

PIERRE HERMÉ PARIS AFTERNOON TEA

PIERRE HERMÉ
PARIS

Sweets



Emotion Ispahan

An iconic Pierre Hermé Paris creation harmonizing lychee, rose and raspberry



Macaron Jardin de Mysore

Layers of bitter chocolate ganache, delicate sablé, and fine chocolate sheets with roasted nut and soft woody notes.



Chou Envie

Mascarpone cream infused with vanilla and violet, complemented by the vibrant touch of berries



**Millefeuille
Jardin de l'Atlas**

A light and vibrant millefeuille scented with lemon and orange blossom



Chocolat Arabella

A chocolate delight accented with banana and ginger, layered over hazelnut praline



Tarte Infiniment Yuzu

A refreshing yet layered creation featuring yuzu cream and confit combined



Cheesecake Satine

A light cheesecake fragrant with passion fruit and orange marmalade, offering a bright, refreshing finish

Savouries



Seabream Ceviche

A refreshing dish enhanced by coriander-lime dressing and crispy corn for added texture



Amela Tomato Bruschetta (V)

A simple yet refined creation balancing the natural sweetness of high-Brix tomatoes with the depth of tapenade



Mini Croque Monsieur

A warm and comforting bite featuring Asakusa ham, Gruyère cheese, and rich Mornay sauce



Asparagus Pizzaladiere

A savory pastry accented with caramelized onions and white anchovies, finished with tender asparagus



Chorizo Croquetas

A Spanish-style croquette elevated with the aroma of smoked paprika and complemented by green pea aioli.

Savory selections crafted by the Culinary team at Hyatt Regency Tokyo

PIERRE HERMÉ PARIS AFTERNOON TEA 7,500

PIERRE HERMÉ PARIS AFTERNOON TEA with Veuve ClicQuot (France) 10,500

PIERRE HERMÉ PARIS AFTERNOON TEA with Pierre Hermé 6 Piece Macaron 11,000

Please reserve at least 24 hours in advance.

Prices include consumption tax and 15% service charge.

COFFEE

Coffee (Hot/Iced)
Americano
Vienna Coffee
Caffè Latte (Hot/Iced)
Cappuccino
Decaffeinated Coffee  FREE

Black Tea

Assam Breakfast
Crafted from carefully selected Assam leaves, offering a bold body, rich depth, and a full, aromatic finish.

Darjeeling Second Flush
Fragrant and refined, with a gentle grape-like sweetness. A timeless classic, often celebrated as the queen of afternoon teas.

Ceylon Breakfast
A blend of Ruhuna and Dimbula leaves from Sri Lanka. Toasty sweetness, a deep aroma, and a bright, elegantly balanced finish.

Flavored Tea

Earl Grey (Hot/Iced)
Ceylon tea from Ruhuna, Sri Lanka, gently infused with natural bergamot, unfolding into an elegant citrus fragrance and a beautifully balanced, refined cup.

White Tea

Organic Yunnan White Peony 
Crafted from Bai Mudan leaves grown in Yunnan, China. A delicate white tea with gentle sweetness and a clear, lingering finish.

Jasmine Tea Silver Needle
Sun-dried white tea layered with fresh jasmine blossoms. A fragrant infusion with a luscious, melon-like sweetness and an elegant floral aroma

Herbal Tea

Rooibos  FREE
Harvested in the Cederberg region of South Africa. Naturally caffeine-free, with a mellow honeyed sweetness and a soft touch of vanilla.

Chamomile Flowers  FREE
Whole chamomile blossoms, carefully dried to preserve their natural fragrance. A gentle, soothing infusion with a soft floral aroma that calms the mind and body.

Whole Peppermint Leaf
Refreshing and cooling, bringing clarity and balance with every sip.

Lemongrass & Ginger   FREE
Warming ginger meets bright citrus notes, creating a comforting and gently restorative infusion.

Blackcurrant & Hibiscus (Hot/Iced)
Vibrant and fruity, blending antioxidant-rich blackcurrant with the lively tartness of hibiscus for a beautifully refreshing cup.

Whole Rose Buds  FREE
Handpicked Iranian rosebuds, inspired by Persian tradition. Watch them bloom in the pot, releasing a rich and elegant floral fragrance.

Japanese Tea

Sencha
Gently brewed in the traditional kumidashi style to draw out the leaves' natural umami.

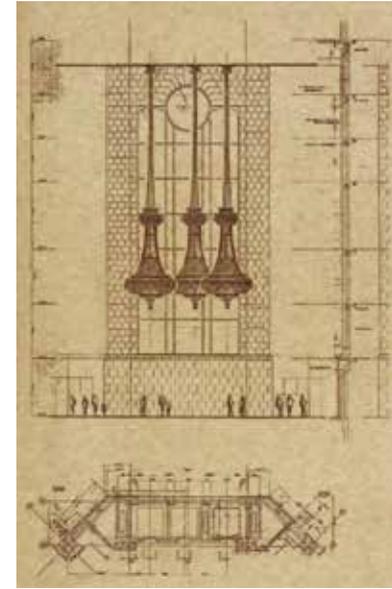
Hojicha
Roasted for a warm, toasty aroma and smooth character, brewed in the traditional kumidashi style.



Recommend



FREE Decaf



Timeless Elegance Reimagined

High above the atrium, 15,000 Swarovski crystals shimmer in a magnificent chandelier. Since the hotel's opening in 1980, its gentle, radiant glow has welcomed guests, quietly accompanying conversations in the lobby and countless memorable moments.

Today, this legacy of light continues above the Nineteen Eighty Lounge & Bar, where guests gather for afternoon tea and dining beneath its warm brilliance — connecting past and present.

Beyond their beauty, the chandeliers embody the hotel's enduring philosophy, uniting Japanese craftsmanship with international elegance.