

Enjoy the taste of the British tradition!
With the scarce cooking green apple "Bramley"
Rose Bakery offers limited menu,
『THE BRITISH FAIR 2019』
< Sept.1(Sun.) ~ Oct.31(Thu.)>

Rose Bakery offers the traditional British food fair "THE BRITISH FAIR 2019" from September 1 (Sun) to October 31 (Thu), which the company has held since 2013 , and offers a time-limited menu. Rose Bakery is operated by R & K Food Service Co., Ltd. (headquarters: Setagaya-ku, Tokyo; President: Koji Uemura) which constitutes one of the Royal Holdings Group's restaurant businesses.

The menu is made under the supervision of "Rose Carrarini", the creator of Rose Bakery. "Obusecho Bramley's Pavlova" uses "Bramley," a green apple born in the UK in 1808. "Bramley" is still unfamiliar in Japan, but in the UK it is said to be a cooking apple and has a strong acidity. Rose Carrarini was impressed that "Bramley" can be found in Japan and created this original recipe to reproduce the traditional taste of Britain with Bramley from Obuse-cho, Japan. High tea and cream tea in "THE BRITISH FAIR 2019" are types of british afternoon-tea, the traditional tea party meal in the U.K served around the evening with tea and scones. We propose "an adult tea party" concept with the menus. "High tea" includes Bramley caramel cheesecake, mini trifle, "Garibaldi biscuits" made by sanding baked currants (small seedless dried grapes) in a simple dough, scones, vegetable soup and deli, and classic short bread, which are Rose Bakery's signature items,in just one dish.



■ **Obusecho Bramley Pavlova**
Available at Ginza shop at 850 yen
(excluding tax and eat-in only)

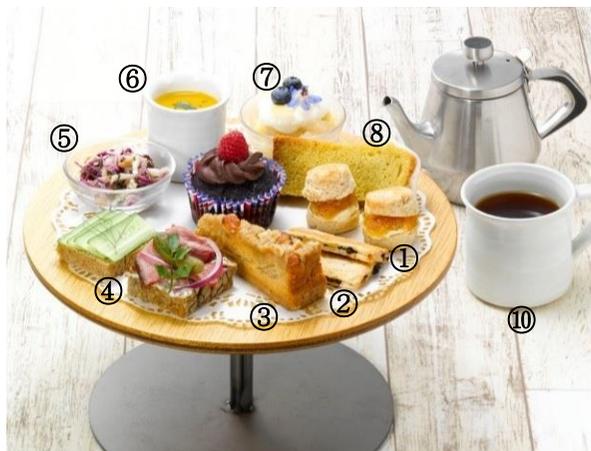
A large baked meringue with whipped cream and Bramley compote simmered in the store. The outside is crispy and the inside is a marshmallow-like meringue and sweet and sour Bramley compote.

●High Tea set

3,000 yen (excluding tax) *Available only at Ginza shop from 11:00 to 19:30

<menu>

1. Two mini plain scones (clotted cream, original jam)
2. Tow Garibaldi biscuits
3. Obusecho Bramley caramel cheesecake
4. Two mini sandwiches (roast beef and cucumber)
5. Vegetable deli
6. Vegetable mini soup
7. Mini Trifle of Obusecho bramley
8. Lemon drizzle cake
9. Cocoa cupcake
10. Favorite tea or coffee



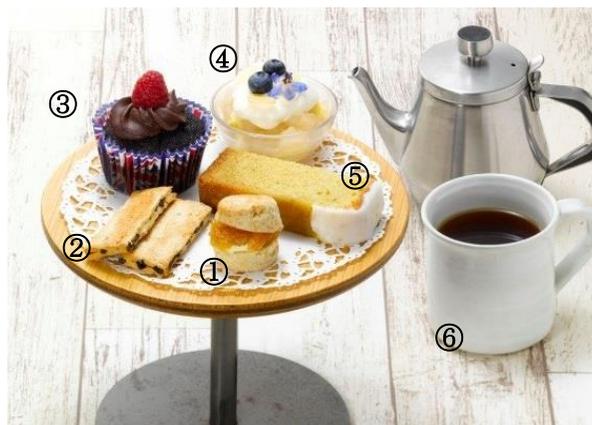
●Cream Tea set

1,600 yen (excluding tax) *Available at Ginza and Isetan Shinjuku shops from 11:00-19:30

1,500 yen (excluding tax) *Available at Marunouchi shop from 11:00 to 19:30

<Details>

1. Mini plain scone (clotted cream, original jam)
2. Two pieces of Garibaldi biscuits
3. Cocoa cupcake
4. Mini Trifle of Obusecho Bramley
5. Lemon drizzle cake
6. Favorite tea or coffee
* In Marunouchi, "Today's tea" will be served



*Set items are subject to change without notice

●Shops

Rose Bakery Ginza	7F Ginza Komatsu West 6-9-5 Ginza Chuoku Tokyo
Rose Bakery Marunouchi	1F Meiji Yasuda Life Building 2-1-1 Marunouchi Chiyodaku Tokyo
Rose Bakery Isetan Shinjuku	3F Main Building Isetan Shinjuku 3-14-1 Shinjuku Shinjukuku Tokyo

Jean-Charles and Rose Carrarini started Rose Bakery in Paris, 2002. The brand is characterised with hand-made food and sweets for their simple and natural flavor. Their simple and natural food philosophy is gaining popularity all over the world and today, Rose Bakery is in 5 countries and has 4 shops in Japan.
rosebakery.jp

Contact: E-MAIL : rkf-koho@royal.co.jp

●Please feel free to ask high-resolution images for your publication.