



HVALA

Tea is a quiet ritual, a shared occasion, a source of warmth.
Rooted in time-honoured craft and inspired by curiosity, we curate
a selection of teas—both familiar and unexpected—brewed with
care and intention.

In our space, time slows, conversation flows, and every sip invites
you to recharge, connect, and savour the present.

Hvala Takashimaya S.C.

TEA LATTE

FRESH MILK | SOY MILK +0.2 |

OAT MILK +1.0 | ICED +1.0

Hikari Matcha
Advanced Ceremonial Grade

B 4% 13.5

Kumo Matcha
Advanced Ceremonial Grade

B 4% 12.5

Sei Matcha
Advanced Ceremonial Grade

B 4% 13.5

Sora Matcha
Ceremonial Grade

B 4% 8.5

Rin Matcha
Ceremonial Grade

B 4% 7.5

Tsuki Matcha
Ceremonial Grade

B 4% 7.5

Shiro
Hvala Exclusive White Tea

B 4% 7.5

Hojicha

B 4% 7.5

Genmaicha

B 4% 7.5

Matcha Hojicha

B 4% 7.8

Matcha Goma

B 4% 7.8

Hojicha Goma

B 4% 7.8

Genmaicha Goma

B 4% 7.8



ICE BLEND

WITHOUT MILK | FRESH MILK +0.5 |

SOY MILK +0.7 | OAT MILK +1.5

Yuzu

B 3% 8.5

Matcha Hojicha

C 9% 8.5

Matcha

C 9% 8.0

Hojicha

C 9% 8.0

Genmaicha

C 9% 8.0



Nutri-grade is based on less sweet option as the default.

Prices are subject to service charge and GST.

STRAIGHT MATCHA

ICED +1.0



Hikari

Advanced Ceremonial Grade

Rich umami, gently sweet and subtly bitter. Well-balanced

11.5

Sei

Advanced Ceremonial Grade

Smooth and creamy at first sip, gently bitter at the end

11.5

Kumo

Advanced Ceremonial Grade

Medium umami, subtle sweetness and light vegetal finish

10.5

Sora

Ceremonial Grade

Light and uplifting with a smooth texture. Low in bitterness with a mild astringency, it's an easygoing matcha that brings clarity and calm in every sip

7.8

Tsuki

Ceremonial Grade

Bright and lively flavour. Short finish

6.8



Nutri-grade is based on no sugar option as the default.

Prices are subject to service charge and GST.

COLD BREW

Chrysanthemum Yuzu

Caffeine-free

Floral, sweet and refreshing

8.0

1925

Oolong Tea

Extremely sweet and fragrant.
Slightly tart and full-bodied mouthfeel

8.0

Orchid's Breath

Hvala Exclusive Rock Tea Blend

Notes of honey with wild orchid aroma.
Gentle with a smooth long finish

8.0

Sobacha

Caffeine-free

Rich and toasty with a subtle
malty sweetness

8.0

Shiro

Hvala Exclusive White Tea

Subtly floral with a malty sweetness.
Smooth and well-rounded mouthfeel

8.0

Hojicha Karigane

Roasted Green Tea

Rich and robust flavour.
Sweet and woody aroma

7.5



Prices are subject to service charge and GST.

LIMITED EDITION

Wazuka Shaded Oolong

Medium-bodied with a rounded texture, fragrant aroma, and a complex, rich flavour

6.9

Benihikari Wakocha

Sweet, floral citrus aromas with a subtle touch of cinnamon

6.9

Shizuoka Oolong

Ichigo-ichi Tea of the Month

A bold and floral oolong with a thick, full-bodied mouthfeel and a clean, short finish – a comforting brew that lingers just long enough

6.9



GREEN TEA

HOT BREW

Gyokuro*

Rich and savoury broth-like flavour with a thick, velvety texture

14.9

Mountain-grown Kabusecha*

Rich umami complemented by a crisp green note, creating a unique and soothing flavour profile

7.9

Tencha

Fresh, light, and soothing flavour

6.9

Fukamushicha

Smooth, rounded flavour. Low in astringency with delicate umami notes

5.9

Hojicha

Toasted and nutty flavour

5.9

GREEN TEA

HOT BREW

Kamairicha

Low bitterness with a subtle roasted flavour. Mild savoury aroma

7.9

Sencha

Light umami with gentle astringency

5.9

Genmaicha

Toasty, sweet, and refreshing

5.9

Hojicha Karigane

Rich and robust flavour. Sweet and woody aroma

5.9

Iribancha

Smoky flavour with a natural sweetness in its undertone

5.9

FERMENTED TEA

HOT BREW

Goishicha

Post-fermented with tart and pungent notes. Strong and bold flavour profile

14.9

Awabancha

Post-fermented with acidic first notes accompanied by a natural sweetness after a few sips

8.9

CAFFEINE-FREE

HOT BREW

Sobacha

Rich and toasty with a subtle malty sweetness

6.9

*Brewed with less water, resulting in a more intense brew that is 1/3 the volume of other teas in the menu

Prices are subject to service charge and GST.

OOLONG TEA

HOT BREW

Orchid's Breath

Hvala Exclusive Rock Tea Blend

Notes of honey with wild orchid aroma.
Gentle with a smooth long finish

6.9

Spring's Field

Intense floral aroma that
gently spreads in your mouth

6.9

Tie Guan Yin

Light to medium oxidised oolong.
Fresh complemented by a
cane-sugar sweetness

6.9

1925

House-blend Oolong

Sweet and fragrant. The floral note is
reminiscent of a wild orchid aroma, with a
slightly tart and full-bodied mouthfeel

6.9

Memories

Aged Oolong

Lightly oxidised oolong that has been
carefully stored for 12 years. Unique
mellowness balanced with a
slight green aroma

6.9



WHITE TEA

HOT BREW

Shiro Tea

Hvala Exclusive White Tea

Subtly floral with a malty sweetness.
Smooth and well-rounded mouthfeel

7.9

Baihao Yinzhen

Light floral notes with subtle mineral
sweetness. Mellow flavour

7.9

Bai Mudan

Also known as White Peony.
Smooth and light body, remarkably
sweet with subtle hints of fruitiness

7.9

BLACK TEA

HOT BREW

Whisky Barrel Smoked Black

Notes of oak with a barbecue aroma.
Refreshing with mild acidity

6.9

Pine Smoked Black

Notes of currant with a smoked ham
aroma. Full-bodied and subtly savoury

6.9

Bug Bitten Samidori Black

Made from tea leaves bitten by the
unka insect, which only feeds on tea
plants grown without pesticides. This natural
process creates a distinct sweetness that
cannot be replicated

6.9



Shiro Basque Cheesecake



Hojicha Choux Puff



Tencha Leaves



Ceremonial Grade Matcha

SAVOURY PASTRY

American Beef Pie

American styled pie with beef and vegetables

7.9

Turkey Ham & Spinach Quiche

A traditional quiche filled with spinach and bite sized turkey ham

7.9

Sundried Tomato Chicken Wrap

Roast chicken leg mixed with sundried tomato pesto and cheddar cheese in a wheat tortilla

7.9

Egg White Mushroom Avocado Wrap

Vegetarian

Avocado wrap with scrambled egg white, mushrooms and roasted peppers. Lightly seasoned with salt and pepper

7.9

DESSERT

Matcha Azuki Parfait

Vegan

Cornflakes, matcha I gelato, brown sugar vegan cream and azuki bean paste with dango and kinako warabi mochi

15.8

Warabi Mochi with Gelato

Vegan

Warabi mochi served with a gelato scoop

11.8

Warabi Mochi

Vegan

Dusted with kinako powder or snow powder. Served with Japanese kuromitsu

Flavours: Kinako, Yuzu

8.0



Turkey Ham and Spinach Quiche

PASTRY

Matcha Petit

Contains Nuts

A layered celebration of matcha: chantilly, Nama mousse, sponge, and pistachio feuilletine – each bite is a harmony of textures and depth

10.9

Shiro Basque Cheesecake

Our signature Shiro tea meets bright yuzu in this creamy, caramelised Basque-style cheesecake – rich yet refreshing

10.9

Matcha Hojicha Tart

Contains Nuts

A perfect harmony of earthy matcha and roasted hojicha ganache in a delicate tart shell, with hidden mochi cubes for a delightful chew. The tea-infused flavours are elegantly balanced with a hint of sweetness

10.9

Sliced Cakes

Flavours available are displayed in our chiller

9.9

Hojicha Choux Puff

A crisp hojicha-infused crust encases light hojicha mascarpone cream – smoky, earthy, and delicately sweet

7.5



Matcha Hojicha Tart

DESSERT

Dairy-free Waffles

Vegan

Dairy-free waffles drizzled with golden syrup, with a sprinkle of fragrant genmai (toasted rice). Served with a gelato scoop

15.8

Fudgy Chocolate Brownie with Gelato

Vegan. Contains Nuts

Mixed with walnuts. Served with a gelato scoop. Drizzled with homemade salted caramel, topped with tuile

13.8

Zenzai

Vegan

Dango served with a shot of freshly-whisked matcha or hojicha, placed atop a rich and thick azuki (red bean paste)

9.9

Chaffogato

Vegan

Gelato scoop with an intense shot of matcha or hojicha

9.5

GELATO

Single Scoop

Flavours available are displayed in our freezer

From 5.9

Double Scoop

From 11.6

Cone

Contains Nuts

1.0