
Autumn Afternoon Tea at a Hotel Like a Museum

Autumn's bounty, colored through a collaboration with artist Mayako Nakamura

Park Hotel Tokyo (Operated by Shiba Park Hotel Co., Ltd. / Minato-ku, Tokyo / President: Noriyoshi Tanaka), an Art Hotel in Tokyo where more than 400 works of art live throughout the building, presents the time spent at the hotel itself as an art experience. To let guests enjoy that world through taste as well, the hotel offers a season-limited autumn afternoon tea, "Art Colours Afternoon Tea — Where Colours Tell Their Stories — A Petite Gallery in the Afternoon," at ART colours Dining on the 25th floor.



Savor the autumn harvest through the colors of vegetables

Imagined as a bountiful autumn harvest festival, this season-limited tea set features many petits fours made with vegetables such as carrot, pumpkin, spinach and edamame. The natural sweetness, toasty depth and color of the vegetables are shaped by the pâtissier's sensibility into sweets, scones and savories, expressing the pleasure of savoring the season's bounty little by little.

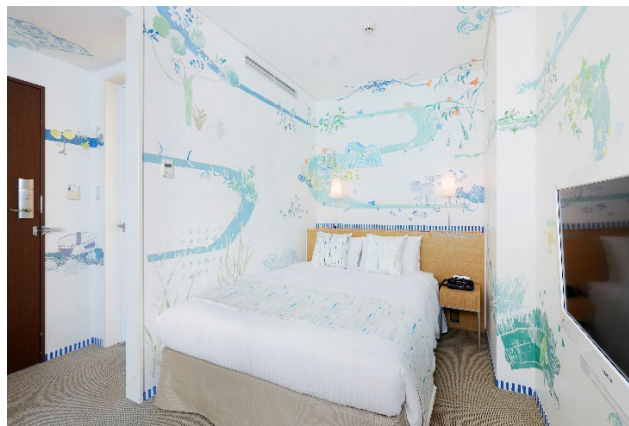
A particular highlight is the Pumpkin and apple mini tart. The apple is Kogyoku, an heirloom variety chosen for its rich aroma and gentle acidity. Hidden inside the smooth pumpkin cream piped over the tart is a sphere of apple mousse. Please savor this distinctly autumnal taste, where the mellow sweetness of pumpkin and the fresh acidity of apple come into exquisite harmony.

Under the concept of a hotel like a museum, Park Hotel Tokyo runs its Artist in Hotel project, in which an artist stays at the hotel and completes an entire guest room as a work of art. For this afternoon tea, with autumn vegetables in the leading role, the hotel has realized its first collaboration with Mayako Nakamura — the artist behind the Artist Room “The 47 Vegetables” — to express that appeal through art as well, and an illustration by Nakamura now colors the afternoon tea. Completed in June 2015 as the 17th Artist Room, “The 47 Vegetables” treats the guest room as a vessel of white porcelain, its walls painted with 47 kinds of vegetables native to Japan. For this afternoon tea, that world extends to ART colours Dining on the 25th floor, where guests can enjoy, alongside Nakamura’s work, a menu that brings out the natural sweetness and color of vegetables.

The autumn harvest an artist paints, the flavors of autumn vegetables a pâtissier shapes, and the view of Tokyo spreading beyond the windows of ART colours Dining — an afternoon tea only Park Hotel Tokyo could offer, where all of it is enjoyed as art.



Illustration: Mayako Nakamura



Artist Room “The 47 Vegetables”

◆Artist Profile◆

Mayako Nakamura

A visual artist born in Tokyo in 1976 and based in Tokyo. She exhibits her work in both domestic and foreign venues since 2009. She explains her working method: "I trace the shapes of space and boundaries in everyday, as my body feels. When numerous senses woven together with the impressions of the reality that my mind has already known, and with the universal shapes that my kokoro longs for, another day appears on my canvas." Mayako's works has been used as book cover and CD jacket illustrations, collaborates with clothing brands, creates clocks and ceramic paintings as well as paintings on canvas.



Event Overview

Period: September 1 (Tue.) - November 30 (Mon.), 2026

Hours: 12:00 p.m. - 1:30 p.m. (last entry)

Duration: 2 hours

Price: 7,000JPY (Tax and service charge included)

Reservation: Advance reservation required by 2:00 p.m. two days prior

*Available from one person.

Location: Park Hotel Tokyo, 25F ART colours Dining

Phone: +81 (0)3-6252-1166

Menu

■ First Tier

- White sesame and white grape jelly
- Roasted green tea and fig Swiss roll
- Praline and berry macaron
- Kinako soybean flour and orange financier

■ Second Tier

- Chestnut and cassis cream puff
- Pumpkin and apple mini tart
- Carrot cake

■ Third Tier

- Nameko mushroom flan with croutons
- Salmon rillettes
- Braised pork belly and chestnut pie

Side Plate

- Plain scone
- Spinach and hazelnut scone
- Clotted cream
- Zunda edamame cream
- Kawachi bankan citrus confiture



A tea time colored by autumn vegetables and seasonal fruits, enjoyed in a space surrounded by art.



ART colours Dining on the 25th floor with Tokyo views and art

ART OF TEA

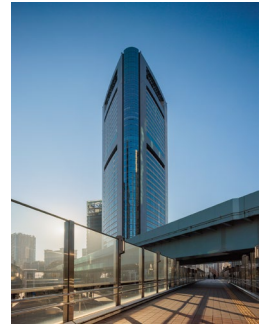
Art of Tea is a premium tea brand based in Los Angeles, California. Using carefully selected high-quality organic tea leaves sourced from around the world, its blends are meticulously crafted in aroma, flavor, and finish. For this afternoon tea, a total of 13 varieties are available, including seasonal flavored teas, black teas, herbal teas, and green teas. The natural sweetness of fruits, refreshing acidity, and gentle herbal aromas complement the sweets and savory items, leaving a pleasant aftertaste for a summer afternoon.

- Images are for illustrative purposes only.
- The photo shows a serving for two guests.
- Menu items and prices are subject to change without prior notice depending on ingredient availability.

About Park Hotel Tokyo

Park Hotel Tokyo is a sister hotel of Shiba Park Hotel, founded in 1948. Located on floors 25–34 of Shiodome Media Tower, it offers panoramic views of Tokyo Tower and Mt. Fuji. The hotel has 268 guestrooms, including 51 Artist Rooms where artists paint directly on the walls. These Artist Rooms, designed as spaces to experience Japanese aesthetics, have received the Excellence Award in the Japan Tourism Awards.

<https://parkhoteltokyo.com>



Park Hotel Tokyo Exterior

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