

Christmas Winter Nordic Afternoon Tea

~Enjoy an elegant winter moment in a warm space surrounded by art~

Park Hotel Tokyo (Operated by Shiba Park Hotel Co., Ltd. / Minato-ku, Tokyo / President: Rentaro Yanase) will offer a seasonal afternoon tea set, "Winter Nordic Afternoon Tea," at its 25th-floor Art Colours Dining from December 1, 2025.



"Winter Nordic Afternoon Tea" — A seasonal Christmas afternoon tea set savored in a space surrounded by art.

This special afternoon tea plan invites guests to enjoy an elegant tea time in a serene space surrounded by art, while feeling the festive spirit of Christmas.

The Christmas special parfait made with pear compote in red wine will be served separately, alongside a three-tiered afternoon tea stand featuring sweets and savory items inspired by the Nordic winter.

Guests can choose from 12 varieties of tea and herbal infusions, carefully selected to match the season. Recommended flavors include:

Strawberry Cream – a harmonious blend of sweet and tangy strawberry with milk

Vanilla Berry Truffle – a fragrant mix of white chocolate and berries

Chocolate Monkey – a delightful aroma of banana and chocolate

Holiday Citrus – a refreshing blend of spices and citrus

Enjoy a heartwarming moment with art and a panoramic view of Tokyo, perfect for a winter afternoon.

Winter Nordic Afternoon Tea with Xmas special parfait

Period: December 1 (Mon.) - December 25 (Thu.), 2025

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

Price: 8,000JPY (Tax and service charge included)

Reservation: Advance reservation required by 14:00 two days prior

*Available from one person.

*120-minute free refill of coffee and tea.

*Please inform if you have any food allergies or restrictions in advance.

*Image is for two guests.

*All pictures on this page are only images.



A luxurious winter treat with a smiling reindeer.



A limited-edition Christmas roll cake, delicately scented with saffron.

Menu

Xmas special parfait

- Xmas parfait with pear and red wine compote

First Tier

- Strawberry and rosemary jelly
- Apple and saffron Swiss roll
- White grape macaron
- Raspberry Runeberg tart

Second Tier

- Lemon and white chocolate mousse cake
- Blueberry and sour cream tart
- Almond and cardamom cream puff

Third Tier

- Braised pork belly burger with cassis sauce
- Salmon paupiette
- Bacon and onion cream in pate brick

Extra Dish

- Plain scone
- Nuts and dried fruits scone
- Yuzu and Darjeeling marmalade
- Coffee cream
- Clotted cream

Tea & Herbal Infusions (12 Varieties)

Winter Recommendations

- **Strawberry Cream**

A blend inspired by the nostalgic flavor of “strawberry milk,” combining the sweet aroma of strawberries with creamy milk. Enhanced with rosehip and pink pepper for a vibrant and elegant finish.

- **Vanilla Berry Truffle (Caffeine-Free)**

A dessert tea with a delightful harmony of sweet white chocolate curls and tangy berries. Fruity and refreshing, with a rich and aromatic bouquet.

- **Chocolate Monkey (Caffeine-Free)**

A dessert tea featuring the gentle aroma of sweet banana and rich chocolate. Balanced with a hint of spicy pink pepper for a refined and not-too-sweet finish.

- **Holiday Citrus**

A festive blend of black tea with cinnamon, nutmeg, and orange peel. Perfect for the holiday season, offering a warm, spicy aroma and a sweet, refreshing citrus balance.

Flavored Teas

- **Raspberry Nectar (Caffeine-Free)**
- **Mix Berry Japanese Black Tea**



A festive journey in three tiers — savor the sparkle of Christmas.



Inside the Art Colours Dining.

Herbal Teas

- Egyptian Chamomile (Caffeine-Free)
- Pacific Coast Mint (Caffeine-Free)
- Tea For Her (Caffeine-Free)
- Organic French Lemon Ginger (Caffeine-Free)

Japanese Teas

- Special Yame Sencha
- Roasted Green Tea (Hōjicha)



Exhibition view from the 25th floor lobby.



From the "Chill Art Autumn Exhibition."

**Images are for illustrative purposes only.*

**The displayed prices include tax and service charge.*

**Please note that the contents and prices are subject to change without prior notice depending on availability.*

About Park Hotel Tokyo

Park Hotel Tokyo is the sister hotel of Shiba Park Hotel, established in 1948. Located on the 25th to 34th floors of the Shiodome Media Tower, it offers stunning views of Tokyo Tower and Mt. Fuji. Of its 268 rooms, 49 are Artist Rooms. The Artist Room project, which embodies the concept of "experiencing Japanese aesthetics," has received the Excellence Award at the Japan Tourism Awards. Over 400 artworks are displayed

<https://parkhoteltokyo.com>



The exterior of Park Hotel Tokyo

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