

# SAKURA AFTERNOON TEA

## Savories

Creamed Green Peas and Guanciale  
sakura shrimp

Onion and Salsiccia Quiche  
gorgonzola, balsamic cream

Sakura Sea Bream Temari Sushi  
pickled ginger, yuzu zest

Whelk and Bamboo Shoot Beignets  
green laver, sakura salt

Seasonal Potato and Ham Mille-Feuille  
broad bean, dill, sour cream

“Sakuradori Chicken” Sandwich  
pickled spring cabbage, butterbur miso-mayonnaise

Picnic Cake  
ham, gouda cheese, green olive, pickled myoga ginger

## Sweets

Sakura Tart  
milk chocolate and sakura ganache

Sakura Honey Butter Sandwich  
sakura butter cream, macadamia, dried sour cherry

“Bienenstich”  
honey almond brioche, sakura custard cream,  
tochiotome strawberry, whipped cream

Fromage Blanc and Lemon Mousse  
matcha joconde, sea salt and olive oil shortbread

Strawberry Pearl  
gateau tigre, strawberry mousse

Panna Cotta  
raspberry jelly, grenadine panna cotta,  
pistachio mousse, raspberry

## Homemade Scones

Sakura Scone

Plain Scone

Clotted Cream and Jam

## Tea Selection

### The Peninsula Original Tea

The Peninsula Tokyo Blend Tea

The Peninsula Tokyo Afternoon Tea

The Peninsula Tokyo Breakfast Tea

Assam

Muscat (hot or iced)

Jasmine

Herb Recovery

### Art of Tea (Organic)

Apricot Citrus

Darjeeling

Earl Grey

Green Pomegranate

Pacific Coast Mint\*

French Lemon Ginger\*

Hibiscus Berry\* (hot or iced)

Raspberry Nectar\*

Egyptian Chamomile\*

\*Caffeine-less tea

Coffee including café latte and cappuccino, and iced drinks including iced tea, iced coffee and iced café latte are also available.

Try me!

