

EASTER AT THE PARK

Park Hyatt Tokyo is delighted to introduce our specially crafted delicacies for this Easter. Courtesy of our Executive Pastry Chef Julien Perrinet, Chef Tsuyoshi Kuwazawa of Delicatessen, and Chef Paul Gajewski of New York Grill. No matter how you choose to celebrate, share in the joy of the season with those you love at Park Hyatt Tokyo.

Easter at Pastry Boutique (Take away)

Blending tradition and new ideas comes naturally to Chef Julien Perrinet as his Easter creations not only draw inspiration from classic Easter customs but also manifest in uniquely creative and modern ways. Chef Julien's bright and colorful Easter desserts are sure to be a favorite among children and adults alike this season.

Period: Monday, March 29 to Sunday, April 4, 2021



SHADES OF PINK & CHOCOLATE ¥3,800 each (Height: 16 cm)

Breaking the mold of a traditional Easter egg, one gives shades of pink, alternating pieces of strawberry, raspberry, and ruby chocolate to form the shape of an egg with bite sizes of milk, dark and Dulcey chocolates.



SAKURA EGG ¥4,500 (Height: 16 cm)

This Cherry Blossom inspired Sakura Egg is made of classic 66% dark chocolate with Gianduja praline crunch and feuillatine.



THE RABBIT GARDEN ¥3,500 (280 g)

Your children are sure to enjoy this cute, whimsical chocolate Easter bunny.

We recommend placing your orders from the Pastry Boutique in advance by emailing our team at tyoph.restaurant@hyatt.com or calling 03-5323-3462 (11 am to 7 pm) *All prices are tax inclusive.

Delicatessen Easter Party Set for Two (Take away)

Courtesy of Chef Kuwazawa, this five-course set menu is a homage to Easter tradition best shared with those nearest and dearest to you.

Period: Saturday, April 3 to Sunday, April 4, 2021

Price: ¥17,280 (tax inclusive)

Menu: Cos lettuce, serrano ham, egg, crispy shallot ring, blue cheese dressing / Yellowtail almond-lemon crust & lemon garlic shrimp, asparagus / Carrot soup, crème fraiche, tarragon / Herb-roasted lamb chop, walnuts chimichurri - Sautéed spring vegetables / Chocolate nest



For reservations and inquiries: 1F Delicatessen, 03-5323-3635 (11 am to 7 pm) or email our team at tyoph.restaurant@hyatt.com *2-days in advance reservation is required.

New York Grill Easter Brunch (Limited seating)

Chef Paul and our New York Grill team have carefully selected and thoughtfully sourced seasonal ingredients and recipes to celebrate this special Easter weekend that your family and closed ones are sure to enjoy. We would also like to take this opportunity to inform you that our New York Grill Lunch Buffet will be available from Mondays to Sundays as of April 3, 2021.

Period: Saturday, April 3 and Sunday, April 4, 2021

Time: 11:30 am to 2:30 pm

Price: ¥10,450 (tax inclusive and subject to a 15% service charge)

Menu: Four-course set brunch with a glass of Champagne: Amuse bouche / Easter appetizer buffet / Main course with additional Easter specials / Easter dessert buffet

For reservations and inquiries: 52F New York Grill, 03-5323-3458 (11 am to 9 pm) or email our team at tyoph.restaurant@hyatt.com.