

FOR IMMEDIATE RELEASE

Hyatt Regency Tokyo Unveils a Commemorative Afternoon Tea to Celebrate the Hotel's 46th Anniversary

“La Récolte de Shinjuku – 46 Years of Flavour” by Pierre Hermé Paris

TOKYO (AUGUST 3, 2026) – To commemorate the 46th anniversary of Hyatt Regency Tokyo, the hotel will present “La Récolte de Shinjuku – 46 Years of Flavor” Afternoon Tea, created in collaboration with Pierre Hermé Paris. This exclusive afternoon tea experience will be available at Nineteen Eighty Lounge & Bar from 1 September to 30 November 2026.



Since opening its doors in Shinjuku in 1980, Hyatt Regency Tokyo has welcomed guests from around the world, creating memorable moments and lasting connections over the past 46 years.

This anniversary afternoon tea is inspired by the theme of “Harvest”, celebrating both the richness of the autumn season and the hotel's long history. Seasonal ingredients such as chestnuts, pears, hazelnuts, and caramel are thoughtfully incorporated into a collection that reflects the depth, warmth, and elegance cultivated over nearly five decades.

Featuring exquisite pastries by Pierre Hermé Paris alongside refined savoury creations by Hyatt Regency Tokyo's culinary team, this limited-time afternoon tea offers an elegant celebration worthy of the hotel's 46th anniversary.

A Pastry Collection Inspired by 46 Years of Memories



Created exclusively by Pierre Hermé Paris, the afternoon tea features six signature pastries that embody the theme of harvest.

Celebrating the flavours of autumn, the collection highlights ingredients such as chestnuts, pears, hazelnuts, maple syrup, and Okinawan brown sugar. Each pastry showcases its own unique harmony of aroma, texture, and flavour, while reflecting the creativity and craftsmanship for which Pierre Hermé Paris is renowned.

From delicate citrus notes and gentle sweetness to roasted aromas and lingering richness, every piece tells its own story, evoking the beauty and abundance of autumn. Guests are invited to savour these seasonal creations while reflecting on the 46-year history of Hyatt Regency Tokyo.

- **Macaron Eclat***
Lemon-flavoured cream, pumpkin seed praline
- **Emotion Carré Blanc***
pear compote, nut biscuit, maple syrup-flavoured mascarpone cream, white chocolate
- **Talisman***
Soft almond and vanilla biscuit, vanilla-flavoured rice pudding, caramel mousse, caramelised puffed cereal
- **Odyssée**
Brown sugar biscuit with walnuts and chestnuts, Okinawan brown sugar nougatine, walnut-flavoured mascarpone cream, chestnut jelly, sauteed chestnuts, chestnut-flavoured cream

- **2000 Feuillies**
Caramelised puff pastry, hazelnut praline feuilletine, hazelnut praline mousseline cream
- **Plaisir Sucré***
Hazelnut dacquoise, hazelnut praline feuilletine, milk chocolate, milk chocolate ganache, milk chocolate Chantilly cream

Four of the above pastries will also be available as part of the Café Gourmand selection.

Chef's Savoury Creations Celebrating the Harvest Season

Complementing the pastries is a collection of five savoury dishes created by Hyatt Regency Tokyo's culinary team, showcasing the bounty of autumn through refined techniques and seasonal ingredients.

Featuring foie gras, truffle, mushrooms, chestnuts and other autumn delicacies, the savouries combine Japanese and Western influences while offering a variety of textures and flavours. From elegant appetisers to a comforting warm soup, each dish brings balance and rhythm to the afternoon tea experience.

Designed to complement the sweets while standing on their own as sophisticated culinary creations, the savouries celebrate the richness of the season.



- **Foie Gras Monaka**
A savoury bite, consisting of a crispy chestnut-shaped monaka shell, stuffed with a decadent foie gras mousse, candied chestnuts, and port wine gel. Decorated with edible chrysanthemum petals.
- **Endives And Ham**
An autumn season-inspired salad, featuring endives, shaved Iberico ham, caramelized hazelnuts, and a dressing made of roasted shallots, honey, sherry vinegar, and olive oil.
- **Autumn Chirashi**
Seasonal fish served on top of fresh sushi rice, dressed with nikiri, and garnished with ikura.
- **Mushrooms And Chestnut Cream**
A rich soup made of a mixture of mushrooms, chestnut puree, cream and topped up with sour cream and chives.
- **Truffle-Cheese Danish**
Savoury Danish stuffed with baked ham, gruyere cheese, truffle puree, Dijon mustard and bechamel.

Hyatt Regency Tokyo's Signature Mont Blanc Returns for the 46th Anniversary



To commemorate the hotel's 46th anniversary, Hyatt Regency Tokyo's beloved Signature Mont Blanc will be offered as an optional addition to the afternoon tea.

Based on one of the hotel's most popular desserts, this special edition features premium European chestnut paste from Imbert of France and fragrant Madagascar vanilla beans. At its centre is a rich chestnut mousse with house-made blackcurrant jam, enveloped in light vanilla Chantilly cream and finished with crisp meringue.

The deep richness of chestnuts is beautifully balanced by the refreshing acidity of blackcurrant, creating a refined dessert with an elegant finish.

Celebrating 46 Years Together

More than simply celebrating the flavours of autumn, this anniversary afternoon tea pays tribute to Hyatt Regency Tokyo's 46-year journey and the many memorable moments shared with guests in the heart of Shinjuku.

Experience an elegant afternoon where the creativity of Pierre Hermé Paris meets the warm hospitality of Hyatt Regency Tokyo, and enjoy the beauty of the harvest season in a truly memorable setting.

Pierre Hermé Paris

"La Récolte de Shinjuku – 46 Years of Flavour" Afternoon Tea

Period: September 1 – November 30, 2026

Venue: Nineteen Eighty Lounge & Bar – Hyatt Regency Tokyo 2F Lobby

Opening Hours:

11:00 a.m. – 5:00 p.m. (last seating; 90-minute free-flow beverages)
(Wednesday Evening Tea: until 8:00 p.m.)

Price:

JPY 7,500 per person (inclusive of tax and service charge)
with Signature Mont Blanc: JPY 8,450
with a Glass of Veuve Clicquot Champagne: JPY 10,500
with Pierre Hermé Paris Macaron Gift Box (6 pieces): JPY 11,000
Café Gourmand: JPY 3,000 (beverages not included)

Reservations:

[Nineteen Eighty Lounge and Bar / Hyatt Regency Tokyo - TableCheck](#)

Advance reservation required by 6:00 p.m. on the reservation day.

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, 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/>

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

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.