

# PRESS RELEASE

October, 2020

《 The Okura Tokyo 》  
 The holy table with Okura's taste  
**Christmas Special Selection 2020**

Hotel Okura Tokyo Co., Ltd. (Location : 2-10-4 Toranomom, Minato-ku, Tokyo, President and Representative Director : Masaharu Naruse) will offer items for the 2020 Christmas season at The Okura Tokyo, opened in September 2019. Whether an aperitif, a dish to grace your dinner or the cake, the taste of Okura will add an extra radiance to your festive table.



## Christmas Special Selection 2020

- Reservation : <Period> Sunday, 1 November to Sunday, 20 December 2020 9:00-18:00  
 \* 5 days advance reservation requested
- <Reception> Delicatessen "Chef's Garden" The Okura Prestige Tower 5F  
 Tel : +81(3)3505-6072
- Offer : <Period> Monday, 21 December to Friday, 25 December 2020  
 \* Stollen and Caviar only from Tuesday 1 December
- Contents : <Cakes> Bûche de Noël Praliné (15 cm · limited to 200 pieces) ¥5,000  
 Radiance of the Night Sky (14 cm · limited to 80 pieces) ¥5,600  
 Christmas Strawberry Sponge Cake (15 cm · limited to 200 pieces) ¥5,000  
 Stollen (24 cm · limited to 200 pieces) ¥3,500
- <Dishes> Caviar <Eclat Noir> (50g · for 4 persons · limited to 30 sets) ¥20,000  
 Hors d'œuvres<The Okura Luxe~Charme~> (12 kinds · for 2 persons) ¥30,000  
 Roast Beef (for 6 persons) ¥31,000  
 Roast Chicken (limited to 50 pieces) ¥8,000

\* Tax will be added to the prices.

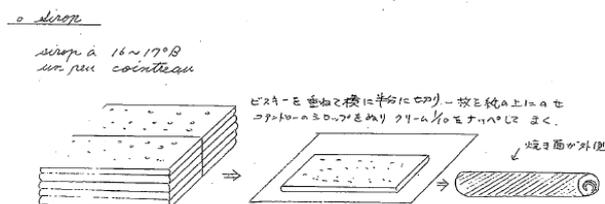
<Example of items>

◆ Bûche de Noël Praliné

¥5,000

The Okura's legendary recette created more than 30 years ago has come back. Rolling up the sponge cake with praliné made of almonds and hazelnuts blending rich butter cream.

Enjoy the velvety touch and perfect harmonization and the refined taste produced by the tradition.



Left : Part of the still-exant illustrated recipe for Bûche de Noël. The fusion of tradition passed on down the years with modern sensibility puts a new spin on the history of confectionery at The Okura Tokyo.

◆ Hors d'œuvres<The Okura Luxe〜Charme〜>

¥30,000

An hors d'oeuvre set with a touch of the haute couture, with a number of Okura specialties given a modern note for this Christmas. The sumptuous menu, complete with a variety of luxury ingredients including lobster, abalone and pâté de foie gras, will bring elegance to your Christmas dinner table.



◆ Caviar <Eclat Noir>

- Caviar (50 g) / Condiments / Blini (10 pieces)-

¥20,000

Enjoy caviar at its best with the Eclat Noir set. Oscietra caviar, with its nutty taste and salt tang of the sea that linger on the palate, is packed in an original The Okura Tokyo can together with condiments (egg yolk, egg white, chives, onion, sour cream) and accompanied by soft blini pancakes.



In addition to these, The Okura Tokyo offers a wide variety of goods for the Christmas season, of the quality only Okura can provide, including cakes such as our specialty Radiance of the Night Sky, incorporating two types of couverture made from Ecuadorian cacao, and Stollen, packed with carefully-selected nuts and dried fruits with a rich rum flavor; or our Roast Beef, from Black Angus cattle.

■ For inquiries about The Okura Tokyo, please contact The Okura Tokyo /PR

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