

FOR IMMEDIATE RELEASE

An Afternoon Tea Inspired by the Sun-Drenched Fruits of Southern France

Pierre Hermé Paris Imagines “Garden Jardin de Fruits”, a Vibrant Afternoon Tea

TOKYO (JUNE 1, 2026) Inspired by the vibrant fruits ripened under the sun of Southern France and the delicate aromas of a summer garden in full bloom, Hyatt Regency Tokyo will introduce the limited-time “Jardin de Fruits Afternoon Tea” in collaboration with Pierre Hermé Paris from July 1, 2026.



This afternoon tea collection draws inspiration from the vibrant fruits nurtured beneath the warm sunshine of Southern France. Delicate aromas of mango and passion fruit, creating a refreshing summer escape that evokes the elegance and tranquility of a sunlit garden.

Bright colors, lively acidity, refined floral notes, and refreshing textures come together in harmonious balance throughout the experience. Signature sweets by Pierre Hermé Paris are paired with seasonal savory creations by the culinary leads of Hyatt Regency Tokyo, offering a sophisticated expression of summer indulgence.

In addition, guests may enjoy “Café Gourmand,” a new, casual experience that allows guests to freely select four Pierre Hermé Paris delights paired with a (*non-alcoholic*) beverage of their choice, an inviting way to explore the creative world of Pierre Hermé Paris at one’s own pace.

A Summer Sweets Selection Inspired by the Aromas of Fruit



Centered around citrus and tropical fruits, the sweets selection showcases six creations that express the vibrant freshness and aromatic richness of summer fruits. Refreshing acidity, refined sweetness, and layers of ripe fruit flavors are thoughtfully balanced through Pierre Hermé Paris’ signature philosophy of “designing aromas.”

Presented in a variety of forms; including macarons, mille-feuille, verrines, and cheesecake; the collection combines contrasts of lightness, smooth textures, and crisp layers, creating an experience where aromas and textures unfold with every bite. The refined brightness of citron, the vibrant notes of passion fruit and berries, and delicate floral nuance evoke the atmosphere of a summer in Southern France.

Macaron Solento

A summer-inspired macaron bursting with vibrant fruity acidity.

Herme Carré Envie

A refined creation where rich fruit flavors harmonize with delicate sweetness.

Ella

A gâteau featuring fruity aromas and a light, refreshing taste.

Cheesecake Infiniment Citron

A light cheesecake highlighting the bright and refreshing acidity of citron.

Emotion Solento Verrine

A glass dessert layered with refreshing and juicy fruit flavors.

Millefeuille Satine

A mille-feuille where crisp pastry layers meet vibrant fruit flavors in perfect harmony.

As an additional highlight of the afternoon tea experience, guests will also enjoy a selection of Pierre Hermé Paris' signature summer sweets, including the beloved "Miss Gla'Gla," a refreshing ice cream sandwich known for its delicate contrast of crispness and light, airy texture.

The savory selection features five creations crafted by the kitchen team at Hyatt Regency Tokyo, centered around the themes of lightness and refreshing flavors. Drawing inspiration from the culinary cultures of Southern France and the Mediterranean coast, each item is thoughtfully designed to capture the juicy freshness and delicate aromas that make summer so inviting.

Incorporating ingredients such as tomatoes, watermelon, basil, herbs, and seafood, the menu showcases contrasts of refreshing acidity, subtle saltiness, and aromatic depth. Light yet layered in flavor, these savory creations harmonize beautifully with the fruit-forward character of the sweets, bringing rhythm and dimension to the overall afternoon tea experience.



Tomato And Watermelon Gazpacho

Gazpacho is a cold soup from Andalusia, southern Spain, made of blended tomatoes, olive oil, garlic and bread. This is a refreshing take adding watermelon and some basil for that extra fragrance. Garnished with a bite made of compressed watermelon, feta cheese and olive oil pearls.

Smoked Salmon Trout Brioche

Crispy brioche topped with dill infused sour cream, slices of smoked salmon trout, ikura and edible flowers.

Tuna Tataki

Seared Tuna akami coated with sesame seeds, served with a wasabi-cabbage slaw, dressed with a zesty chili-lemon sauce and topped with crispy seaweed rice.

Finger Sandwich

Natural cooked ham, fresh cucumber slices, mustard and pimento pepper cream cheese in shokupan bread slices.

Ciabatta

A Mediterranean inspired sandwich in Ciabatta bread, slices of grilled eggplant, sundried tomatoes, fresh mozzarella, lettuce, dressed with pesto mayonnaise.

Evoking the aromas, vibrant colors, and refreshing aftertaste of a summer in Southern France, this seasonal afternoon tea invites guests to indulge in an



experience where flavors, fragrance and colors come together beautifully in an elegant lounge setting.

Enjoy this summer limited-edition afternoon tea and immerse yourself in a refined sensory journey.

Pierre Hermé Paris “Jardin de Fruits” Afternoon Tea

Period: July 1 – September 30, 2026

Venue: Hyatt Regency Tokyo, Nineteen Eighty Lounge & Bar

Time: 11 a.m. – 5 p.m. (with 90-minute free-flow non-alcoholic beverages)
Wednesday's Evening Tea Available 5 p.m. - 8 p.m.

Price:
JPY 7,500 per person (inclusive of tax and service charge)
JPY 8,450 per person, with Gla Gla Ice-cream
JPY 10,500 per person, with a glass of Veuve Clicquot Champagne
JPY 11,000 per person, with a Pierre Hermé Paris assortment of six macarons

Café Gourmand: JPY 3,000 (excl. beverages)

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

Advance reservation required by 6 a.m. on the day. Seating time 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 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 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.

Experiences include the Regency Club Lounge, a fitness center, five dining & drinking venues and 18 versatile meeting & event 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/>

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About Hyatt Regency Hotels

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, and share your photos using the hashtag #HyattRegency.