



Blissful Afternoon Tea at Shiba Park Hotel

~Available from March 9, 2026~

Shiba Park Hotel (Operated by Shiba Park Hotel Co., Ltd., Minato-ku, Tokyo; President: Rentaro Yanase) is offering its "Blissful Afternoon Tea" from March 9 (Mon.) to May 31 (Sun.), 2026. Set within the calm atmosphere unique to a library hotel, guests are invited to enjoy a delightful afternoon with an elegant menu inspired by the arrival of spring.



Traditional sweets and luxurious savories "Blissful Afternoon Tea". The image is for two guests.

The standout feature of this afternoon tea is the opportunity to enjoy, in a single set, a variety of flavors from three of the hotel's dining brands. Menus crafted by the chefs of Chinese cuisine Peking, Western cuisine Primula, and Japanese cuisine Hanasanshou come together to create a well-balanced and distinctive afternoon tea experience, made possible by Shiba Park Hotel's all-day dining, The Dining.

Among the highlights is a fresh mooncake by Chinese cuisine Peking—an uncommon pairing of loquat and lotus seeds that comes into season from spring to early summer and defines this

season's menu.

The selection also incorporates seasonal ingredients that evoke the arrival of spring, including: Matcha custard cookies that call to mind the new-tea season
Dekopon citrus jelly capturing the refreshing brightness of spring citrus
Sakura-themed kingyokukan (traditional clear agar jelly)
A refined pairing of strawberry mousse and Earl Grey gelée offers an elegant expression of spring's fragrance and flavor.



A combination Chinese, Western, and Japanese flavors.



Choose a book from the shelves and enjoy a

■ Event Overview

Period: March 9 (Mon.) – May 31 (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)

Duration: 2.5 hours

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

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

Reservation: From February 5 (Thu.), 2026

*Required by 5:00p.m. on the day before

Contact: TEL: 03-5470-7671

■ Menu Highlights

Chinese

Green tea flavored custard cookie / Egg tart with date syrup / Lotus and loquat raw Chinese moon cake

Japanese

Dekopon Jelly / Sakura and sweet red bean jelly

Western

Gateau citron / Strawberry mousse and earl grey jelly / Mini cheese hamburger
Cake salé / Smoked salmon and bulgur salad aumônière

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, Sakura Blossom (Non-caffeine), Strawberry Cream, Coffee (Hot/Iced), Espresso, 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.



Exterior of Shiba Park Hotel

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, Matsuo

pr@shibaparkhotel.com

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