

# **Larboard Afternoon Tea**

## **“SPRING”**

Available from 3 March to 2 June 2026

From noon to 4:00 pm Last orders

Limited to 120 minutes

**7,500 yen**

### **Menu**

#### **SAVORIES**

Marinated bigfin reef squid with bottarga

Spring onion soup with truffle

YOKOHAMA TAMAGO egg sandwich

Sakura shrimp tart

Foie gras flan

#### **SWEETS**

Strawberry crumble tart

Matcha brownie

Strawberry and pistachio cake

Japanese plum and citrus jelly

Seasonal fruit panna cotta

#### **INTERLUDE**

Bratkartoffeln

#### **CHEF’S SPECIAL**

Matcha Mont Blanc

#### **SCONE**

Plain scone

Served with clotted cream and honey

**“Caviar with seven different condiments Pier 8 style” is available for an additional 2,500 yen.**

Please choose your favorite tea or coffee from the following.

## **TWG TEA**

ENGLISH BREAKFAST TEA

ROYAL DARJEELING

FRENCH EARL GREY

HARMUTTY

CHAMOMILE

MOROCCAN MINT TEA

MIDNIGHT HOUR TEA

VANILLA BOURBON TEA

SILVER MOON TEA

## **COFFEE**

Blended Coffee (Hot or Iced)

Café Latte (Hot or Iced)

Cappuccino (Hot or Iced)

Espresso

Decaffeinated Coffee (Hot or Iced)

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.