
Enjoy autumn reading at the Library Hotel

Shiba Park Hotel to Offer “Blissful Afternoon Tea” This Autumn

Tokyo, Japan – Shiba Park Hotel (Operated by Shiba Park Hotel Co., Ltd. / Minato-ku, Tokyo / President: Rentaro Yanase) is pleased to announce its seasonal offering, “Blissful Afternoon Tea,” available from Monday, September 8 to Sunday, November 30, 2025.

Celebrate the season of reading with a serene afternoon enhanced by a luxurious selection of autumn-inspired sweets and savories. The menu features delicacies such as pumpkin yokan, gateau chocolat with cassis mousse, mini hamburgers, and savory cakes, all crafted to highlight the rich flavors of fall.

Shiba Park Hotel is a library hotel that houses approximately 1,500 books curated by Ginza Tsutaya Bookstore. Guests are invited to select a book from the hotel’s library and bring it to the restaurant “The Dining” to enjoy alongside their afternoon tea. Indulge in a refined moment of taste and tranquility as you welcome the arrival of autumn.



“Blissful Afternoon Tea” 5,500 yen (tax included) Photo shows serving for two people.

Details

- A unique menu combining Japanese, Western, and Chinese flavors in one sitting
- 16 varieties of beverages available, with unlimited refills and tea leaf exchanges
- Guests may bring their selected book from the hotel's library (approx. 1,500 titles) into the restaurant

Event Overview

Period: September 8 (Mon) – November 30 (Sun), 2025

Time: Weekdays: Start between 13:30–15:30 / Weekends & Holidays: 11:30–15:30 (2.5-hour limit)

Reservation: Required by 5:00 p.m. the day before

Price: ¥5,500 (tax included, service charge 15% applies)

Venue: Restaurant “The Dining,” 1st Floor, Shiba Park Hotel

Phone: 03-5470-7671 (Available 10:00–11:30 / 14:00–21:00)



Interior of The Dining restaurant

Menu Highlights

Brasserie Primula

- Paris-Brest
- Gateau Chocolat with Cassis Mousse
- Two types of scones (plain, chocolate)
- Clotted cream
- Two types of jam (orange, berry)
- Mini hamburger (patty, lettuce, tomato, cheese)
- Savory cake
- Carrot mousse with consommé jelly



Paris-Brest, pumpkin tea towel



Lychee tea fruit jelly

Chinese Restaurant Beijing

- Black sesame dumpling coated in peanuts
- Lychee tea fruit jelly
- Jasmine tea and walnut Chinese cake

Edo Cuisine Hanasansho

- Black soybean and brown sugar jelly
- Pumpkin yokan

Drink Selection (16 types)

- Organic Darjeeling, Organic Earl Grey
- Hibiscus Cooler
- Tea for Her (non-caffeinated)
- Organic Amore Tea
- Organic Egyptian Chamomile (non-caffeinated)
- Organic Masala Chai
- Japanese black tea with pear and plum
- Green Pomegranate
- Kaga Boucha (roasted green tea), Jasmine Tea, Osmanthus Oolong Tea
- Coffee (hot/iced), Espresso
- Café Latte (hot/iced), Cappuccino



Library Lounge where you can choose your favorite book

Shiba Park Hotel 1st floor



Exterior of Shiba Park Hotel

About Shiba Park Hotel

Founded in 1948, Shiba Park Hotel began as a hotel for foreign trade missions and has a rich history and tradition. The hotel features 198 guest rooms, a restaurant offering Japanese, Western, and Chinese cuisine on the first floor, and four banquet rooms on the second floor. From 2020 to 2023, the hotel underwent renovations of its guest rooms and public spaces. Cultural experiences such as tea ceremonies

and kintsugi workshops are also offered.

Website: <https://www.shibaparkhotel.com>

Images are for illustrative purposes only. Menu items and prices are subject to change depending on availability.

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