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Luxury & lifestyle hotel special

Terrace dining alight with festivities

Grand Hyatt Tokyo, located in the upscale Roppongi district, is introducing its new terrace plans, a wonderful way to enjoy the spacious open-air terraces of the hotel's restaurants. From June 1, exceptional offerings such as an authentic American beer garden on the terrace and Sparkling Terrace, an al fresco summer dining experience, are on offer.

The Oak Door steakhouse is offering a summer beer garden menu on its airy terrace from June 1 to Sept. 30. During June and July, diners can enjoy Southwest Barbecue, featuring meat slow-smoked with applewood chips for over eight hours by pitmaster Craig White from White Smoke. White is a pioneer of traditional smoked barbecue in Japan.

A Northeast Seafood Boil will be served in August and September, featuring a New England-inspired assortment of lobster, clams, mussels, prawns and corn, all served in a Dutch oven. Both menus are priced from ¥6,800 per person.

A stylish twist on classic bistro cuisine is offered at The French Kitchen, and its terrace area, surrounded by greenery, is the perfect



Soiree Blanche Voyage at The French Kitchen.

Sit down to a blooming good time

Located at the center of Tokyo's Marunouchi business district, The Peninsula Tokyo is offering spring delights featuring the hotel's stylish Blooming Afternoon Tea, free-flowing Dom Perignon brunch, Japanese craft beer and lavish skin care treatments.

Peter, the hotel's exquisite grill restaurant, holds a Dom Perignon brunch every Sunday from 11:30 a.m. to 3 p.m. (last order). Priced at ¥12,000 per person, free-flowing Dom Perignon Champagne abounds. There is also the regular brunch with coffee or tea at ¥6,700. A selection of cocktails such as salty dogs, Moscow mules, and Negronis using Japanese herbs (priced from ¥1,900 to ¥2,200) are other ways to complement the bubbly. Servers bring a spread of seafood delivered straight from Tsukiji fish market that is followed by a main dish of meat or fish incorporating the best of the season. An original dessert plate rounds out the gorgeous brunch. Over at The Lobby, Blooming Afternoon Tea is served at ¥5,000 per person until June 30. This eye-catching order can be enjoyed with Peninsula's original blend of black tea, or a selection of organic teas.



spot to bask in the summer sun. From June throughout September, the restaurant will offer Sparkling Terrace (¥5,500). During this summer dinner set against the soft glow of candlelight and illuminated trees, guests can enjoy a selection of grilled dishes and unlimited servings of freshly baked focaccia bread, accompanied by sparkling wine or Champagne.

Another great way for guests to enjoy the summer is to attend Soiree Blanche Voyage that will bring the glitz and glamor of the 1970's French Riviera to The French Kitchen with an all-white attire terrace party. For just eight nights (June 30, July 7, 15 and 28, August 4, 11, 18 and 25), guests can come dressed all in white and enjoy free-flowing Champagne and sizzling food from the grill in an urban resort-inspired restaurant.



Top: The French Kitchen is offering a Sparkling Terrace plan accompanied by sparkling wine or Champagne. Above: A summer beer garden menu is offered on the terrace of The Oak Door steakhouse. Both plans are available from June through September.





Ringing in 30 years of hospitality

The Royal Park Hotel will celebrate its 30th anniversary next June, but it is already preparing to welcome the occasion with a commemorative logo and promotions this June.

The hotel, located in Tokyo's Nihonbashi district adjacent to Suitengumae Station on the Tokyo Metro Hanzomon Line, is a convenient location with easy access to the Kabukiza theater and Ryogoku Kokugikan. In the last three decades, the hotel has grown with the city and its people, and now sees families spanning three generations visiting the hotel for weddings and other celebrations.

For its 30th anniversary, the hotel has created a new logo dubbed Chic Tokyo Stay, proposing an experience that resonates with the tradition and trends of the whirling city. An anniversary wedding promotion and collaboration with Asahi Soft Drinks Co., which is famous for its milky sweet soft drink CAL-PIS, are just a part of an array of commemorative events being held at the hotel.

The 30th anniversary wedding plan, only available this year, comprises 10 options and a traditional wedding menu using the recipes of the very first executive chef of the hotel. Priced at ¥770,000 for 30 persons, it also comes with a night's stay (including breakfast) for the bride and groom in a deluxe room, a 50 percent discount for wedding guests staying at the hotel and other privileges.

Meanwhile, delectable desserts and drinks using CALPIS will be available in June and July throughout the hotel. The CALPIS Cock-





Top: Royal Scots, the stately main bar on level B1 of The Royal Park Hotel. Above: The Mojito Cocktail Fair (left) and The CALPIS Cocktail Fair (right) will be held at the Royal Scots and the lobby lounge Fontaine to celebrate the hotel's upcoming 30th anniversary.

tail Fair will be held from June 1 until July 31 (cocktails are ¥1,900 each) at the lobby lounge Fontaine and the main bar Royal Scots. The Fontaine will also serve the Milky Way Afternoon Tea Set at ¥4,752 from June 1 until July 7, and sweet CALPIS drinks (¥1,425 each) will be on the menu from June 1 to July 31 at the Symphony restaurant and Fontaine.

Other anniversary events are being planned, including a Mojito Cocktail Fair at the Royal Scots and Fontaine, until June 30.



The afternoon tea, inspired by a garden in full bloom, serves savory and sweet delicacies, handmade scones being among them. It's an afternoon of elegance, complete with live music wafting from the balcony above.

Additionally, The Peninsula Boutique & Cafe at Naka-dori will host a Japanese craft beer pop-up from June 1 to Aug. 31. The cafe will have seven exceptional craft beers, including Kagua Blanc and Rouge; a pilsner, pale ale and stout from Peter; Suruga Bay Imperial IPA and Shuzenji Heritage Helles (between ¥1,200 and ¥1,500 per glass). All prices exclude tax and a 15 percent service charge.

Guests can conclude their spring getaway at The Peninsula Spa, located on the sixth floor. An oasis among the bustling streets of Marunouchi, the spa is filled with lavish amenities that will surely meet every guest's needs. Margy's Monte Carlo luxury facials, as well as foot and hand treatments, are available at Pedi:Mani:Cure Studio that was created by French podiatrist Bastien Gonzalez.



Top: A Dom Perignon brunch is held at Peter every Sunday. Above: The Blooming Afternoon Tea is served until June 30 at The Lobby.

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