

Press Release

For Immediate Release

27 November 2025

BELLUSTAR TOKYO, A Pan Pacific Hotel

BELLUSTAR TOKYO 45th floor | Enjoy winter-only afternoon tea with a spectacular view of Shinjuku

~Enjoy a special weekend with sweets and savory dishes made with seasonal fruits and vegetables, as well as winter mocktails. ~

Limited to 20 servings per day. Available only on Saturdays, Sundays, and holidays from 27 December 2025 to 28 February 2026.



See here for details: <https://www.bellustartokyo.jp/en/restaurant-bar/bar/afternoontea/2512/>

BELLUSTAR TOKYO, A Pan Pacific Hotel (Shinjuku-ku, Tokyo; General Manager: Katsushi Nishikawa) will be offering a limited-time "Winter Afternoon Tea" at its main bar, Bar Bellustar on the 45th floor, only on Saturdays, Sundays, and public holidays from 27 December 2025 to 28 February 2026.

Enjoy an afternoon tea, perfectly suited to the tranquil winter season, while taking in the spectacular view of Shinjuku. The sweets, packed with the patisserie's attention to detail, are made with an abundance of winter produce, including apple cream puffs that are beautifully crafted to look like real fruit, as well as Amaou strawberries, black beans from Tanba, and apples from Aomori Prefecture. The savory dishes and amuse-bouches also carefully capture the umami and sweetness unique to the season, creating a high-quality expression of the flavors of the season.

One of the charms of Bar Bellustar's afternoon tea is the specialty drinks created by the bartenders for each season. This season, two new



mocktails have been created to evoke the calming atmosphere of the quiet winter season. Inspired by mulled wine, a traditional German winter drink made by adding fruit and spices to red wine, these mocktails have a chic and gentle taste. Enjoying them with sweets or savory dishes will further enhance your afternoon tea experience.

■Mellow sweets made with seasonal vegetables and fruits

<Vegetable sweets>

Burdock tartlet with caramel jelly

This tartlet is made by finely chopping burdock from Ibaraki Prefecture, kneading it into almond cream, and baking it. The gentle flavor of caramel and the deep aroma and flavor of burdock combine to create a taste that is unique to winter.

Tanba black bean mousse

Tanba black beans are made into a smooth mousse with homemade white bean paste hidden in the center. This elegant dish combines the rich flavor of the black beans with the gentle sweetness of the white bean paste.



Turnip panna cotta

A gently sweet panna cotta made from pureed domestic turnips. Powdered turnip leaves are also kneaded into the dough, allowing the flavor of turnip to fill your mouth with every bite. This natural and elegant sweet has a mellow texture and the refreshing aroma of turnip.

<Fruit sweets>

Apple cream puff

The cute, vibrant red choux pastry is shaped like an apple and is filled with apple mousse and apple compote made with apples from Aomori Prefecture. This cream puff has an apple feel to it, both in appearance and taste.

Griotte•Chocolat

Petit fours made with generous amounts of French chocolate. The dough is kneaded with hazelnuts and accented with the acidity of griotte cherries, creating a deep flavor.



Amaou strawberry shortcake

A shortcake made with Amaou strawberries from Fukuoka Prefecture.

This shortcake is irresistible for strawberry lovers, as it allows you to fully enjoy the balance of sweetness and sourness unique to Amaou strawberries and the richness of their juice.

<Scones>

Plain scones

A simple yet fragrant classic flavor.

Spinach and orange peel scones

The dough is made with spinach puree and orange peel. The flavor of spinach gives a scone with the sweet and sour taste of orange peel.

(With clotted cream and homemade marmalade jam)



■Amuse-bouche and savory dishes incorporating seasonal winter ingredients

- Snow crab flan
- Truffle-flavored egg sandwich
- Smoked salmon and fromage blanc crepe roll
- Domestic beef tartar bruschetta
- Mascarpone and Shine Muscat wrapped in prosciutto, balsamic flavor



■Enjoy specialty drinks created by our bartenders and a free flow selection of carefully selected teas

Specialty Drinks *Choose from the following

This mocktail, with a German name inspired by mulled wine, has the perfect flavor for a relaxing time, with its aroma of spices and herbs.

• Wurz Rot (mocktail)

This mocktail features a deep flavor that combines the fruitiness of red grapes with spices such as cinnamon and star anise. It is a drink that is both elegant and calming.

• Cloud Weiss (Mocktail)

It has a refreshing taste with the soft sweetness of honey and the aroma of herbs such as mint and rosemary. It is a light and elegant drink.



Free flow drinks

- Variety of coffee beverages
- JING TEA black teas (4 varieties)
- Kusmi Tea herbal teas (4 varieties)
- YouCha Chinese teas (4 varieties)
- Far East Grocery Dept. & Green Tea Goto Japanese Teas (6 varieties)



【Winter Afternoon Tea Overview】

Period: Only on Saturdays, Sundays, and public holidays from 27 December 2025 to 28 February 2026

Hours: 1:30 p.m. - 5:30 p.m. (Last entry 3:30 p.m.) *Two-hour time limit

Sets: Limited to 20 servings per day

Price: 8,200 yen
With free flow champagne: 12,000 yen (15% service charge and consumption tax included)

Includes: 1 amuse-bouche, 4 varieties of savories, 6 varieties of sweets, 2 varieties of scones and 1 seasonal cocktail / mocktail (choose from the two)

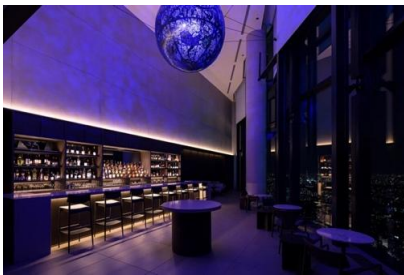
Coffee beverages, 4 varieties each of black, herbal and Chinese teas and 6 varieties of green tea available free-flow

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.tablecheck.com/shops/bar-bellustartokyo/reserve?menu_lists=69269663272243b16920cf41

【Bar Bellustar Overview】



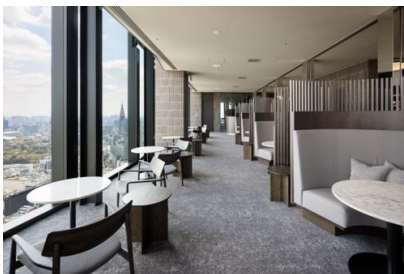
Based on the concept of experiencing quality and technique to amaze guests visiting from all over the world, the main bar features fruits, vegetables, and herbs procured from strictly selected farms as well as craft liquor cultivated in the Japanese climate and excellent alcoholic beverages from all over the world. Enjoy a bar experience only available here, with menu items featuring sparkling, spectacular visuals and entertainment infusions as well as professional performances.

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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