

The Living Pavilion by Aman
Afternoon Tea Menu

睦月 如月
MUTSUKI KISARAGI

- STARTER -

Uji *Sencha* Green Tea, Kelp Broth

Kyoto *Sake* Lees Terrine

- SAVORIES -

Tamba Black Soya Bean and Daitokuji *Natto* Hummus

Kyoto Seven Spices Pepper Grissini

Wagyu Beef Baked Tartare

Yuzu Ravigote Sauce

Snow Crab and *Suguki* Pickles Arancini

Kyoto Carrot Puree

Kyoto Soya Milk and Kyoto White *Miso* Croque Monsieur

- SWEETS -

Strawberry and Pistachio Cream

Yoghurt and Kyoto *Amazake* Cream

Setoka Orange Mousse

Chocolate

Uji Organic *Matcha* Green Tea Ganache

- FRESHLY PREPARED -

White Chocolate and Mizuo *Yuzu* Parfait

- SCONE -

Plain Scone, Uji *Sencha* Green Tea and Red Bean Scone

Japanese Black Tea and Citrus Jam, Anchovy Butter, Clotted Cream

- SORBET -

Ripe Plum Sorbet

- JAPANESE SWEETS -

Dango, Grilled Dumpling

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

Kyoto Uji *Matcha* Green Tea

- ADDITIONAL OPTION -

The Art of Strawberry +6,000

Strawberry, Pistachio, *Monaka* Wafer

Tea Recommendations

Feast of Stars & Moon

Bright hibiscus color and balanced tartness are accented with warm spices like cinnamon and cardamom, while gentle chamomile brings the blend together. Enjoy this season's limited-edition, original herbal tea.

Strawberry Creme

A blend inspired by classic *strawberry milk*, pairing sweet strawberry aroma with creamy milk notes. Rosehip and pink pepper add a touch of brightness, creating an even more delightful and elegant blend.

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.

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.

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