

【Hyatt Regency Tokyo】
Citrus and Floral Notes Celebrating the Transition from Spring to Early Summer
Hyatt Regency Tokyo presents, in collaboration with Pierre Hermé Paris, the Citrus Blossom Afternoon Tea.

Following the completion of its most extensive renovation in September 2025, Hyatt Regency Tokyo will introduce a limited-time “Citrus Blossom Afternoon Tea” in collaboration with Pierre Hermé Paris from April 1, 2026.



The experience celebrates the seasonal transition from spring to early summer through citrus brightness and delicate floral accents.

The sweets by Pierre Hermé Paris pair well with the light yet well-balanced savory dishes prepared by the chefs of Hyatt Regency Tokyo, creating a refined afternoon tea experience.

We are also pleased to offer a new, more casual style of afternoon tea, the “**Café Gourmand,**” which allows guests to enjoy four sweets by Pierre Hermé Paris paired with a beverage of their choice.

A Citrus and Floral Sweets Collection Envisioned by Pierre Hermé Paris



The sweets selection features seven creations that layer the vibrant freshness of fruits with delicate floral notes, including yuzu, lychee, rose and orange blossom.

Balancing refreshing acidity, subtle bitterness, and gentle sweetness each dessert reflects Pierre Hermé Paris's distinctive approach to designing aroma, revealing a unique character with every bite.

selection of tarts, millefeuille, glass desserts, choux pastries, and macarons offers a balance of textures, from crisp and light to smooth and creamy. The flavors are layered and well-structured, allowing each element to stand out clearly. The fresh acidity of yuzu provides a clean, refreshing start, followed by the fruitiness of lychee and berries, with subtle notes of rose and orange blossom. Together, they reflect the seasonal transition from spring to early summer in a light and balanced way.

Delicate yet memorable, light yet deeply expressive, this sweet collection by Pierre Hermé Paris offers an elegant journey through seasonality and scent, elevating the afternoon tea experience with grace and refinement.

- **Tarte Infiniment Yuzu**
A refreshing yet layered creation featuring yuzu cream and confit combined
- **Millefeuille Jardin de l'Atlas ***
A light and vibrant millefeuille scented with lemon and orange blossom
- **Emotion Ispahan ***
An iconic Pierre Hermé Paris creation harmonizing lychee, rose and raspberry
- **Cheesecake Satine ***
A light cheesecake fragranced with passion fruit and orange marmalade, offering a bright, refreshing finish
- **Chocolat Arabella**
A chocolate delight accented with banana and ginger, layered over hazelnut praline
- **Chou Envie**
Mascarpone cream infused with vanilla and violet, complemented by the vibrant touch of berries

- **Macaron Jardin de Mysore ***

A delicate composition of jasmine-flavored cream and wild strawberry compote, leaving a graceful lingering note

(* The four items marked with an asterisk are included in the Café Gourmand selection)

Hotel-crafted Savories to Complement and Elevate the Collection's World of Flavors



The savory selection presents five refined creations crafted by the culinary team at Hyatt Regency Tokyo, offering both lightness and depth. Argentinian-born chef provides the guidance with subtle influences from South America and the Mediterranean, each dish highlights the natural character of its ingredients with precision and balance.

From freshly baked brioche and flaky pastry to delicately marinated seafood, accented with herbs and spices, each savory expresses a distinct contrast of temperature, texture, and aroma. Richness and freshness, creaminess and brightness intersect harmoniously, enhancing the sweetness of the desserts while providing a satisfying, well-rounded culinary experience.

Classic techniques are refined through a contemporary, hotel-style approach, resulting in small yet impactful bites. Together, these savories create a graceful rhythm between sweet and savory, aroma and aftertaste, adding depth and structure to the overall afternoon tea.

- **Mini Croque Monsieur**

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

- **Amela Tomato Bruschetta (V)**

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

- **Asparagus Pizzaladiere**

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

- **Seabream Ceviche**

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

- **Chorizo Croquetas**

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



An afternoon tea that captures the freshness and vibrancy befitting the season as it moves from spring into early summer.

In the refined elegance of our lounge, we invite you to savor a graceful afternoon where aromas, flavors, and colors resonate in perfect harmony.

Citrus Blossom Afternoon Tea

Period: April 1 (Wed) – June 30 (Tue), 2026

Venue: Nineteen Eighty Lounge & Bar (Lobby, 2nd Floor at Hyatt Regency Tokyo)

Time: 11:00–17:00 (last entry; 90-minute free-flow beverages)

**Wednesday exclusive Evening Tea: until 20:00*

Price:

JPY 7,500 per person (inclusive of tax and service charge)

JPY 10,500 with a glass of Veuve Clicquot Champagne

JPY 11,000 with a 6-piece macaron assortment from Pierre Hermé Paris

Café Gourmand: JPY 3,000 (beverages not included)

Reservations: Please book via the official website [here](#).

*Advance reservation required by 18:00 the day prior.

*Seating is limited to two hours.

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.

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.

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