



PALACE HOTEL TOKYO

Palace Hotel Tokyo's Club Lounge Gets a Refresh

TOKYO (June 18, 2025) - Palace Hotel Tokyo is unveiling a new Club Lounge experience with a refresh of the interiors and an expansion of its culinary offerings.

“Guests, both business and leisure, have evolved in their approach to travel and work in the last 13 years since the hotel opened,” explained Terry McGinnity, executive design director of G.A Group, who spearheaded the update and the original design. “We wished to relax some of the perceived formality of the previous scheme, introducing lighter chairs and a more casually elegant feel. With a specific eye on sustainability, we also wished to minimize the changes we made, retaining and re-using as much as possible both the hard surfaces and furnishings.”

The subtle yet noticeable facelift includes a lighter color scheme to create a warmer, more comfy feel throughout the 172-square-meter (1,851-square-foot) space. New ivory-colored chairs with elegant American-walnut frames, timber tabletops and carpeting with a pebble motif are the most apparent changes. Another subtle nod to the hotel's natural surroundings is the raw stone used for the new reception desk, inspired by the rockbound moat alongside which Palace Hotel Tokyo sits amidst the Imperial Palace gardens.

The enhanced culinary offerings include the introduction of a light-snacks presentation between breakfast and afternoon tea, and a new nightcap service featuring chocolate by Le Chocolat Alain Ducasse along with a selection of cheeses, chips, crackers and cookies. The nightcap service follows each evening's cocktails & canapés, when Champagne, Palace Hotel Tokyo's signature 1-1-1 *sake* by Hakkaisan and a variety of wines are on offer. Also on the menu is a curated selection of cocktails and mocktails, including 'Eureka', an original mocktail (or cocktail, if preferred) created exclusively for Club Lounge guests by one of Royal Bar's bartenders and made with a blend of green apple, tonic and lime juice (Blue Curaçao optional).

Additionally, the Japanese breakfast presentation has been refined to feature wares crafted by Aras, elevating the dining experience with artisanal craftsmanship manufactured in Ishikawa prefecture. The Japanese breakfast comes from the kitchen of Wadakura, the hotel's signature Japanese restaurant, and features seasonal ingredients. For those with a sweet tooth, the Club Lounge has expanded its selection to include vegan ice cream – in coconut, almond and soy flavors – throughout the day.

“With persistently high demand for suites and many of our international clientele booking longer stays, we decided to enhance the Club Lounge's offerings to give guests more opportunities to enjoy the facility at their leisure,” said Senior Managing Director & General Manager Masaru Watanabe. “Design-wise, while it was important to maintain continuity with the ‘timeless elegance’ originally envisioned for the property's overall design, we also wanted to adapt the overall look of the space so that it would feel more inviting to today's more laid-back luxury travelers.”



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Palace Hotel Tokyo's Club Lounge is available exclusively to suite and Club guests. Situated on the 19th floor and open daily from 7:00 am - 10:00 pm, it offers sweeping views of the Imperial Palace gardens and the surrounding skyline, including from its outdoor terrace. On a clear day, the iconic Mt. Fuji can be spotted in the distance.

Services and privileges include:

- In-lounge check-in & check-out
- In-lounge concierge service
- Breakfast | 7:00 am - 10:30 am
- Light snacks | 11:00 am - 1:00 pm
- Afternoon tea | 2:00 pm - 4:00 pm
- Evening cocktails & canapés | 5:30 pm - 8:00 pm
- Nightcap service | 8:30 pm - 10:00 pm
- Complimentary pressing (up to 3 items per room, per stay)
- Complimentary use of the Club Lounge's private meeting room (based on availability)
- Complimentary access to evian SPA TOKYO's heated bath and sauna facilities (women's marble sauna, men's dry sauna, men's cold plunge pool)

*Children below the age of 13 are permitted in the Club Lounge only until 5:30 pm daily

For more information, please visit: www.en.palacehoteltokyo.com/rooms-suites/club-lounge

ABOUT PALACE HOTEL TOKYO

As the anchor to a billion-dollar, mixed-use development which debuted in 2012 following a re-build entirely from the ground up, [Palace Hotel Tokyo](#) commands some of the city's most exclusive real estate as well as incomparable views of the verdant Imperial Palace gardens and the surrounding skyline.

Located in the capital's prestigious Marunouchi district, the property features 284 rooms & suites, an evian SPA, and 10 distinctive restaurants and bars – including an exquisite range of Japanese cuisines, fine dining Shanghainese & Cantonese at MICHELIN One-Star Amber Palace and contemporary French haute cuisine at MICHELIN One-Star Esterre in partnership with DUCASSE Paris.

As heir to a legacy going back more than half a century as one of Tokyo's most iconic properties, the hotel remains firmly rooted in its commitment to offering Japanese hospitality at its finest. In addition to receiving a prestigious Three Keys from MICHELIN Guide, the [multi-award-winning](#) hotel has held Forbes Travel Guide's coveted Five-Star status for 10 consecutive years and has achieved a Five-Star rating for its spa since 2024.

Drawing deeply from the country's history, culture and art, Palace Hotel Tokyo continues to redefine luxury in Japan with sophistication and authenticity.



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For more information on Palace Hotel Tokyo, including fact sheets, please visit our [online Newsroom](#).

MEDIA CONTACTS

North America | UK | Middle East

Balcony Media Group

Bill Bredesen

bbredesen@balconymediagroup.com

Southeast Asia | Australia | New Zealand

Balcony Media Group

Karryn Miller

kmiller@balconymediagroup.com

Hong Kong & Taiwan

Petrie PR

Linda Petrie

linda@petriepr.com

Japan

Palace Hotel Tokyo

Public Relations Department

press@palacehotel.jp

All other regions

Berkati Marketing Communications

Tiana Kartadinata

tkartadinata@berkati.com