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Hyatt Regency Tokyo Unveils Festive Afternoon Tea in Collaboration with Pierre Hermé Paris

An elegant Winter Afternoon Tea with seasonal sweets and Chef's savory creations

A relaxing High Tea experience to celebrate the Festive Season

TOKYO (November 02, 2026) Hyatt Regency Tokyo invites all guests to embrace the season with its limited-time **Festive Afternoon Tea**, available at Nineteen Eighty Lounge & Bar from December 1, 2026, through January 31, 2027.



Bringing together the artistry of Pierre Hermé Paris and the culinary expertise of Hyatt Regency Tokyo, this seasonal experience features six signature French pastries alongside five thoughtfully crafted savory creations. Set against the hotel's elegant lounge surroundings, accented with rich shades of green, burgundy and gold, the new afternoon tea offers an inviting setting to gather with loved ones and celebrate the transition from Christmas into the New Year.

A Festive Collection of Sweets by Pierre Hermé Paris



This season's afternoon tea features six exquisite pastries created by Pierre Hermé Paris.

The collection includes:

Hermé Carré Éden★
A delicate creation featuring saffron crème brûlée, white peach and apricot compote, white chocolate and Sablé Breton.

Chou Céleste
Light choux pastry filled with rhubarb confit and passion fruit mascarpone cream, offering a refreshing balance of sweetness and acidity.

Millefeuille Infiniment Caramel
Layers of caramelized puff pastry, caramel mascarpone cream and caramel pieces create a rich, fragrant millefeuille with a delightful crisp texture.

Emotion Sarah★
Passion fruit crème brûlée layered with sautéed chestnuts, chestnut jelly, matcha cream and passion fruit jelly, bringing together a distinctive combination of flavors.

Cheesecake Plénitude★
A rich chocolate baked cheesecake layered with soft caramel cake and chocolate mascarpone cream, finished with chocolate pieces accented with fleur de sel.

Tarte Infiniment Praliné Noisette★
A fragrant hazelnut tart featuring layers of hazelnut biscuit, hazelnut cream, praline and hazelnut Chantilly cream, offering a rich and satisfying combination of flavors and textures.
These four pastries are also available as part of the Café Gourmand selection.

From the refreshing acidity of seasonal fruits to the deep richness of chocolate and nuts, as well as-the fragrant sweetness of caramel, each creation offers a distinctive combination of flavors and textures. Together, the six pastries reflect the creativity and delicate craftsmanship for which Pierre Hermé Paris is renowned.

Seasonal Savory Creations by Hyatt Regency Tokyo



Complementing the pastries is a selection of five savory creations prepared by Hyatt Regency Tokyo's culinary team, featuring ingredients such as crab, smoked salmon and chicken liver.

A refreshing crab and avocado salad is paired with daikon remoulade, while the classic Italian dish, Vitello Tonnato, is presented as a mini roll, garnished with fried capers and white celery.

The smoked salmon is wrapped in a delicate crêpe with sour cream, quail egg with dill, while baked ham is served on rye bread with honey mustard, truffle mayonnaise and pickles.

Each creation highlights the natural flavors of its ingredients, offering a variety of tastes and textures that beautifully complement the sweetness of the pastries.

Chilled crab salad
A refreshing combination of crab and avocado served with daikon remoulade.

Mini Tonnato roast beef rolls
A miniature interpretation of the classic Italian dish Vitello Tonnato, garnished with fried capers and white celery.

Smoked salmon crêpes with sour cream, quail egg and dill Delicate crêpes filled with smoked salmon, complemented by sour cream, quail egg and dill.

Baked ham sandwich with honey mustard, truffle mayonnaise and pickles on Rye Bread

Chicken liver pâté with brioche
Rich chicken liver pâté served with brioche and apple and vanilla compote.

A festive escape in the heart of Shinjuku

This Winter season offers a special opportunity to slow down and enjoy meaningful moments with loved ones.

At Nineteen Eighty Lounge & Bar, guests can savor a selection of exquisite sweets and savory creations while sharing conversations, reflecting on the year gone by and enjoying a peaceful afternoon in the elegant surroundings of Hyatt Regency Tokyo.

A festive take on the classic Old Fashioned. Bourbon cream cheese and a house-made amazake spice syrup with cinnamon, cardamom, vanilla, and wasanbon. White chocolate, marshmallow, and rosemary evoke a snow-covered Christmas tree.

Festive Afternoon Tea Details

Period: December 1, 2026, through January 31, 2027

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

Hours: All day including Public Holidays: 11 a.m. to 5 p.m.
Includes 90 minutes of free flow beverages.

Price:

Festive Afternoon Tea:	JPY 7,500 per person
With a glass of Veuve Clicquot:	JPY 10,500
With a Pierre Hermé Paris macaron gift box (6 pieces):	JPY 11,000
Café Gourmand:	JPY 3,000

(beverages not included)

All afternoon tea prices include tax and service charge.

Reservations are highly recommended:
Nineteen Eighty Lounge and Bar / Hyatt Regency Tokyo - TableCheck
Advance reservation required by 6 a.m. on the reservation day.
Seating is limited to two hours.
Reservations for the afternoon tea with a macaron gift box must be made by 6 p.m. on the previous 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 and is located a nine-minute walk from Shinjuku Station, adjacent to the Tokyo Metropolitan Government Building and Shinjuku Central Park. Following recent renovations, the hotel offers 712 guest rooms in a modern Japanese (Wa-Modern) aesthetic, along with five dining and drinking venues, a fitness center, and 18 meeting and event rooms.
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. For more than 50 years, the brand has welcomed guests with open minds and open hearts, offering celebrations, relaxation, culinary experiences and expertly facilitated meetings. Hyatt Regency embraces guests of all generations, cultures and backgrounds. For more information, visit hyattregency.com and follow the brand on Facebook, X and Instagram using #HyattRegency.