



Pierre Hermé Paris × Hyatt Regency Tokyo
Introducing the fifth Edition of the Signature Afternoon Tea Collaboration
Floral Infusion: A Springtime Blend of Delicate Flavors



Hyatt Regency Tokyo is delighted to present the fifth edition of its collaborative afternoon tea with world-renowned pâtissier Pierre Hermé Paris celebrated as the “Picasso of the pastry World.”

From February 1, 2026 through March 31, 2026, guests are invited to indulge in the “Floral Infusion – A Spring Time Blend of Delicate Flavors”. In addition, a limited Valentine’s Edition Afternoon Tea will be offered from 13 to 15 February exclusively, adding a refined romantic touch to the experience and a limited time White Day Afternoon Tea will also be available from 13-15 March extending the seasonal celebration with a thoughtfully curated selection.

As the first signs of spring appear, flowers begin to bloom and flavors become smoother, marking a floral infusion that sets the tone for the season ahead. This spring edition captures the transition through refined textures, subtle floral notes and carefully balanced compositions, offering a thoughtfully crafted afternoon tea that highlights the flavors of the season.

Seven Exquisite Sweets by Pierre Hermé Paris, Celebrating Sakura, the Cherry Blossom Season



The sweet selection features signature creations from **Pierre Hermé Paris**, including the iconic Ispahan, which combines rose, lychee, and raspberry in a well-balanced profile. It is joined by Petit Four Aurora, subtly flavored with bergamot, and the glass dessert Émotion Envie, offering gentle violet notes and a refined finish that reflect the freshness of the spring season.

Additional highlights include Petit Four Tarte Infiniment Pistache, showcasing the rich character of pistachio and Tarte Chocolat Caraïbe, where deep chocolate flavors are paired with delicate floral accents. Together, this selection represents the distinctive style of Pierre Hermé Paris and offers a refined afternoon tea experience.

Hotel-Crafted Savories Inspired by Spring



Complimenting the sweets selection, the savory selection is presented as a light, course-style experience designed to showcase the seasonal theme. The menu starts with a Cauliflower Mousse Tartelet, followed by a Kabocha Pumpkin Velouté highlighting the natural sweetness of seasonal ingredients. A Blue Swimming Crab Salad with citrus notes, adds freshness, before concluding the savory course with more substantial offerings such as the Lobster Roll and Iberico Ham and Truffle Toastie, adding depth and balance.

Together, this selection delivers a balanced combination of light flavors and aromas that reflect the spring season.

Café Gourmand: A lighter take on afternoon tea



Commencing from February 1, Café Gourmand will be introduced to the afternoon tea menu selection. The menu features four carefully selected sweets. A lighter version of afternoon tea, designed for guests who prefer a sweeter-focused experience.

Café Gourmand presents a thoughtfully composed selection of desserts, offering an easy yet refined alternative to the traditional afternoon tea experience. An ideal way to spend an afternoon unwinding in a very relaxed ambience.

Dates: February 1, 2026 – March 31, 2026
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 session is for 90-minutes.

*Please note that reservations must be made by 6:00 PM on the day prior.

Price:

- ¥3,000 per person – Café Gourmand (Drinks are not included in this price)
- ¥7,500 per person – Floral Infusion Afternoon Tea
- ¥10,500 Including a glass of Veuve Clicquot Champagne
- ¥11,000 Including a gift box of 6 Pierre Hermé Paris macarons
- (All prices include tax and service charges).

Reserve online Link: <https://www.tablecheck.com/hyattregencytokyo-nineteeneightyloungeandbar/reserve/experience/6948d20667b210fb3c10e551>

Pierre Hermé Paris Afternoon Tea



Sweet Selections

- Ispahan
- Tarte Fine au Chocolat Caraïbe
- Émotion Envie
- Petit Four Tarte Infiniment Pistache
- Petit Four Aurora
- Macaron Infiniment Citron
- Fleur de Cassis

Café Gourmand Menu

Pierre Hermé Paris – Sweet Selections

- Ispahan
- Thin Chocolate Tart with Caraïbe Chocolate
- Émotion Envie
- Infiniment Pistache Tart

Savory Selections

- Lobster Roll
Brioche, poached lobster, wasabi mayonnaise, ikura
- Iberico Ham and Truffle Toastie
Gouda cheese, Dijon mustard
- Blue Swimming Crab Salad
Yuzu, shiso leaf, tapioca crackers
- Kabocha Pumpkin Velouté (V)
Spiced coconut froth
- Cauliflower Mousse Tartelet (V)
Caramelized leeks, olive oil caviar, cheddar crust

Beverages

Guests may enjoy a free-flow selection of beverages, including JING Tea, the British tea brand favored by luxury hotels and lounges worldwide, as well as coffee, café latte, espresso, cappuccino, and Japanese tea.

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.

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