

June 17, 2024

SHIROIYA HOTEL

Enjoy Fresh Summer Fruit Treats by Award Winning Pâtissière Miya Emmeiji

"SHIROIYA the AFTERNOON TEA"

July 1 (Mon) – August 31 (Sat) at the LOUNGE

Art Destination, Shiroiya Hotel (Maebashi, Gunma) welcomes guests to savor exquisite afternoon tea at the hotel's café-lounge 'the LOUNGE' with contemporary artworks and lush greenery under the 4-story atrium designed by Japanese leading architect Sou Fujimoto.



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Fresh Mango, Peach, Passion Fruit, and all the seasonal ingredients are transformed into delightful and beautiful sweets by Gault et Millau Best Pâtissière of 2023, Miya Enmeiji who supervises Shiroiya's fruit tart shop 'the PATISSERIE.' Shiroiya's chef, Hiro Katayama prepares the savory with freshly baked bread from 'the BAKERY.' Seasonal soup and drinks are also served. The afternoon tea is available for lunch and teatime every day.

SHIROIYA the AFTERNOON TEA

■ Serving Hours

July 1 (Mon) – August 31 (Sat), 2024

Lunch Hour: 11:30-13:30 (L.O. 13:00) / 12:00-14:00 (L.O. 13:30) 16 guests maximum/ea.

Teatime Hour: 14:30-16:30 (L.O. 16:00) / 15:00-17:00 (L.O. 16:30) 16 guests maximum/ea.

※Reservation required by 6:00 pm the day before.

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■ Price

Afternoon Tea 4,800 yen/1 guest

Additional +1,000 yen for Parfait

Alcoholic beverages are available with additional charges

100% cancellation charge will apply if you cancel after 6:00pm the day before.

■ Venue

Shiroiya the LOUNGE

1F Shiroiya Hotel, 2-2-15 Honmachi, Maebashi, Gunma

Phone: 027-231-4618

■ Reservation

Please make a reservation through the following link or telephone.

<https://www.tablecheck.com/shops/shiroiya-lounge/reserve>

Phone: 027-231-4618

※Please notify us if you have any food allergies.

■ Menu

Sweets x 10

Savory x 2

Soup of the Day

Drinks (Free Flow)

<Sweets>



①Choux Tropic

Crispy cookie choux filled with smooth custard and tropical fruit jam.

②Parfum Lychee

Lychee-scented mousse encased in belly jelly, milk chocolate ganache, and walnut brownie.

③Opera Passion Mango

Tropical opera that combines passion fruit and mango cream with bitter chocolate ganache.

④Sable Coco

Crispy sable with plenty of coconut.

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⑤Mango Pudding

Rich, jiggly mango pudding drizzled in coconut sauce.

⑥Mango Tart

Popular tart from the PATISSERIE, with diplomat cream and plenty of ripe mango on top.

⑦Blanc-Manger Pêche

Peach compote and jelly on top of vanilla blanc-manger. The shiso flowers give it a lovely and refreshing taste.

⑧Raspberry Macaron

Pale pink macaron topped with plenty of raspberry cream.

⑨Guimauve Passion Mango

Fluffy marshmallow-like texture combining the tartness of passion fruit with the sweetness of mango.

⑩Scone

Crispy, buttery scones with plenty of strawberry jam.

<Optional Parfait> ※Available for separate order.

⑪Peach and Plum Caprese Parfait

Enjoy the wonderful combination of peach and plum sorbet, olive oil sorbet, peach compote granita, vanilla ice cream, peach sorbet, blanc-manger basil, crumble, sponge cake, and mint.

<Savory>

⑫Bruschetta

Summer vegetable caponata and salmon, topped with dill for an accent.

⑬Mini Hot Dog

Spicy sausage from local Maebashi ham and sausage specialty store 'Hutte Hayashi' sandwiched between white bread from the BAKERY, garnished with tomato and cheese sauce, jalapeno and pink pepper.

<Soup>

⑭Chef's special seasonal soup is served.

<Drinks>

●Ronnefeldt Tea

Earl Grey

Assam Bali Irish Breakfast

Darjeeling Summer Gold

Rooibos Cream Orange

Jasmine Gold

Fruity Chamomile

Green Dragon Long Jing Tea

Iced Sweet Berries

Iced Jasmine Gold

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- Coffee
- Raisi-Bulle Bio
- Craft Cola
- Craft Ginger Ale
- Tangerine Juice

※The menu may change depending on the availability of ingredients.

SHIROIYA HOTEL (2-2-15 Honmachi, Maebashi, Gunma)

An art destination 'Shiroiya Hotel' opened in December 2020 to revitalize Maebashi City, Gunma. After the closure of the Shiroiya Ryokan (Inn), which boasted a history of over 300 years, architect Sou Fujimoto renovated and rebuilt the existing 1970s building, and the hotel has attracted attention for its collaboration with domestic and international artists and designers. The hotel has been selected as one of the National Geographic Traveler's "39 Best Hotels in the World in 2021." The main dining 'SHIROIYA the RESTAURANT' has been featured in the global restaurant guidebook Gault & Millau for three consecutive years. In March 2023, the hotel published its first book, "Shiroiya Hotel *Giving Anew.*"
<https://www.shiroiya.com/>



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For more information and high-resolution images, please contact the following e-mail address.
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