HOTEL THE MITSUI

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Press Release

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HOTEL THE MITSUI KYOTO Celebrates the Holiday Season with Culinary Delights

Kyoto, Japan – HOTEL THE MITSUI KYOTO embraces the holiday season with new culinary offerings, including festive pastries, cozy afternoon tea and holiday menus.

Transforming into a winter wonderland, guests are welcomed to HOTEL THE MITSUI KYOTO by a towering Christmas tree decked in white and pearl ornaments, with traditional Kiri gift boxes below, waiting to be opened. The monochromatic 'Winter Elegance' theme wraps throughout the hotel to inspire joy and togetherness.

HOTEL THE MITSUI KYOTO presents an inviting and relaxing winter destination as temperatures drop, featuring a fireplace lounge and naturally sourced and heated onsens. A courtyard garden – dotted with lanterns and rock features and visible throughout the hotel – also celebrates the change of seasons, blooming with Japanese camellia, fragrant daphne and holly plants.

New seasonal culinary offerings at HOTEL THE MITSUI KYOTO feature:

Christmas Cakes

Executive Pastry Chef Yuuki Itagaki meticulously curates traditional and modern Christmas cakes and treats in limited quantity each year to celebrate at home on Christmas Eve, or to gift to friends and family per Japanese tradition. Available for pre-order <u>online</u> or by phone, this year's selection includes:

- Tamba Chestnut Mont Blanc (¥7,500) − A Parisian-inspired chestnut sponge topped with chestnuts and fresh cream, crowned with a chocolate Christmas tree.
- Christmas Petits Fours (¥7,500) Bite-sized delicacies in holiday themes, including Santa Claus-adorned raspberry
 macaroons and reindeer-designed chocolate tarts.
- Kyoto Strawberry Shortcake (¥5,500) A vibrant Santa-colored shortcake made with an abundance of Kyoto strawberries.
- Cream Sandwich SAKI (¥4,500) A hotel original made with almond powder and a light soymilk buttercream sandwiched between crispy wafers, featuring a gingerbread man for the season.
- **Chestnut-Flavored Stollen** (¥3,000) Traditional German Christmas bread made with aromatic Japanese chestnuts kneaded in place of marzipan, and a refreshing yuzu accent perfect for teatime.

Holiday Dining

<u>Coursed lunches and dinners</u> will be available December 23-25 at renowned FORNI and TOKI restaurants. Chef Tetsuya Asano combines traditional Japanese ingredients with French culinary techniques at TOKI to present gastronomic Christmas courses that delight the senses with fresh surprises and rich flavors. Respecting the tradition of handmade Italian dishes and locally sourced ingredients, FORNI celebrates with the bright tastes and colors of the holidays.

- FORNI Lunch ¥13,000 | Dinner ¥18,000
- TOKI Lunch ¥15,000 (December 23-24) | Dinner ¥32,000



Holiday Afternoon Tea

THE GARDEN BAR will host a special <u>Afternoon Tea</u> in collaboration with MIKIMOTO COSMETICS, the hotel's partnered skincare brand. Starting at \$7,100 JPY, the savory and sweet bites in this exclusive tea selection will feature a flavorless pearl powder for an illustrious shine and added skincare benefits.

To explore HOTEL THE MITSUI KYOTO's holiday programming and to make reservations or pre-order Christmas cakes, visit <u>www.hotelthemitsui.com</u>.

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ABOUT HOTEL THE MITSUI KYOTO:

HOTEL THE MITSUI KYOTO is the first of the HOTEL THE MITSUI brand of iconic, ultra-luxury properties, designed to embody and reflect the harmony between the natural environment, the four seasons and the five senses. Located in the heart of Kyoto, adjacent to the legendary Nijo-jo Castle, a UNESCO world heritage site, the hotel is an idyllic sanctuary honoring ancient Japanese traditions and embodying the legacy and spirit of Kyoto. The hotel is built on a 250-year-old historic site that was once the home of the executive branch of the Mitsui Family, carefully designed to reflect a luxurious ambiance of refined sophistication. The first hotel in Japan to receive a Forbes Travel Guide five-star rating in the first year of operation, HOTEL THE MITSUI KYOTO is an awe-inspiring feast for the spirit and the senses and a cultural gateway to discover everything Kyoto has to offer.

