

The Living Pavilion by Aman
Afternoon Tea Menu

睦月 如月
MUTSUKI KISARAGI

- APERITIF -

Shogoin Turnip Soup

- SAVORIES -

Botan Shrimp Spring Roll
Hanana Flower, Kyoto Parsley

Dried Mullet Roe and Shogoin Radish Quiche

Mackerel *Sushi*
Marinated Mackerel, *Suguki* Pickled Rice, Mizuo *Yuzu* Jelly Sheet

Homemade Focaccia
Kyoto Spinach, Minakami Prosciutto

- SWEETS -

Winter Peony

Setoka Orange Mousse

Kyoto Uji *Matcha* Flan

Kyoto Sweet *Sake* Mousse

Strawberry Millefeuille

Kyoto Black Seven Spices Pepper and Chocolate Ganache

- FRESHLY PREPARED -

White Chocolate and Mizuo *Yuzu* Parfait

- SCONE -

Plain Scone, *Kintoki* Carrot Scone

Miyama Milk Jam, Anchovy Butter, Clotted Cream

- SORBET -

Mandarin Orange Sorbet

- JAPANESE SWEETS -

Grilled *Dango* Dumpling

Soya Sauce Dip, *Miso* Sauce, Red Bean Paste

Kyoto Uji *Matcha* Green Tea

- ADDITIONAL OPTION -

Strawberry Parfait +5,500

The Art of Strawberry

Strawberry, Miyama Milk, *Monaka* Wafer

Seasonal Tea Selection

Strawberry Creme

This blend is characterized by the sweet scent of strawberries matched with creamy milk, evoking the essence of "strawberry milk." With the addition of rosehip and pink pepper, it offers a warm and cozy experience, making it a perfect blend to enjoy during the winter season.

Orange Chocolate Japanese Tea

This luxurious blend features a slightly bitter cocoa flavor, complemented by the harmonious spread of orange, all crafted with domestic black tea. You can enjoy its rich body and deep, satisfying taste.

Wellness Tea Selection

Twilight Moon Forest

Herbal tea based on spring-picked green tea from Kyoto, grown without the use of any pesticides or chemical fertilizers. An exquisite blend of carefully selected herbs such as rose hips, orange peel, and peppermint and green tea creates a light flavor. Enjoy a relaxing moment or as a meal companion.

Iribancha Japanese Tea

A favorite in Kyoto for Generations, *Iribancha* has a refreshing taste. This tea, also known as *Kyobancha*, has been roasted flat at a hot temperature, imparting a distinctive appearance and a smoky aroma.

Tea Selection

Organic Darjeeling

Second flush from Gashikok Farm in Darjeeling, northeastern India. Enjoy the aroma and taste that can be compared to champagne.

Assam Gold

Assam Mangalam Farm, east of Darjeeling. A black tea with a deep richness and a malty, heavy feel. Recommended for royal milk tea.

English Breakfast

A blend of rich Assamese CTC and Kenyan black tea with a fresh aroma and firm taste. A refreshing black tea with a little strong caffeine.

Earl Grey

Earl Gray is made with the high-grown tea of Ceylon, Dimpura, and the Nilgiris of South India, with a generous amount of naturally derived bergamot oil.

Uva

It is one of Ceylon's high-grown teas and is considered one of the top three teas in the world. It has a deep light blue color and a refreshing menthol-like scent.

Organic Masala Chai

Organic Assam is blended with spices such as cardamom, ginger, and cinnamon. We also recommend the royal milk tea, which has the most aromatic blend.

Low Caffein Tea, Herbal Infusion

Rooibos

A herbal tea native to South Africa made from fermented green rooibos. It has a tea-like taste with low tannins and no astringency or bitterness.

Chamomile

Chamomile from Egypt is a representative relaxing herb. Sweet apple-like scent. Recommended for tea time or before bedtime.

Mint

A versatile herb that is said to have a calming effect that relaxes both body and mind and is also effective for the digestive system. Especially when you feel like refreshing.

Lemon Meringue

A blend of green rooibos with particularly high antioxidant properties, orange beer, roses, and cornflowers. Recreates the texture and taste of lemon meringue.

Jasmine Pearl

A fragrance based on organically grown Chinese green tea with gorgeous jasmine flowers. The tea leaves curl up into pearls and bloom with a rich aroma.

Japanese Tea, Chinese Tea

Aman Kyoto Original Jasmine Apple Green Tea

Aman Kyoto and Yamamasa Koyamaen original tea.

Gentle jasmine and fresh apple scent.

Japanese Tea by *Shogyokuen*

Established in 1827, we are particular about Uji tea,

*and our Japanese tea is made by one of only 13 tea masters in Japan,
the highest rank of 10th dan.*

Special Blended Green Tea

Special Blended Roasted Tea

Green Tea Latte

Yamamasa Koyamaen original matcha latte

Roasted Tea Latte

Yamamasa Koyamaen original hojicha latte

Keemun Hao Ya

Keemun is one of the world's three major teas,

along with Darjeeling and Uva, and is characterized by its sweet,

mellow taste reminiscent of simple tea, and its moderate smoky aroma.

Aman Kyoto Original Organic Coffee

Freshly Brewed Coffee

Aman Kyoto original blend coffee

Espresso

Aman Kyoto original espresso

Café au lait

Gentle taste of original coffee and hot milk

Café Latte

Gently pour warm milk into the espresso

Cappuccino

Top the espresso with fluffy milk

Caramel Macchiato

Caramel flavored cafe latte

Café Mocha

Espresso with milk and plenty of chocolate cream