

Jade Garden Signature High Tea Sweets



Luck (Fortune)

Chocolate mousse infused with Sichuan pepper with the fruity brightness of mango, leaving a memorable spiced finish.



Bloom (Flower)

A light and elegant composition of Chinese white tea, lychee, and strawberry, offering a delicate and floral aroma.



Jinsha (Golden Sand)

A refreshing combination of coconut sago, mango, and grapefruit, layered for a vibrant and juicy taste.



Madeleine

A refined madeleine with aromatic five-spice powder and subtle notes of orange, creating depth and complexity.



Bao (Steamed Bun)

A modern interpretation of Chinese dim sum, featuring a soy milk and ginger mousse paired with white sesame caramel.



Cookie

A buttery almond cookie paired with pineapple compote, leaving a light and pleasant finish.



Crispy Scallops with Fermented Chili Sauce in a Potato Basket

Golden-fried scallops complemented by the nuanced heat of fermented chili, offering a delicate balance of umami and subtle acidity.



Lobster and Mango Spring Roll

A combination of lobster's savory richness and the natural sweetness of mango, creating a striking contrast between sweet and savory notes.



Peking Duck with Chocolate Sablé

A creative pairing of aromatic, spice-infused and lightly smoked Peking Duck, served with a chocolate sablé for a multi-layered tasting experience.



Spicy Akigawa Wagyu Beef Shank Salad

A dish featuring shank meat from Takeuchi Farm's Tokyo Wagyu, enhanced with a touch of spices to bring out its bold, rich flavor.

A Dessert Collection Reimagining Chinese Ingredients and Aromas

The dessert selection features six creations, reimagined through a modern lens while rooted in Chinese ingredients and aromas. Layered with lingering notes of aroma, sweetness, and spice, the desserts provide an elegant finale to the world of Modern Chinese High Tea.

Savorys

A savory collection where boldness meets delicacy.

The savory selection features four dishes that artfully express contrasts in aroma, spice, and texture. Rooted in the techniques of Chinese cuisine, each dish is reimagined with a light, modern interpretation.

[Chinese Tea] Each guest may select one type of tea of their choice.

GREEN TEA

Long Jing Tea

One of China's most iconic green teas, featuring a refined roasted aroma and a clean, refreshing finish.

Bi Luo Chun Tea

A delicate Chinese green tea with floral notes, gentle sweetness, and a light, elegant taste.

OOLONG TEA

Dong-Ding Oolong Tea

A Taiwanese oolong tea with floral aromas, soft sweetness, and a smooth finish.

Tieguanyin Tea

A rich and aromatic oolong tea with deep flavor and a lingering finish.

BLACK TEA/Keemun Tea

One of the world's most renowned black teas, featuring fruity floral notes and a mellow taste.

DARK TEA/Pu-erh Tea

Aged Chinese dark tea with deep richness, smooth character, and a clean finish.

CHINESE FLOWER TEA/Carnation

A beautiful flowering tea with delicate floral aromas and a refreshing green tea base.

[Beverage Selection] Available with supplement ¥YEN

ALCOHOLIC DRINKS/CHAMPAGNE GLASS BOTTLE

Moët & Chandon 2,800

JAPANESE SAKE

Garyubai Sparkling Sake 2,200

NON-ALCOHOLIC DRINKS

Sparkling White Tea 2,200

The displayed price includes a 15% service charge and consumption tax.



Jade Garden Signature High Tea

ALCOHOLIC DRINKS



Garyubai Sparkling Rose

A sparkling sake with a naturally beautiful cherry blossom hue created by red yeast. Enjoy its crystal-clear appearance without sediment, elegant aroma, and refreshingly sweet-tart acidity.



Festa

A vibrant drink inspired by the excitement of summer festivals, featuring a subtle hint of watermelon. Refreshing, nostalgic, and full of summer flavor.

Lychee Liqueur
White Peach Juice Watermelon Syrup



Ocean Apple Spritz

A mesmerizing blue cocktail inspired by the deep sea, featuring tropical fruit sweetness and the crisp freshness of apple. A refreshing and unforgettable taste of summer.

Apricot Liqueur Apple Juice
Sugar Syrup Lemon Juice Blue Curaçao

NON-ALCOHOLIC DRINKS



Kiwi Sparkle

A light and refreshing mocktail featuring fresh kiwi as the star ingredient. Enjoy its vibrant and refreshing flavor.

Kiwi Syrup Ginger Ale Lemon Juice



Blue Lagoon

Inspired by a summer flower symbolizing "refreshment," this vibrant drink blends blue curaçao and lemon for a crisp, cooling taste and a visually refreshing finish.

Blue Curaçao Syrup White Peach Syrup
Sugar Syrup Soda Sliced Lemon