



# Afternoon tea

GESHI -夏至-

Geshi, also known as the Summer Solstice, is the 10th of the 24 solar terms in traditional East Asian calendars. It marks the longest day of the year and signifies the traditional midpoint of summer. Despite often falling within the rainy season, Geshi is a crucial and busy period for farmers.

---

Based on wellness, one of the symbols of Six Senses, we have a selection of healthy sweets and savory dishes, including gluten-free and refined sugar-free options. In addition, based on the idea of the 24 solar terms, this afternoon tea incorporates Japanese elements and the menu changes approximately every two weeks.



# Menu

6,900

\* The menu changes every two weeks

## Welcome drink

Wakamurasaki

## Geshi blend

Cucumber, damask rose, Mimasaka bancha, stevia


## Sweets

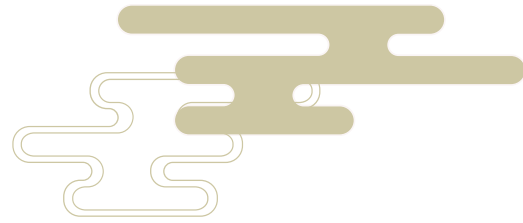
Mango cream puff	CD GF SF VG
Cherry Yatsushashi	DF GF V
Pâte de fruit - Passion fruit	DF GF VG
White peach glass dessert	CD GF SF
Traditional Japanese wagashi	DF GF V

## Savoury

Pulled pork sandwich	DF GF SF
Cucumber Shiraae	DF GF SF
Salad with basque vinegar	DF GF SF
Conger eel and eggplant pressé	DF GF SF
White miso scone	CD GF SF VG
Green tea scone	CD GF SF VG
Hyuganatsu and loquat jam	DF GF SF V
Amazake cream	DF GF SF V

CD=Contains dairy   CG=Contains gluten   CN=Contains nuts   DF=Dairy free  
GF=Gluten free   SF=Refined sugar free   VG=Vegetarian   V=Vegan





## Drinks

### Tea

#### Roasted tea



Hojicha | Shiga

Kyobancha | Kyoto

Azukicha | Kyoto

#### Black tea



Earl grey | Kochi

Benifuki | Shizuoka

Organic black tea | Kagoshima

#### Green tea



Fukamushi sencha Yabukita | Kagoshima

Tamaryokucha Saemidori | Nagasaki

#### Herbal tea



Herbal tea from our garden

Japanese cypress | Yamanashi

### Story of our tea supplier

Our teas are from local tea salon ○-MA-. Enriching time with new experiences is their values.  
The artist from the salon makes our very special blend teas based on Sekki.  
Feel and enjoy the change of seasons through tea.

### Coffee

Espresso

Americano

Cafe latte

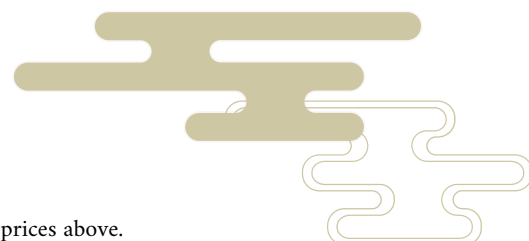
Cappucino

### Specials

Tamba wine Tegumi +1,800

House-made shrub +1,500

Matcha latte +2,000



## SEKKI

Inspired by the concept of Sekki, the 24 solar terms in the traditional Japanese calendar, we offer a wholesome lineup of contemporary cuisine infused with traditional Japanese culinary wisdom. Crafted in the lively open kitchen with locally and sustainably sourced produce and seafood, the menu constantly evolves to reflect the respective micro-seasons of the year.

## A Holistic Journey

13,200

This package includes afternoon tea and a workshop at Alchemy Bar in Six Senses Spa Kyoto. Alchemy Bar is a Six Senses-exclusive facility that holds hands-on workshops using natural ingredients.

In this package, you can participate in a workshop where you can make your own bath salts, body scrubs, and other items to take home (items vary depending on the date).

The workshop also uses ingredients that reflect the 24 solar terms, just like the afternoon tea. This is an experiential afternoon tea package that allows you to experience wellness at home, not just eat.

**June 21 - July 6**