Guests are invited to enjoy teatime in this newly refreshed space.

Since its founding in 1948, Shiba Park Hotel has welcomed guests from around the world. Today, as a Library Hotel, it also hosts cultural experiences such as kintsugi and tea ceremonies. Enjoy a heartwarming taste of spring with us.

### **Highlights**

- ◆ A single menu that brings together three culinary styles—Chinese, Western, and Japanese
- ◆ Sixteen drink options with free refills and the ability to change teas
- ◆ Approximately 1,500 books available in the hotel for guests to browse

※*The image is for illustrative purposes only.*

※Menu items and prices are subject to change without prior notice depending on ingredient availability.



### **About Shiba Park Hotel**

Founded in 1948, Shiba Park Hotel began as a hotel for foreign trade missions and has a rich history and tradition. The hotel features 198 guest rooms, a restaurant offering Chinese, Western, and Japanese cuisine on the first floor, and four banquet rooms on the second floor. From 2020 to 2023, the hotel underwent renovations of its guest rooms and public spaces. Cultural experiences such as tea ceremonies and kintsugi workshops are also offered.

**Media inquiries regarding this matter should be directed to:**

Shiba Park Hotel / Park Hotel Tokyo Brand Promotion Strategy

Division Contact: Kitao, Tsunoda

[pr@shibaparkhotel.com](mailto:pr@shibaparkhotel.com)

TEL: +81 (0)3 3433 4141 (main) FAX: +81 (0)3 5470 7515