

BVLGARI

DOLCI

Tutti i prezzi sono in JPY e inclusi di 10 % tasse e 13% di servizio

記載の金額は消費税10%とサービスチャージ13%を含んだものがございます。

All prices are in JPY and inclusive of 10 % tax and 13% service charge.

Chef Niko Romito

Lo chef tre stelle Michelin Niko Romito porta un pilastro di arte e talento al Bvlgari Dolci.

Originario dell'Abruzzo, nel centro Italia, è cresciuto circondato dai profumi della pasticceria di suo padre a Rivisondoli.

Aveva altri progetti per il suo futuro, ma quando suo padre è venuto a mancare, ha finalmente deciso di abbandonare gli studi in Economia e Commercio per rilevare l'attività di famiglia, che era stata trasformata in una trattoria.

Così ha creato il Ristorante Reale, che ha ricevuto tre stelle Michelin dal 2014, e dal 2017 cura i ristoranti di tutti i Bvlgari Hotel nel mondo.

Lo chef Niko ha sempre custodito i ricordi dei dolci di suo padre, che lo hanno ispirato ad aprire la sua panetteria e laboratorio di pasticceria.

In collaborazione con Bvlgari,

ha immaginato il nuovo concept Bvlgari Dolci Ginza, celebrando le tradizionali ricette di pasticceria italiana reinterpretate secondo la filosofia visionaria dello chef, con un'idea di eleganza e leggerezza decisamente contemporanea.

Three-Michelin star chef Niko Romito brings a pillar of artistry and talent to Bvlgari Dolci.

A native of Abruzzo in central Italy, he grew up surrounded by the scents of his father's pastry shop in Rivisondoli.

He had other plans for his future, but when his father passed away, he finally decided to leave his studies in Business and Economics to take over the family business, which had been transformed into a trattoria.

This is how he came to create the Ristorante Reale, which has been awarded three Michelin stars since 2014. And since 2017 he curates the restaurants of all the Bvlgari Hotels worldwide.

Chef Niko has always held the memories of his father's pastries close, which inspired him to open his own bakery and pastry workshop.

In partnership with Bvlgari, he imagined the new Bvlgari Dolci Ginza concept, celebrating traditional Italian pastry recipes reimagined according to the chef's visionary philosophy, with a resolutely contemporary idea of elegance and lightness.

SAVORY AFTERNOON TEA

12:00

Suppli al pomodoro e mozzarella

Tomato and mozzarella rice suppli (D) (G)

Danubio napoletano

Salty bread with prosciutto, salami and scamorza cheese (D) (G)

Baba tradizionale

Traditional baba soaked in Ishigaki rum (A) (N) (D) (G) (V) (LS)

Scone con marmellata e mascarpone

Scone with jam and mascarpone cream (D) (G) (V)

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Bomba con vitello tonnato

Bomba with milk-fed veal and tuna sauce (D) (G)

Bruschetta con baccalà mantecato

Bruschetta with whipped salt cod (D) (G) (LS)

Rustico con noci, gorgonzola e radicchio

Rustico with walnuts, gorgonzola cheese and radicchio
(N) (D) (G) (V)

Tramezzino di granchio reale e mela

King crab sandwich with apple (D) (G) (LS)

Paninetto al latte con manzo freddo

Milk bun with cold roast beef (D) (G) (LS)

Tartelletta con pappa al pomodoro e piselli

Tomato and green pea tarte (N) (D) (G) (V)

Ossobuco con polenta

Ossobuco and polenta (G) (DF) (LS)

Bomba con mazzancole e lattuga marinata

Bomba with prawns and marinated lettuce (D) (G)

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Crostatina con frutta di stagione

Tart with seasonal fruit (N) (D) (G) (LS)

Migliaccio napoletana

Napolitan ricotta cheese cake (N) (D) (G)

Zeppola di San Giuseppe

Choux with vanilla cream and candied amarena cherry
(A) (N) (D) (V) (GF)

(A) Alcohol | (N) Nuts | (D) Dairy | (G) Gluten | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

(DF) Dairy-Free | (S) Sustainable | (LS) Locally Source

SWEET AFTERNOON TEA

14:00~16:00

Scone con marmellata e mascarpone

Scone with jam and mascarpone cream (D) (G) (V)

Baba tradizionale

Traditional baba soaked in Ishigaki rum (A) (N) (D) (G) (V) (LS)

Danubio napoletano

Salty bread with prosciutto, salami and scamorza cheese (D) (G)

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Crostatina con frutta di stagione

Tart with seasonal fruit (N) (D) (G) (LS)

Migliaccio napoletana

Napolitan ricotta cheese cake (N) (D) (G)

Zeppola di San Giuseppe

Choux with vanilla cream and candied amarena cherry

(A) (N) (D) (V) (GF)

Zuppa Inglese

Alkermes liqueur, vanilla and chocolate custard cake

(A) (D) (G)

Pastiera

Ricotta and wheat cake

(N) (D) (G) (V)

Monte bianco al ribes nero

Mont blanc with blackcurrant (N) (D) (G) (LS)

*

Paninetto al latte con manzo freddo

Milk bun with cold roast beef (D) (G) (LS)

Tartelletta con pappa al pomodoro e piselli

Tomato and green pea tarte (N) (D) (G) (V)

Ossobuco con polenta

Ossobuco and polenta (G) (DF) (LS)

Bomba con mazzancole e lattuga marinata

Bomba with prawns and marinated lettuce (D) (G)

(A) Alcohol | (N) Nuts | (D) Dairy | (G) Gluten | (V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

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TEA by Kitano Chaen. Ureshino town in Saga

City of Ureshino in Saga Prefecture is the birthplace of Japanese tea cultivation. Kitano practices organic farming without the use of chemical fertilizers, pesticides, or herbicides.

| | |
|---------------------|-------------------------------------|
| Kitano Chaen | Ureshino organic black tea |
| Kitano Chaen | Organic “Hojicha” roasted green tea |
| Kitano Chaen | Lemongrass green tea |
| Kitano Chaen | Mint “Hojicha” roasted green tea |

TEA by THE CRAFT FARM. Shizuoka & Kagoshima

In 2019, this company took over and regenerated a tea factory and the surrounding abandoned tea farms that had been closed due to lack of workers. There was no way they could let this famous tea farm die, which had 800 years of history and had presented tea to Shogunate and Emperor.

| | |
|-----------------------|--------------------------------------|
| THE CRAFT FARM | Kagoshima organic black tea |
| THE CRAFT FARM | Shizuoka Ohkohchi “Sencha” green tea |
| THE CRAFT FARM | Kagoshima “Gyokuro” green tea |

HERBAL INFUSION

Peppermint / Lemongrass / Lemon verbena / Chamomile

COFFEE by Caffè Vergnano

CAFFÈ VERGNANO was founded in 1882 by Domenico Vergnano as Italy's first coffee manufacturer. Its history dates back more than 140 years, and it continues to shine as a top-class coffee maker today under the fourth generation of the Vergnano family. The company continues to produce gorgeous, mellow coffee beans by using the same manufacturing method since the company's founding, long-term roasting at low temperatures.

Espresso

Macchiato

Cappuccino

American coffee

Iced coffee

Milk / Soy milk / Almond milk

AJIRO MATCHA from Shizuoka & Kagoshima

AJIRO MATCHA takes pride in hand-selecting our craftsmanship in tea farms with the utmost respect for producing high quality organic matcha. Cultivating organic matcha demands a delicate balance; shifting climates and the nuances of the soil deeply influence the flavor. Only skilled artisans can adapt their techniques with precision to preserve its purity and depth.

AJIRO MATCHA's philosophy incorporates the importance of Organic cultivation, sustainability, rarity, and artisanal mastery.

KIWAMI “Supreme” Organic First flush from Kagoshima

The most premium ceremonial grade of AJIRO MATCHA was stone grounded. Delicate, smooth, and low in bitterness.

3,000

ICHIBANCHA “First harvest” Organic First flush from Shizuoka

The greatest single first harvest tea of AJIRO MATCHA. Slightly more vegetal. Fresh umami, beautifully balanced with bitterness.

3,000

HIKARI “Light” Organic Yuzu with Sencha

AJIRO MATCHA expresses the harmony of earth and citrus. Blending the organic Yuzu from Tokushima and Sencha from Shimane, the pleasantly dry flavor creates a clean and clear mouthfeel.

3,000

Kitano Chaen x BVLGARI GINZA

BVLGARI GINZA was exclusively trained by Mr. Kitano from Kitano Chaen, along with the special and rare collection of his products. We will dedicate “from the farm directly into the cup”.

Organic Sencha Top-class “Kabuse-method” 2,500

Traditional method, “Kama-iri” Kettle roasted tea 2,500

PREMIUM BOTTLED TEA by Royal Blue Tea. Kanagawa

This company only handles the finest hand-picked tea from Japan and around the world. No chemicals or additives. No heat sterilization. Furthermore, all processes are done by hand under strict hygiene control in their self-developed clean room that does not allow the intrusion of microorganisms. It takes almost one week to extract each bottle of tea. Royal Blue Tea is the world's finest bottled tea maker.

Jewel of Flowers “HANA” Jasmine Tea glass 3,500

“Queen of Blue” Oolong Tea glass 3,500

Gyokuro Hojicha “KAHO” Roasted green tea glass 3,500

“King of Green KOICHIRO” Tencha green tea glass 4,000