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FOR IMMEDIATE RELEASE

ANDAZ TOKYO PRESENTS A HOST OF SUMPTUOUS CHRISTMAS OFFERINGS

Celebrate the season with festive cakes, lunch and dinner menus, and original gift assortments for foodies and spa lovers

TOKYO (October 26, 2015) – As the days shorten and the year-end festive season begins, Andaz Tokyo Toranomon Hills reveals its colourful line-up of Christmas cakes, holiday-edition éclairs, and boxed gift assortments at the **Pastry Shop**, multicourse lunches and dinners at **Andaz Tavern**, dinner and party offerings at **BeBu Café and Bar**, and gift hampers at **AO Spa and Club**.



Pastry Shop: Christmas Cakes



Pastry Shop: Christmas Éclairs



Andaz Tavern:
Christmas Gala Dinners



BeBu Café & Bar:
Christmas Party Plan



AO Spa and Club:
Christmas Gift Hampers

Pastry Shop Christmas Cakes

Orders taken from November 1, for pick-up December 19 to 25

Pastry chef Masaki Okazaki, the 2012 winner of the coveted Mondial des Arts Sucrés held annually in Paris, has dreamed up five different ways to bring extra cheer to your Christmas celebrations with these festive cakes. All prices are subject to consumption tax.

Apricot, White Chocolate & Hazelnut Cake (JPY 4,000)

Sautéed apricots, apricot compote and hazelnut mousse float in a sheath of white chocolate mousse.

Bûche de Noël (JPY 4,500)

Chocolate cake is layered with apricot jam and laced with the scent of cherry kirsch in this interpretation of the classic holiday Yule log cake.

Blue Cheese, Honey & Fig Cake (JPY 3,800)

Gorgonzola, acacia honey, and dried figs are soaked in port wine for three days and then baked in this ultimate cheesecake for wine lovers.

Cassis Mont Blanc (JPY 3,500)

A tart cassis gelée harmonises with sweetly fragrant chestnut cream in this much-loved cake named for the dome-shaped mountain.

Strawberry Short Cake (JPY 3,900 / JPY 5,100)

Two kinds of whipped cream top this all-time favourite Christmas cake. Its rich sponge base is flavoured with berry syrup and honey.



Apricot, White Chocolate & Hazelnut Cake
JPY 4,000



Bûche de Noël
JPY 4,500



Blue Cheese, Honey & Fig Cake
JPY 3,800



Cassis Mont Blanc
JPY 3,500



Strawberry Short Cake
JPY 3,900 (12 cm) / JPY 5,100 (15 cm)

Pastry Shop Christmas Éclairs

November 20 to December 25

Six holiday-edition flavours of our signature éclairs are presented in a handsome gift box and offered in two sizes, large (JPY 3,100) or small (JPY 1,300). Christmas Pudding, Strawberry, Apple Cinnamon, Rum Marzipan & Plum, White Chocolate and Caramel Banana assure a favourite taste for every sweet tooth. Individual flavours in either size, large or small, may be purchased separately (JPY 520 or JPY 220).



Festive Gift

November 20 to December 25

In need of a stylish gift for clients, colleagues, friends or family members? These three gift assortments make the choice easy:



Festive Gift Bucket (JPY 2,800)

Marzipan Stollen, Strawberry Boule de Neige, Chocolate Mendiants, Chocolate Pralines (3)

Festive Gift Bucket / Box (JPY 5,500)

Marzipan Stollen, Tavern Fruit Bread, Strawberry Boule de Neige, Chocolate Mendiants, Andaz Chocolate Chip Cookies, Strawberry Candy, Paté de Fruit

Festive Gift Basket (JPY 9,000)

Marzipan Stollen, Tavern Fruit Bread, Chocolate Mendiants, Florentines, Strawberry Candy, Paté de Fruit, Strawberry Jam, Chocolate Pralines (5), Guimauve, Pasta, Pasta Sauce

* All prices are exclusive of consumption tax.

Pastry Shop

Andaz Tokyo Toranomom Hills 1F

T 03 6830 7765

8 AM to 8 PM daily

Andaz Tavern Festive Christmas Lunches

December 19 to 25, from 11:30 AM to 3 PM

The wholesome and hearty European provincial cuisine that is Andaz Tavern's hallmark features in lunch and dinner offerings that are perfect for a romantic outing for two this holiday season. A casual lunch box (JPY 4,000 per person) offers a choice of roasted scallops, red-wine-cured duck breast, or beef cheek bourguignon along with other mouth-watering gourmet morsels including foie gras mousse. A four-course lunch (JPY 5,000 per person) starts off with cinnamon- and maple-roasted salmon and invites diners to choose lobster linguini, roasted chicken or beef tenderloin for the main entrée.



Festive Lunch Box
JPY 4,000



Festive Lunch Course
JPY 5,000

Christmas Gala Dinners

December 19 to 25

Andaz Tavern's relaxed and welcoming atmosphere on the 51st floor is a perfect setting in which to toast the Christmas holiday at night with such premium fare as foie gras, *otora* fatty tuna, sea urchin, monkfish and Miyazaki beef tenderloin. Four-, five-, and six-course dinners (JPY 18,000, JPY 22,000 and JPY 25,000 respectively) are served from 6 to 10 PM on December 19 to 21 and 23, and from 5:30 PM or 8:30 PM on December 22, 24 and 25.



Andaz Tavern

Andaz Tokyo Toranomon Hills 51F

T 03 6830 7739

Reservations: tokyo.restaurant@andaz.com

* All prices are exclusive of consumption tax and a 15% service charge.

BeBu Café and Bar

Festive Christmas Course and Christmas Party Plan

December 19 to 25, from 5 to 10:30 PM

(to 10 PM on December 20 and 23; last orders taken 30 minutes before closing time)

Two special Christmas menus—a four-course dinner (JPY 5,000 per person) and party plan for four and up (JPY 6,000 per person)—feature such savoury fare as cured salmon, avocado salsa, whole roasted chicken, roast beef and an apple pie soft ice cream sundae.



Festive Christmas Course
JPY 5,000 per person



Christmas Party Plan
JPY 6,000 per person

BeBu Café and Bar

Andaz Tokyo Toranomon Hills 1F
T 03 6830 7739

* All prices are exclusive of consumption tax.

AO Spa and Club

Christmas Holiday Hamper

Deliver a bit of luxurious pampering to any woman on your list with attractively boxed gift assortments (from JPY 11,680) featuring the Barcelona-based Natura Bissé and other premium body-care products.

* All prices are exclusive of consumption tax.

AO Spa and Club

Andaz Tokyo Toranomon Hills 37F
T 03 6830 7735
aospaandclub@andaz.com

Spa Treatments:

Weekdays 10 AM to 10 PM

Weekends and holidays 8 AM to 10 PM

Pool and Gym Hours:

5 AM to 10 PM daily



GERHARD PASSRUGGER

Executive Chef and Director of Food and Beverage, Andaz Tokyo Toranomon Hills

Gerhard Passruggger, Executive Chef and Director of Food and Beverage at Andaz Tokyo Toranomon Hills, started his career as chef when he was 14 at Sheraton hotel in his home town Saizburg, Austria. After that, he worked at the world famous Hotel Imperial in Vienna and continued to build his career at renowned restaurants under various celebrity chefs in different cities including London, Sydney and Shanghai.

In 2007, Gerhard was appointed Executive Sous Chefs at Grand Hyatt Hong Kong. In 2008, he joined Park Hyatt Shanghai and took the wheel of the culinary department as Executive Chef, before becoming Director of Food and Beverage in 2012.

With a wealth of culinary experience, passion to detail and remarkable dedication, he leads the hotel food and beverage team to create a personalized experience at Andaz Tokyo.

Working with his guest, not only using food but also decoration and emotions to create a tailor made experience for each event, opens a new chapter in Tokyo's private dining scene.



Masaki Okazaki

Pastry Chef, Andaz Tokyo Toranomon Hills

In 1999, Chef Masaki Okazaki began his career at the Rihga Royal Hotel after graduating from the Tsuji Culinary Institute in Osaka. He took third place in the Utsumi Junior confectionery competition in 2002.

Chef Masaki honed his techniques at Grand Hyatt Tokyo after joining the hotel in 2003. During his time in the hotel, he has received numerous awards at competitions, including Le Mondial des Arts Sucres, which he won in 2011. In the same year he became pastry sous chef.

Chef Masaki was appointed pastry chef de cuisine at Andaz Tokyo Toranomon Hills as part of the opening team and took a strong role in set up and creation of the hotels unique and refined Pastry offerings.

In close collaboration with the hotel took a str of Food & Beverage and Executive Chef Gerhard Passruggger, he continues to surprise the local community with new concepts and creations and positions Andaz Tokyo as a market leader for patisserie in Tokyo.



About Andaz Tokyo Toranomom Hills

Andaz Tokyo Toranomom Hills, Tokyo's newest lifestyle boutique-inspired hotel, opens its doors in the Toranomom area, one of Tokyo's oldest districts and now a key central area located between the Imperial Palace and Tokyo Tower. Housed on top floors of the 52-story Toranomom Hills, all of the hotel's 164 rooms, including eight suites, enjoy breathtaking views over the city. The hotel features an array of restaurants and bars, including the Andaz Tavern and Rooftop Bar, unique events and wedding venues, its signature AO Spa, and a fully equipped 24-hour gym. The space is designed by Tony Chi and Shinchiro Ogata, reflecting a modern view on Japanese style and culture. Andaz Tokyo Toranomom Hills also showcases a series of local, cultural events through the Andaz Salon program and is dedicated to creating a stage where creative minds can come together, explore, learn and share. For more information, visit <http://www.andaztokyo.com/>, or call +81 3 6830 1234.

About Andaz

Global in scale while local in perspective, Andaz hotels deliver an innovative hospitality experience and attentive, uncomplicated service designed to accommodate guests' personal preferences. Hotels in this collection reflect the unique cultural scenes and spirit of the surrounding neighborhood and are dedicated to creating natural and vibrant living spaces where travelers can indulge their own personal sense of comfort and style. Twelve Andaz hotels are currently open: Andaz 5th Avenue and Andaz Wall Street in New York, Andaz San Diego, Andaz West Hollywood, Andaz Napa, Andaz Savannah, Andaz Maui at Wailea, Andaz Peninsula Papagayo in Costa Rica, Andaz Liverpool Street in London, Andaz Amsterdam Prinsengracht, Andaz Xintiandi, Shanghai and Andaz Tokyo Toranomom Hills. For more information, please visit <http://www.andaz.com/>.