

November, 2017

## Keio Plaza Hotel Tokyo Serves Traditional Christmas Stollen Cakes and Matched Natural Wines From November 19, 2017

TOKYO - [Keio Plaza Hotel Tokyo](#) (KPH), one of Japan's most prestigious international hotels located in Shinjuku, Tokyo, has begun selling traditional Christmas cakes including "Stollen" cakes and special limited number Christmas season gift packs consisted of "Stollen" cakes and natural wines at our Food Boutique "[Poppins](#)" from November 19 (Sunday), 2017. "Stollen" cakes have become a traditional menu item of the Keio Plaza Hotel Tokyo during the Christmas holiday season ever since it was initially created by our first patissier chef. The natural wines were specially selected by Rie Imura, the manager and certified sommelier of our Food Boutique "Poppins." She has chosen a highly fragrant Chateau wines with a bouquet similar to roses to be sold with our "Stollen" cakes.

This traditional German Christmas cake is made using rum, dry fruits including raisins, oranges, and lemons, nuts including walnuts and almonds, various spices, marzipan almond paste and other choice ingredients. The sweetness of the butter used contrast beautifully with the various spices to form a highly complex and delicious flavor profile that is perfect for adults. "Stollen" cakes can be enjoyed in small slices even beyond Christmas and until the New Year's holiday as they are designed to maintain their delicious taste and texture for a long period of time. Therefore, they also make perfect and elegant holiday gifts when paired with delicious wines selected by our sommelier. She has selected two wines, one rose and one red wine from Chateau Coupe Roses winery in the Vignoble du Languedoc region of France. The fragrant bouquets of both wines are perfect matches for our Stollen cakes.



In addition to our "Stollen" cake, our Patissier Chef Toshinobu Akiyama will also prepare traditional Italian "Zucotto" cakes as a new menu item, and three other new and unique cakes in the image of the fairy tale "Beauty and the Beast", written by the French novelist Gabrielle-Suzanne Barbot de Villeneuve.

### *"Stollen and Chateau Coup Roses Wine" Christmas Cake and Wine Set*

\*Price displayed include taxes

#### **"Stollen Cake (Large) and Fremillant Rose Wine 2016" JPY6,600**

A fragrant wine with a fruity bouquet similar to honey, mixed with strawberry and vanilla, with a delicious balance of acidity and fruitiness that is similar to pomegranate. This full bodied wine is a perfect match for the moist texture of our Stollen cake created by the almond, butter and marzipan ingredients.

#### **"Stollen Cake (Large) and Cuvee Granaxa Red Wine 2011" JPY7,500**

A full bodied red wine, with a bouquet similar to fennel, cacao, and ripe berries. This wine creates a perfect harmony with our Stollen cake served as an appetizer along with hams, seafood and other light snacks.

#### **"Stollen Cake (Large, 20cm)" JPY3,500 / (Small, 13cm) JPY1,500**



#### "Stollen Christmas Cake Information and Reservations"

Telephone: +81-3-3344-0111, Food Boutique "[Poppins](#)", 2<sup>nd</sup> Floor

○Pick up available from November 19 (Sunday) to December 25 (Monday), 2017, 11:00a.m. ~ 9:00p.m.

\* Pick up available from 9:00p.m. to 11:00p.m. at the All Day Dining "Jurin"

\* Other Christmas cakes available for pick up from December 18 onwards

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