

For Immediate Release

《The Okura Tokyo》
 Premium Afternoon Tea
“Premium Patisserie's Table”

Enjoy “phantom” Panama Geisha coffee 190m above the ground

TOKYO, JAPAN, April 26, 2021 - Hotel Okura Tokyo Co., Ltd. announced today that “Patisserie’s Table,” afternoon tea with a variety of seasonal desserts, is being served in the Bar & Lounge Starlight on the 41st floor of The Okura Tokyo. “Premium Patisserie’s Table Panama” with Panama Geisha coffee, so rare and exotic that it is considered “phantom,” and “Premium Patisserie’s Table Jamaica” with Jamaica Blue Mountain No. 1, known as the “King of Coffee,” will also be available from May. Visit The Okura Tokyo for a premium experience amid breathtaking panoramic views of Tokyo.



Premium Patisserie's Table

Offer time : 14:00-17:30 daily

* The menu will change seasonally from May 1 onwards.

Menu: < with Panama Geisha coffee >
 Premium Patisserie's Table Panama ¥7,100 (per person)

< with Jamaica Blue Mountain No. 1 coffee >
 Premium Patisserie's Table Jamaica ¥6,100 (per person)

Venue: Bar & Lounge Starlight (The Okura Prestige Tower 41F)
 TEL : +81 (3)3505-6075
 Hours : 11:30-24:00

* The Okura Tokyo has implemented stringent measures against the spread of COVID-19.
 Hours may be changed depending on the situation.

<https://theokuratokyo.jp/en/dining/list/starlight/>

- * Prices are inclusive of consumption tax and service charge.
- * Reservations in advance are recommended.
- * A cover charge is added to the bill from 17:30 onwards.
- * Guests under 20 years of age are not admitted after 17:00.

“Pâtissier’s Table” is a tapestry of artistically designed seasonal desserts to be enjoyed in elegant surroundings. The menu changes every two months according to the season and consists of an original Seasonal Mocktail followed by an assortment of Petits Gâteaux made with in-season ingredients and an authentic Assiette Dessert. The menu content changes six times a year, in winter, spring, early summer, summer, autumn and early winter.

< May and June Menu >

■ Original Seasonal Mocktail

■ Petits Gâteaux

Spring: Rose Crème Brûlée and Vanilla Panna Cotta, with Three Kinds of Strawberries

Summer: Seasonal Fruit

Autumn: Uji Matcha Opera

Winter: White Chocolate Mousse and Black Truffle Crème Brûlée with Pistachio Mousse

■ Assiette Dessert

Calpis Lemon Sour Cream, Melon Sorbet, Lemongrass Granité

Panama Geisha



This coffee originated from a variety that grew naturally in the village of Gesha in Ethiopia and its name changed to “Geisha.” One of the finest specialty coffees, Geisha is so exclusive that it is described as “phantom” and “legendary.” Susceptible to pests, Panama Geisha is produced in small quantities, but its name received worldwide attention when it was entered in an international coffee competition in 2004. Due to its rarity, the price of Geisha coffee repeatedly breaks records on coffee trading markets, making it the world’s No. 1 premium coffee.

Tasting Note: Bright floral aromas, tropical fruit sweetness, pleasant acidity

Jamaica Blue Mountain No. 1



In Jamaica’s strict coffee grading system, the top ranking large-size coffee bean for export is Blue Mountain No. 1. Only about 30% of the beans submitted for rigorous assessment of roasting, aroma, acidity, richness, aftertaste and off-flavors by nationally qualified inspectors are certified as Blue Mountain No. 1. That is why it is called the “King of Coffee”.

Tasting Note: Exquisite aroma, smooth taste, well-balanced harmony of acidity, bitterness, richness and sweetness

■ Bar & Lounge Starlight <The Okura Prestige Tower 41F>

The Starlight has three zones : the Bar with stylish standing space, the Lounge with breathtaking views, and the Chef’s Table with open kitchen for a more personal dining experience. Choose the zone that best fits your situation and mood. Light meals and desserts as well as drinks are available in elegant surroundings with stunning panoramic views from 190m above the ground.

Seating capacity: 89 Private room: 1



The Bar



The Lounge



The Chef’s Table

*For groups of 4-8 ordering prix fixe meals (from ¥24,200 per person). Reservations must be made at least 3 days in advance.

■ For inquiries about The Okura Tokyo and this press release, please contact The Okura Tokyo /PR

Hiroaki Matsumoto / Kazuko Oguri TEL : +81(3)3224-6731 E-mail : pr@tokyo.hotelokura.co.jp