

For Immediate Release

《The Okura Tokyo》
New item of The Okura pastry
9 'Sweets

TOKYO, JAPAN, June 22, 2021 - Hotel Okura Tokyo Co., Ltd. announced about the latest featured pastry at The Okura Tokyo. It always offers a selection of some 15 varieties of fresh sweets at the Delicatessen Chef's Garden, the remarkable item is a fusion of traditional The Okura pastry with a new sensibility, 9 'Sweets (Nine Sweets), an assortment of nine petit-sized cakes. This is a line-up that exudes the atmosphere of class that is unique to the hotel.



<From top left >

Hibiscus Jelly
Gâteau au fromage
Macaroon (Raspberry and Lychee)
Mousse à la pistache
Choux Cream
Tarte à la mangue
Mont-blanc
Lemon Pie
Tarte aux fraises

9 'Sweets

The assortment features a variety of 9 carefully-selected sweets, from The Okura pastry classics to new seasonal items, slightly downsized and packed into a box.

The variety of unique tastes will turn teatime into a gorgeous affair.

Price : ¥5,400 (including tax)

*Please make a reservation at least 2 days in advance.

■ Delicatessen Chef's Garden The Okura Prestige Tower 5F

Business hours : 9:00 - 20:00

<Bread> from 10:00 / <Pastry> from 11:00 / <Delicatessen> from 11:30

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*The Okura Tokyo has taken thorough measures to prevent the new coronavirus from spreading and the opening hours of some facilities have been changed.

Website : https://theokuratokyo.jp/en/dining/list/chefs_garden/



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

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