



HANAMI SAKURA AFTERNOON TEA

*A Celebration of Japanese Elegance
Experience the timeless beauty of
Japanese culture at The College Green
Hotel Dublin.*

We are delighted to introduce our Sakura Afternoon Tea, a seasonal experience inspired by the delicate beauty of Japan's cherry blossom season.

Set within the serene surroundings of The Atrium Lounge, this exclusive offering blends tradition and creativity, featuring a selection of handcrafted treats and teas that pay homage to the grace and symbolism of the Sakura.

Join us for a moment of tranquillity and indulgence—an elegant celebration of springtime, flavour, and timeless refinement.





SELECTION OF TEA SANDWICHES

Fuji Apple, Celery & Egg Salad

on College Green Soda Bread

(1, 5, 6, 16, 17, 18)

Salmon & Cucumber

Miso & Dill Cream Cheese, White Loaf

(1, 5, 6, 7, 9, 16, 17, 18)

Japanese Chicken Waffle

Soy Marinade, Roasted Nori
with Japanese 7 Spice

(1, 5, 6, 9, 16, 17, 18)

Edamame 'Hummus'

Sebei Rice Cracker, Mirin Dressed Shoots

(9, 16, 17, 18)

SELECTION OF HOMEMADE SCONES

Sesame & Buttermilk Cherry Scones

Black Cherry and Raspberry Jam with Hojicha
Powdered Tea Irish Butter

(1, 5, 6, 18)

Cherry & Flax Seed Pastry, 5 Spice Sugar

(1, 5, 6, 8, 9, 18)

5-Spice Lemon Cherry Sponge Cake

(1, 4, 5, 6, 18)

SWEET DELICACIES

Cherry & Tonka Bean Quenelle

(1, 5, 6, 9)

Matcha & White Chocolate Panna Cotta

Spiced Butter Sable Biscuit

(1, 5, 6)

Honey Chocolate & Cherry Tart

Fresh Honeycomb

(1, 5, 6, 8, 9)

Pancake

Azuki Red Bean, Caramelized Milk Powder

(1, 5, 6, 9, 18)

*Hanami Sakura Afternoon Tea €59
with a Glass of N.V Perrier-Jouët Grand Brut €79*

SIGNATURE LOOSE TEA SELECTION

Signature College Green Tea

Sophisticated blend of darjeeling, eldenflower and lemon verbena, combining muscatel notes with gentle uplifting lemon and floral top notes.

Irish Breakfast

Specially selected, powerful, spicy Assam tea gives the delicious and intense taste of the popular classic.

Earl Grey

Flavoured black tea with refreshing citrus aroma of bergamot.

Darjeeling Spring

This incomparably delicate and yet flowery top tea is only harvested in Spring on the southern slopes of the Himalayas.

Gabalong

Gabalong is a premium Japanese green tea with a delicate, rich flavour. Known for its calming properties, it's the perfect choice for a refreshing and mindful break any time of day.

Greenleaf

A delicate flowery green tea from Indian highlands.

Morgentau

A fascinating tea composition with Sencha, flower petals and the fruity flavour of mango and lemon.



Japan Cherry

This enchanting green tea blend captures the essence of Japan's cherry blossoms, offering a floral and refreshing taste with delicate notes of green tea, mango, peach, and rose petals

Lotus Blossom

Green tea infused with delicate aromas, rose, cornflower, and marigold blossoms. Harmonious fusion of flavours and aromas, meticulously balanced to delight your senses

Fancy Sencha

premium green tea from organic cultivations in Japan. With its vibrant leaves, refreshing aroma, and smooth, mellow flavour, it offers a serene and authentic tea experience

Irish Whiskey Cream

This malty Assam tea effuses a flamboyant fragrance of whiskey with breath of cocoa.

Jasmine Pearls

Delicate tea leaves, rolled into small balls by hand and flavoured with fragrant jasmine flowers.

Peach & Ginseng Oolong

Flavoured oolong tea with ginger and peach flavour.

Raspberry Royal

Flavoured fruit infusion with raspberry flavour.



Allergen Guide:

1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond, 11 Walnut, 12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame, 20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.