

Press Release

For Immediate Release

29 July 2025

BELLUSTAR TOKYO, A Pan Pacific Hotel

Savor autumn's tastes with a grand panoramic view of Tokyo from 200 m above the city

Bar Bellustar's Autumn Afternoon Tea, limited to 20 sets daily starts 6 September.

—Through 30 November on weekends and public holidays only. Experience fall's abundance to the full with everything from savories to sweets and mocktails—



See here for details: <https://www.bellustartokyo.jp/en/restaurant-bar/bar/afternoontea/2509/>

BELLUSTAR TOKYO, A Pan Pacific Hotel (Shinjuku-ku, Tokyo; General Manager: Katsushi Nishikawa), will offer an Autumn Afternoon Tea at Bar Bellustar, its main bar on the 45th floor, from 6 September to 30 November 2025, available on weekends and public holidays only.

Bar Bellustar's afternoon tea offers you the opportunity to enjoy a sumptuous teatime as you overlook a vast panoramic view of Tokyo from 200 m above the city. The autumn menu includes savories, sweets and even a specialty drink created by our bartenders, together with an extensive selection of teas, enabling you to savor the flavors of the season of abundance to the full.

Our patissiers have incorporated grapes, Japanese chestnuts and other popular fall ingredients together with pumpkin, lotus root, carrot and other vegetables into a number of specialty sweets reflecting the autumn colors that are also a delight to the eye. In addition, a variety of savories and an amuse-bouche including seasonal ingredients filled with sweetness and umami round out a cornucopia of abundance allowing you to revel in the tastes of autumn to the utmost. The seasonal specialty drink provided is a black oolong tea and grape mocktail with a deep flavor that is suited to the time of year.

Spend an elegant teatime this fall in conversation with close friends and loved ones with Bar Bellustar's Autumn Afternoon Tea.

■ Enjoy the season's fruits and vegetables with a selection of sweets that are also a delight to look at

Vegetable Sweets

- **Fragrant Orange and Carrot Mousse**

A mousse made with candied carrots and orange jam. An exquisite balance between refreshing fragrance, subtle acidity, and mild sweetness.

- **Gâteau au Chocolat Accented With Lotus Root**

A rich, dense chocolate cake filled with the gentle flavor and delightful crunch of lotus root.

- **Pumpkin Chocolate Macaron**

A charming, pumpkin-shaped macaron filled with a mildly sweet pumpkin ganache.



Fruit Sweets

- **Japanese Chestnut Petit Mont Blanc Flavored With Rum**

A luxuriously rich miniature Mont Blanc made from light-tasting Japanese chestnut paste, crisp meringue and cream with a hint of rum.

- **Fig Tartlet Accompanied With Homemade Jam**

A seasonal tart lavishly made with fall figs. Fig jam crafted with care by our patisserie is layered atop the tart to bring out the fruit's natural sweetness and fragrance.

- **Grape and Elderflower Floral Verrine**

A floral-patterned verrine filled with juicy grape jelly, elder flower gelée and fresh grapes.



Scones

- **Plain**

The classic flavor: simple yet baked for a fragrant aroma.

- **Purple Sweet Potato**

Candied sweet potato is added to batter with purple sweet potato paste mixed in to create a mildly sweet scone.

(Served with clotted cream and homemade apple jam)



■ An amuse-bouche and savories that bring out the abundance of nutritious flavors of autumnal ingredients

- **Scallop Tartare and Mushroom Velouté Soup**

An amuse-bouche that heralds the coming of fall. Scallop tartare is served in a warm velouté soup bursting with the umami of mushrooms.

- **Domestic Roast Beef and Eggplant Finger Sandwich**

An extravagant finger sandwich for relishing in the tastes of the season made with slow roasted, moist and tender Japanese beef and spiced eggplant paste.

- **Shrimp and Broccoli Cocktail**

A colorful, refreshing cocktail-style savory made with plump shrimp and broccoli.

- **Persimmon and Mascarpone Wrapped in Cured Ham Flavored with Balsamic Vinegar**

Sweet persimmon and creamy mascarpone are wrapped in cured ham and accented with the sweet, acidic flavor of a balsamic glaze.

- **Carbonara-Style Squid With Caviar**

A rich, creamy savory that harnesses the umami of the squid. Caviar's saltiness adds accent while also bringing out flavor.



■ Enjoy the above with the included specialty drink created by our bartenders or the selection of curated teas available free-flow

- **Black Oolong Tea and Cabernet Sauvignon Tea Martini (Mocktail)**

A faintly astringent yet aromatic mocktail perfect for autumn. The depth of black oolong tea and fragrance of the cabernet sauvignon grapes layer together and are accented by the gentle sweetness of maple syrup and the acidity of lemon. A hint of ginger imparts a lingering sense of the season.

- **Variety of coffee beverages**

- **Jing Tea black teas (4 varieties)**

- **Kusumi Tea herbal teas (4 varieties)**

- **YouCha Chinese teas (4 varieties)**

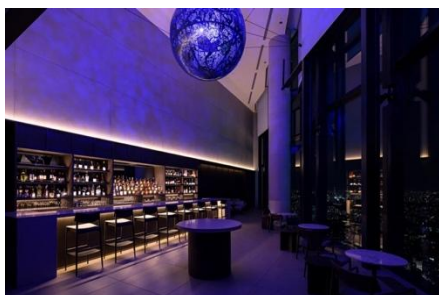
- **Far East Grocery Dept. & Green Tea Goto Japanese Teas (6 varieties)**



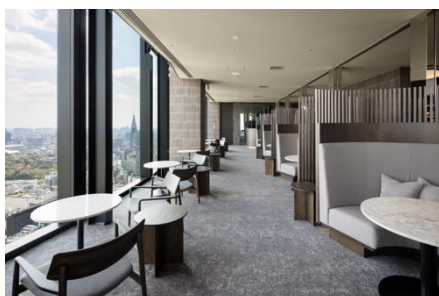
Autumn Afternoon Tea Overview

- Dates:** 6 September to 30 November 2025 (available weekends and public holidays only)
- Hours:** 1:30 p.m. to 5:30 p.m. (Last entry 3:30 p.m.) *2-hour limit
- Sets:** Limited to 20 per day
- Price:** 8,200 yen
With free-flow champagne 12,000 yen (includes 15% service charge & consumption tax)
- Includes:** 1 amuse-bouche, 4 varieties of savories, 6 varieties of sweets, 2 varieties of scones and 1 seasonal cocktail (mocktail), with coffee beverages, 4 varieties each of black, herbal and Chinese teas and 6 varieties of green tea available free-flow
- To reserve:** Reservations must be made by 6:00 p.m. the day before by telephone or online.
Telephone: 81 3 6233 8455 (direct)
Website: <https://www.bellustartokyo.jp/restaurant-bar/bar/afternoontea/2509/>

About Bar Bellustar



Based on the concept of experiencing quality and technique to amaze guests visiting from all over the world, the main bar features fruits, vegetables, and herbs procured from strictly selected farms as well as craft liquor cultivated in the Japanese climate and excellent alcoholic beverages from all over the world. Bar Bellustar also offers select afternoon tea menus on weekends and public holidays, allowing guests to enjoy a luxurious moment away from the everyday while overlooking a vast panoramic view of Tokyo that stretches to the horizon.



Floor: 45
Hours: Weekdays 5:00 p.m. – 12:00 a.m. (Last order 11:30 p.m.)
Weekends & public holidays 1:30 p.m. – 12:00 a.m. (Last order 11:30 p.m.)
Seats: 58

*Prices shown include a 15% service charge and 10% consumption tax.

*As required by law, we do not serve alcohol to guests who will be driving or who are under the age of 20.

*Menus are subject to change depending on ingredient availability.

*Information contained in this press release is current at the time of its release. Details may differ from the most up-to-date information.

*Photos are for illustrative purposes.

For press-related inquiries concerning this release, please contact

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