

The Living Pavilion by Aman  
Afternoon Tea Menu

霜月 師走  
SHIMOTSUKI SHIWASU

- STARTER -

*Iribancha* Roasted Tea  
*Momiji* Leaves *Yokan* Sweet Bean Jelly

- SAVORIES -

Tamba *Shimeji* Mushroom and Consommé Terrine  
Chicken Liver Mille-Feuille  
Salmon Roe Quiche  
Dill and Yoghurt Sauce  
Kyoto Vegetable and *Wagyu* Beef Tail Ragout

- SWEETS -

Rum Raisin *Dorayaki*  
Ginkgo Nut and White Chocolate Cream  
Pear Mousse  
Apple Pie

- FRESHLY PREPARED -

Maple Syrup and Walnut Parfait

- SCONE -

Plain Scone, Dried Persimmon Scone  
Fig Confiture, Anchovy Butter  
Japanese Black Tea Clotted Cream

- SORBET-

Kyoto Sea Salt and Citrus Sorbet

- JAPANESE SWEETS -

Aman Kyoto *Monaka* Wafer  
Tamba Red Bean, Mascarpone Cream  
*Wasanbon* Sugar Cookie Crumble, *Gyuhhi* Rice Cake  
Kyoto Uji *Matcha* Green Tea

- ADDITIONAL OPTION -

Tamba Chestnut Mont Blanc +6,000

Tamba Chestnut, Tamba Black Bean  
Kyoto Uji *Matcha* Green Tea, *Wasanbon* Sugar Cream

## Tea Recommendations

### A Moment for Berry

**A blend herbal tea** harmonizing the rich fruitiness of elderberries with the gentle tartness of hibiscus.

Its deep, wine-like flavor and smooth, refined taste bring an elegant touch to a calm and graceful teatime.

### 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.

## Aman Kyoto Original Tea Selection

### Aman Kyoto Original Jasmine Apple Green Tea

Based on Yamamasa Koyamaen's first Uji sencha "Daikichiyama", jasmine whole flower is blended. The gentle fragrance of sencha and jasmine harmonizes to create a mellow flavor.

### Aman Kyoto Original Black Bean Roasted Tea

A blend based on roasted black soybeans and Yamamasa Koyamaen's finest hojicha "Kyo Hoito". It is gentle taste that combines the scent of high-grade hojicha and roasted black soybeans, which are lightly roasted while retaining the umami.

# 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.

## 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.

## 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.

## Mint

A refreshing blend of organic spearmint and organic peppermint, harvested under the bright sun in Oregon and California. Perfect after a meal or whenever you want to feel refreshed.

## Lemon Meringue

A rare green rooibos with exceptionally high antioxidant properties, blended with orange peel, rose, and cornflower. Inspired by lemon meringue pie, it offers a light, airy mouthfeel with a sweet and creamy flavor. The gentle tartness of lemon and the soft sweetness of meringue are perfectly balanced, adding a delightful touch to your teatime.

# Japanese Tea, Chinese Tea

## *Iribancha* Roasted 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.

## 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.

## Orchid Oolong tea

Grown in the hilltops of Nantou, Taiwan, Orchid Oolong tea brews a lilac flavor that is buttery and smooth with a fresh orchid finish. Oolong tea leaves are hand-picked and basket tossed in a process known as oxidization. The oolong tea leaves are then rolled into kernels that wait to unfold with flavor in your teacup.

# Aman Original Coffee

## Freshly Brewed Coffee

Aman original blend coffee

## Espresso

Aman 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