

【Hyatt Regency Tokyo】

Introducing the fourth edition of the Signature Afternoon Tea Collaboration

“White Christmas Afternoon Tea” — a Vanilla-Inspired Experience with a New Chandelier-Themed Tea Stand

Hyatt Regency Tokyo is delighted to present the fourth edition of its collaboration with world-renowned pâtissier Pierre Hermé Paris, often celebrated as “the Picasso of Pastry.”

From December 1, 2025 through January 31, 2026, guests are invited to indulge in the “White Christmas Afternoon Tea,” a limited-time celebration of vanilla in all its elegance and depth of flavor.

The afternoon tea experience will debut an all-new chandelier-inspired tea stand, paying homage to the hotel’s iconic grand chandeliers — a timeless symbol of Hyatt Regency Tokyo’s warmth and sophistication



“White Christmas Afternoon Tea” captures the serene spirit of winter through the sweetness and white tones of vanilla.

For centuries, vanilla has been a cherished ingredient during the festive season throughout the world, from Christmas cookies to creamy festive desserts.

This themed afternoon tea experience will be served in December and January inviting guests to celebrate the serene beauty of the winter season.

The seven exquisite sweets, crafted with Pierre Hermé Paris’s signature artistry, showcase vanilla as the star ingredient, embodying the essence of a White Christmas.

Complementing these are four savory selections, including a Beef Stew en Croûte reminiscent of snow resting gently on winter branches — each dish thoughtfully created to highlight the rich flavors of the season.

Exquisite vanilla creations by **Pierre Hermé Paris**, crafted to perfection.



Highlights include the “Millefeuille Infiniment Vanille,” a masterpiece combining crisp layers of puff pastry with mascarpone cream infused with a blend of select vanillas, and the “Macaron Infiniment Vanille de Madagascar,” filled with rich Madagascar vanilla cream between two perfectly baked macaron shells.

Guests can also savor other signature creations from Pierre Hermé Paris, such as the “Tarte Rose et Jasmin,” where the gentle aromas of rose and jasmine intertwine, creating a truly refined and aromatic experience.

Savory Selections created by our hotel Chefs capturing the rich flavors of the winter season



The savory selections, crafted by the hotel's culinary team, are presented in a course-style format offering a refined dining experience.

The menu begins with a Shrimp Cocktail appetizer, followed by a Truffle Tart made with slowly caramelized onions to enhance their sweetness, a Beef Stew en Croûte featuring tender, melt-in-your-mouth beef wrapped in

golden pastry, and a Special Katsu Sandwich finished with the chef's signature sauce. Each dish is designed to deliver rich flavor perfectly suited for winter.

Dates: December 1, 2025 (Mon) – January 31, 2026 (Sat)

Venue: Nineteen Eighty Lounge & Bar (1F)

Time: 11:00 AM – 5:00 PM

Exclusively on Wednesdays: Evening Tea 5:00 pm – 8:00 pm. Limited seats available.

Seating Times (90-minute sessions):

Each reservation allows a 90-minute experience.

Price:

- ¥7,500 per person including a Christmas Financier gift
- ¥10,500 Including a glass of Champagne
- ¥11,000 Including a gift box of 6 Pierre Hermé Paris macarons
- (All prices include tax and service charge).

Reserve online: <https://www.tablecheck.com/ja/shops/hyattregencytokyo-nineteeneightyloungeandbar/reserve>

Visitors may enjoy unlimited selections of their preferred beverage, including a variety of premium teas from JING TEA, the esteemed British tea brand favored by luxury hotels and lounges worldwide. Coffee, café latte, espresso, cappuccino and Japanese tea are also available.

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Restaurant Information:



Name: Nineteen Eighty Lounge & Bar

Phone: 03-3348-1234 (Hotel Main Line)

Location: 2nd Floor Lobby, Hyatt Regency Tokyo

Opening Date: Thursday, April 24, 2025

Business Hours:

Breakfast: 8:00 AM – 11:00 AM

Lunch / Afternoon: 11:00 AM – 5:00 PM

Dinner / Bar Time: 5:00 PM – 11:00 PM (*Cocktail time commences from 5:00 PM)

Seating Capacity: 80 seats

Website: <https://www.hyatt.com/hyatt-regency/ja-JP/tyoty-hyatt-regency-tokyo>

Reservation: <https://www.tablecheck.com/shops/hyattregencytokyo-nineteeneightyloungeandbar/reserve>

About Hyatt Regency Tokyo

Hyatt Regency Tokyo opened on September 15, 1980, as the first Hyatt hotel in Japan, part of the global Hyatt Hotels & Resorts portfolio spanning 78 countries. Conveniently located a nine-minute walk from Shinjuku Station's west exit and adjacent to the Tokyo Metropolitan Government Building, the hotel faces the lush Shinjuku Central Park, placing guests at the heart of Shinjuku's vibrant business, shopping, and entertainment district.

The hotel's iconic atrium lobby, spanning from the lobby floor up to the 8th floor, features three chandeliers adorned with 115,000 Swarovski® crystals, creating a dazzling and elegant centerpiece. Following recent renovations, the hotel now offers 712 guest rooms designed with warmth, texture, quality, and functionality in mind, embodying a modern Japanese (Wa-Modern) aesthetic.

Facilities include the Regency Club Lounge, a fitness center, five restaurants and bars, and 18 versatile banquet rooms of various sizes, ensuring a comfortable and satisfying stay for every guest. Hyatt Regency Tokyo combines a tradition of welcoming, approachable service with ongoing innovation focused on guest comfort.

Homepage : <https://www.hyatt.com/hyatt-regency/ja-JP/tyoty-hyatt-regency-tokyo>

Instagram : <https://www.instagram.com/hyattregencytokyo/>

X : <https://x.com/HyattRegencyTyo>

About Hyatt Regency

Hyatt Regency is a global collection of more than 230 hotels and resorts across over 40 countries. From expansive resorts to vibrant city center locations, the brand's diverse portfolio reflects its commitment to evolution and innovation. For over 50 years, Hyatt Regency has been a pioneer in delivering fresh perspectives and enriching experiences.

At its core, Hyatt Regency hotels and resorts warmly welcome guests with open minds and open hearts, offering unforgettable celebrations, relaxing moments, exceptional culinary experiences, and expertly facilitated meetings enhanced by advanced technology.

Hyatt Regency takes pride in its thoughtful care, embracing guests of all generations, cultures, and backgrounds worldwide.

For more information, please visit [hyattregency.com](https://www.hyattregency.com). Follow us on Facebook, X, and Instagram at @HyattRegency. We also welcome you to share your photos using the hashtag #HyattRegency.

Media Inquiries

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