
Shiba Park Hotel Presents “Blissful Afternoon Tea” to Savor the Flavors of Autumn

～ An autumn for reading — a heart-unwinding afternoon with the varied flavors of
Chinese, Western and Japanese cuisine ～

Shiba Park Hotel (Operated by Shiba Park Hotel Co., Ltd. / Minato-ku, Tokyo / President: Noriyoshi Tanaka), a Library Hotel in Tokyo guided by the concept of “a Library Hotel connecting people, the city, and history,” will offer its autumn-limited “Blissful Afternoon Tea, In a Restaurant with Tea, Sweets, and Books” from Monday, September 7 to Sunday, November 29, 2026.



Shiba Park Hotel's autumn-limited afternoon tea, a fitting companion to a good book.

“Blissful Afternoon Tea” is an afternoon tea unique to The Dining, where guests can enjoy sweets and savories from Chinese Peking, Western Primula and Japanese Hanasanshou all at once. This autumn, ingredients that color the season of harvest have been prepared with the techniques and sensibility of each of the three cuisines — Chinese, Western, and Japanese. The lineup draws generously on autumn flavors such as chestnut, sweet potato and apple, offering the varied tastes of the harvest season with items including Jasmine tea and apple brûlée, Mitarashi sweet potato pudding, and Chestnut pie à la Mont Blanc.



Mitarashi sweet potato pudding, emblematic of autumn
— the season of appetite.



Teatime unique to Shiba Park Hotel, enjoyed in a space
surrounded by books.

Approximately 2,000 books, directed by Ginza Tsutaya Books, are arranged throughout the hotel — in the Library Lounge on the first floor, the foyer on the second floor, and the bookshelves within The Dining. Guests may wander the hotel to find a volume that draws them in, then turn its pages while savoring the flavors of autumn at an unhurried pace: an interlude well suited to the reading season, and a cultural stay in central Tokyo.

The world of this afternoon tea — autumn flavors enjoyed alongside reading — has also been drawn especially for the occasion by artist Mayako Nakamura. Her gently warm and charming illustration can be enjoyed on the menu presented on the day.



Illustration: Mayako Nakamura

■ Event Overview

Period : September 7 (Mon.) - November 29 (Sun.), 2026

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

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

Price : 5,500 JPY (tax included) plus a 15% service charge

Location : The Dining, 1F, Shiba Park Hotel

■ Menu

Peking : Chinese steamed cake with black sesame and adzuki bean /
Jasmine tea and apple brûlée / Salted egg and pumpkin cheesecake

Hanasanshou : Mitarashi sweet potato pudding / Dried persimmon monaka

Primula : Cardamom blancmange with pear compote /
Chestnut pie à la Mont blanc

Savory : Mini cheese hamburger / Cake salé /
Celeriac mousse with salmon trout tartare

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, Apple Pie (Caffeine-Free)^{[L]_{SEP}}, Pumpkin Pie (Caffeine-Free)^{[L]_{SEP}}, Coffee (Hot/Iced), Espresso, Cafe au lait (Hot/Iced), Café Latte (Hot/Iced), Cappuccino

Guests may enjoy free-flowing café service for 150 minutes, including ART OF TEA — which carefully blends selected organic tea leaves and botanicals — as well as Japanese black tea, Japanese green tea, Chinese tea, seasonal flavored teas and coffee. Moving from one drink to the next while wandering slowly between flavors and the world of books is part of the appeal of this plan.

■ Featured on the MICHELIN Guide Official Website

Shiba Park Hotel's "Blissful Afternoon Tea" was featured on the MICHELIN Guide official website, in its selection of six luxury hotel afternoon teas to enjoy in Tokyo.

※The image is for illustrative purposes only.

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



Exterior of Shiba Park Hotel

About Shiba Park Hotel

<https://www.shibaparkhotel.com/>

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.

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