

Hyatt Regency Kyoto

Special Made-to-Order Desserts

Hyatt Regency Kyoto proudly presents a wide array of original sweets which our Pastry Chef prepares only upon reservation, highlighting seasonal ingredients locally grown in Kyoto and neighboring cities. The one and only sweets are available from Hyatt Regency Kyoto: the perfect gift for dear friends on seasonal greeting occasions.



New Collaboration: "Fu-nancier"

Teaming up with "Hanbey-fu" (a fu maker in Kyoto focusing on the quality of the water and ingredients used and maintaining a traditional taste since its foundation in 1689) and Hyatt Regency Kyoto's Pastry Chef Maki Nomura have crafted collaborative sweets.

Fu-nancier is a financier, crispy on the outside and soft and springy on the inside; and baked using crushed toasted "fu" and Kyoto white miso. Beautifully wrapped, it makes for a perfect gift for the New Year.

9 pcs - 1,296 yen (tax included)

16 pcs - 2,376 yen (tax included)

*Please order at least five days in advance.

* We do not use preservatives, and carefully craft each one. Please consume as soon as possible.



Kyoto Gin “KI NO BI” Chocolate

Using the premium Kyoto craft gin ‘KI NO BI’ - made in Japan’s first gin distillery, The Kyoto Distillery - this chocolate (also combined with yuzu, Japanese pepper, and green tea added to ganache) becomes a maturely adult flavor that spreads the robust aroma of gin throughout the palate.

- Milk chocolate and green tea ganache

Enjoy the combination of milk chocolate from the island of Java with the gentle Japanese fragrance of green tea.

- White chocolate and yuzu ganache

Belgian white chocolate with yuzu and gin for a clear and fresh fragrance.

- Dark chocolate and Japanese pepper ganache

Brazilian dark chocolate with the sharp flavor of Japanese sansho pepper.

Size: 2.6cm x 11.5cm (one bar)

Three-item set: 2,000 yen (tax included)

*Keep refrigerated.

*Please order at least three days in advance.



Hyatt Regency Kyoto Specialty Apple Pie

Each pie is handmade by our pastry chef using the highest quality apples each season. The astonishing aesthetics of golden brown, petal-like apple slices and the best balance of refreshing sourness and sweetness is simply pure joy to anyone's palate.

30cm / 2,500 yen (tax included)

*Please order at least one day in advance.



Chocolate Heaven

A chocolate gateau made from chocolate and egg whites, and slowly baked in a low heat, is heaven for all chocolate lovers. This velvety chocolate dessert can be cut into any size to suit one's fancy.

28cm / 1,650 yen (tax included)

*Please order at least three days in advance.



Lemon Zinger

Gugelhupf Pound Cake with parts de fruits (jellied pureed fruit) and grated lemon peel. The sophisticated harmony of the delicate sourness with the sweetness of the sugar coating is fit for every adult.

12cm / 1,500 yen (tax included)

*Please order at least three days in advance.

Reservations or inquiries

Hyatt Regency Kyoto

Pastry Boutique

Hours: 11:00am – 9:00pm

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