Hotel Pattissiers Create Special Cakes in the Image of Snow White to Celebrate the Yearend Holiday Season

TOKYO - Keio Plaza Hotel (KPH), one of Japan’s most prestigious international hotels located in Shinjuku, Tokyo, will host a special “Keio Plaza Hotel Tokyo Christmas Cake Collection 2016” with specially prepared cakes created by our hotel’s chefs and patissiers in the image of characters from the beloved fairy tale “Snow White”.

Amongst the cakes to be served is a pound cake made with caramel and topped with white chocolate mousse, with an apple tart in the center called “The Magic Mirror.” A “Forest of the Dwarfs” chocolate cake using green tea cream powder and biscuit, decorated with the house of the dwarfs, fir trees, logs and mushrooms made from chocolate will also be served. “Magical Princess” is a beautiful cheese cake made with apple mousse and chocolate butterflies and edible flowers, topped with whipped cream. All of these cakes are inspired by the fairy tale “Snow White.” And like the happy ending of this fairy tale, these cakes are all designed to make those who see and eat them happy as well.

Also, our hotel will also offer our traditional strawberry Christmas cake “Strawberry Sponge Cake,” traditional German holiday season cake “Stollen,” the “Premier D’amour” premium short cake, traditional “Buche de Noel” French Christmas cake using Japanese chestnuts and other cakes skillfully prepared by our head patissier chef Toshinobu Akiyama.

Keio Plaza Hotel Tokyo Christmas Cake Collection 2016

◆ Snow White Themed Cakes

◇ “The Magic Mirror” JPY 4,500
A Scene from Snow White: “Mirror Mirror on the Wall …“
Caramel flavored pound cake, topped with white chocolate mousse, with an apple tart in the center coated with white chocolate.

◇ “The Forest of the Dwarfs” JPY 4,500
A scene from Snow White: Images of the Forest of the Seven Dwarfs
A chocolate cake flavored with kirsch, surrounded by bright green tea cream and biscuits decorations covered with green tea powder. A house made from chocolate with fir trees, logs, mushrooms and other edible decorations.

◇ “Magical Princess” JPY 4,500 [Non-Alcohol]
A Scene that Snow White Playing with Butterflies in the Field of Flowers
A beautiful cheese cake made with apple mousse and chocolate butterflies and edible flowers, topped with whipped cream.
◆ Other Christmas Cake Collection

◇ Ice Cake “Happy Ending”  JPY2,500 [Non-Alcohol]
Using vanilla, strawberry and chocolate ice creams made in our hotel, with a smooth and creamy texture. No alcoholic ingredients have been used to allow children to enjoy this cake.

◇ “Buche de Noel”  JPY4,800
Chef Pâtissier Toshinobu Akiyama designed this traditional French Christmas cake “Buche de Noel” using chocolate cream and sponge with a bed of chestnut glace mousse, with almond flavored biscuits formed in layers as a cake to be enjoyed by adults.

◇ “Premier D’amour”  JPY4,800
A premium shortcake made by Chef Pâtissier Toshinobu Akiyama with specially blended rich whipped cream using premium Japanese flour, eggs, and sugar topped with strawberries

◇ “Strawberry Sponge Cake”  From JPY2,500
Traditional Christmas cakes served to customers since our Hotel’s opening, simple in design and topped with strawberries.

◇ “Stollen”  (19cm) JPY3,500/(13cm) JPY1,500
Our current chefs prepare these traditional German Christmas cakes, “Stollen”, carefully preserving its recipe created at the opening of the Keio Plaza Hotel and using the best butter, dried fruits, spices and marzipan ingredients.

○ Cakes for customer pickup from December 19 to 25, 2016, 11:00 a.m. to 9:00 p.m.
*Sales of Stollen cakes will begin from November 20 (Sunday), 2016
○ Special gifts for children will be provided to customers making purchases of cakes totaling more than JPY3,500 between December 19 to 22, 2016.

About the Keio Plaza Hotel
Keio Plaza Hotel Tokyo (KPH), located in Shinjuku at the very heart of the nation’s capital Tokyo, is one of Japan’s leading international hotels. Our hotel boasts of over 20 restaurants and bars, and we host a wide range of local and international guests who visit us for our welcoming facilities, warm hospitality and unique services to experience Japanese culture, including our Hello Kitty themed rooms, trial of wedding kimono, tea ceremony and many others. For more information about our facilities and services, please visit our website, YouTube, Facebook or Instagram.

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