

**HYATT REGENCY KYOTO
PASTRY BOUTIQUE**

Premium Hotel Crafted Sweets
2021 Christmas Cake & Bakery
2022 New Year Bakery



Our experienced pastry and bakery chefs have carefully prepared sweets using high-quality ingredients for you to create special moments with family and loved ones. Please enjoy our elegant hotel-made sweets and help spread the warm holiday spirit this season.

Christmas Cake

Strawberry Shortcake

A timeless classic, our strawberry shortcake is back this year with beautiful ripe red strawberries, wrapped in layers of a delicious Chantilly cream blended by our pastry chef and arranged over a soft sponge cake. A classic shortcake recipe that showcases the culinary talents of our highly talented pastry chef.



Size 15 cm JPY 4,800 (incl. tax)
No delivery

Berry

Red berry jelly, yogurt-flavored ruby chocolate, and caraïbe chocolate (dark chocolate) mousse hidden in a mascarpone mousse and wrapped in a glaçage of red fruits with an elegant glossy luster.



Experience the holiday luxury through the textures and flavors of this beautifully designed cake.

Size 18 cm JPY 4,600 (incl. tax) No delivery

White Snow

Our 2021 Bûche de Noël is a romantic pure white cake, stirring up images of a beautiful white Christmas. When the cake is cut, three kinds of flavored mousse are revealed: passion fruit, milk



chocolate, and coconut. All of which are layered over a chocolate sponge cake. The sweet and tangy yet light subtle flavor will make it the star of your Christmas party.

Size 18 cm JPY 4,600 (incl. tax)
No delivery

Christmas Hamper Box

In Italy, it is customary in December to fill fashionable boxes with chocolate and Christmas sweets. Those sweets include “Panettone” and “Pandoro”, which are shared as “Cesto di Natale” (Christmas Baskets). Inspired by this tradition, *pastry boutique* has prepared a special Christmas hamper box packed with delicious sweets in the spirit of the “Cesto di Natale”, making it a perfect gift for year-end greetings or souvenirs for the holiday season.

Hamper Box (Big)

Stollen, meringues (strawberry), matcha cookies, cinnamon cookies, almond chocolates (1 pc of each).



JPY 5,000 (incl. tax)

Available for delivery

Hamper Box (small)

Meringue (mint, orange and strawberry), almond chocolates.



JPY 2,500 (incl. tax)

Available for delivery

Christmas Bakery

Authentic Italian Panettone

Using homemade natural yeast carefully cultivated by our bakery chef, this classic Italian sweet loaf is carefully baked to a perfect moist softness. Mixing in raisins, lemon and orange peels, along with



lemon and orange compote, this festive dessert is infused with a fruity flavor and the savory aroma of natural yeast. The pride of our Christmas bakery, this ready-to-eat Panettone can also be warmed slightly according to your preference.

Large (18 cm) JPY 2,200 (incl. tax)

Small (10 cm) JPY 950 (incl. tax)

May be delivered

Stollen

While looking forward to Christmas Eve, try this traditional German treat, baked in an authentic Dresden style porcelain. Our Stollen is filled with dried fruits soaked in rum, German marzipan and roasted almonds. We have generously kneaded and soaked these tasty ingredients with domestic butter, allowing the Stollen to mature slowly come to a perfect moist texture for our guests to enjoy. The mellow aroma of the fruits and spices pair perfectly with a glass of wine, coffee or tea. A perfect



treat to share with love ones while waiting for Christmas day to arrive. A perfect gift for the holiday season.

(Approx. 20 cm) JPY 2,700 (incl. tax) May be delivered

* Christmas Bakery items will be on sale at the pastry boutique from Friday, November 26.

<2022 New Year Bakery Galette des Rois>

Galette des Rois

Diameter (19 cm) JPY 2,200 (incl. tax)

No delivery

Sales period: January 3 - January 10, 2022

Advance reservations accepted



This traditional New Year's confectionery is enjoyed by many in France on the Epiphany holiday. Mixing generously fermented butter and almond cream, the cake's dough is deliciously crispy, while the inside is warm and fragrant.

It is said that when slicing the "Galette des Rois" the person lucky enough to hit a small hidden pottery figurine called the "fève" will be blessed with a year of good fortune. This year, we have once again prepared a lovely fève and crown in the true French style. We hope you enjoy this exciting French tradition.