

PIERRE HERMÉ PARIS AFTERNOON TEA

PIERRE HERMÉ  
PARIS

Sweets



Ispahan

An iconic creation from Pierre Hermé Paris. Vibrant raspberry notes, delicate lychee and smooth rose cream in perfect balance.



Tarte Fine au  
Chocolat Caraïbe

Layers of bitter chocolate ganache, delicate sablé, and fine chocolate sheets with roasted nut and soft woody notes.



Émotion Envie

A glass dessert of “Envie,” combining cassis, vanilla, and violet. We recommend dipping your spoon deep to enjoy all the layers together.



Petit Four Tarte  
Infiniment Pistache

A celebration of pistachio at its finest. Smooth ganache and airy Chantilly cream create a gentle contrast with the tart, enhancing the pistachio’s delicate flavor and subtle bitterness.



Petit Four Aurora

From the first bite, rose aroma fills the palate. Followed by bright, sweet-tart bergamot notes, finishing with a lingering, graceful sweetness.



Fleur de Cassis

Fruity notes of pure Belize chocolate are beautifully enhanced by the sweet-tart, gently bitter, and aromatic nuances of cassis.



Macaron Infiniment Citron

A lemon macaron that highlights the beauty of simple flavors. Light and refreshing, with bright citrus acidity.

Savouries



Cauliflower Mousse  
Tartelet (V)



Blue Swimming  
Crab Salad



Kabocha Pumpkin  
Velouté (V)



Iberico Ham and Truffle  
Toastie




Lobster Roll

Savory selections crafted by the chef team at Hyatt Regency Tokyo

PIERRE HERMÉ PARIS AFTERNOON TEA	7,500
PIERRE HERMÉ PARIS AFTERNOON TEA with Veuve ClicQuot (France)	10,500
PIERRE HERMÉ PARIS AFTERNOON TEA with Pierre Hermé 6 Piece Macaron	11,000
Please reserve at least 24 hours in advance.	
Prices include consumption tax and 15% service charge.	

COFFEE

- Coffee (Hot/Iced)
- Americano
- Vienna Coffee
- Caffè Latte (Hot/Iced)
- Cappuccino
- Decaffeinated Coffee 


Black Tea

- Assam Breakfast
  - Crafted from carefully selected Assam leaves, offering a bold body, rich depth, and a full, aromatic finish.
- Darjeeling Second Flush
  - Fragrant and refined, with a gentle grape-like sweetness. A timeless classic, often celebrated as the queen of afternoon teas.
- Ceylon Breakfast
  - A blend of Ruhuna and Dimbula leaves from Sri Lanka. Toasty sweetness, a deep aroma, and a bright, elegantly balanced finish.

Flavored Tea

- Earl Grey
  - Ceylon tea from Ruhuna, Sri Lanka, gently infused with natural bergamot, unfolding into an elegant citrus fragrance and a beautifully balanced, refined cup.

White Tea

- Organic Yunnan White Peony 
  - Crafted from Bai Mudan leaves grown in Yunnan, China. A delicate white tea with gentle sweetness and a clear, lingering finish.
- Jasmine Tea Silver Needle
  - Sun-dried white tea layered with fresh jasmine blossoms. A fragrant infusion with a luscious, melon-like sweetness and an elegant floral aroma

Herbal Tea

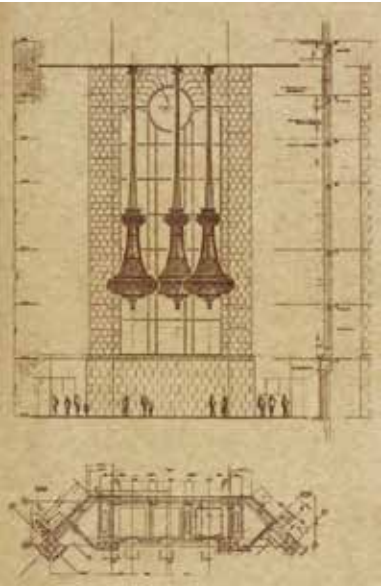
- Rooibos 
  - Harvested in the Cederberg region of South Africa. Naturally caffeine-free, with a mellow honeyed sweetness and a soft touch of vanilla.
- Chamomile Flowers 
  - Whole chamomile blossoms, carefully dried to preserve their natural fragrance. A gentle, soothing infusion with a soft floral aroma that calms the mind and body.
- Whole Peppermint Leaf
  - Refreshing and cooling, bringing clarity and balance with every sip.
- Lemongrass & Ginger  
  - Warming ginger meets bright citrus notes, creating a comforting and gently restorative infusion.
- Blackcurrant & Hibiscus
  - Vibrant and fruity, blending antioxidant-rich blackcurrant with the lively tartness of hibiscus for a beautifully refreshing cup.
- Whole Rose Buds 
  - Handpicked Iranian rosebuds, inspired by Persian tradition. Watch them bloom in the pot, releasing a rich and elegant floral fragrance.

Japanese Tea

- Sencha
  - Gently brewed in the traditional kumidashi style to draw out the leaves' natural umami.
- Hojicha
  - Roasted for a warm, toasty aroma and smooth character, brewed in the traditional kumidashi style.

 Recommend

 FREE Decaf



Timeless Elegance Reimagined

High above the atrium, 15,000 Swarovski crystals shimmer in a magnificent chandelier. Since the hotel's opening in 1980, its gentle, radiant glow has welcomed guests, quietly accompanying conversations in the lobby and countless memorable moments.

Today, this legacy of light continues above the Nineteen Eighty Lounge & Bar, where guests gather for afternoon tea and dining beneath its warm brilliance — connecting past and present.

Beyond their beauty, the chandeliers embody the hotel's enduring philosophy, uniting Japanese craftsmanship with international elegance.