

PRESS RELEASE



FINGAL HOTEL

Japanese expert offers perfect blend for Edinburgh's ultimate afternoon tea experience

A Japanese cultural expert will be sailing aboard luxury floating hotel, Fingal, on Saturday 1st November to enrich one of Edinburgh's ultimate afternoon tea experiences.

From 2pm to 4pm, guests will be welcomed into the tranquil world of Japanese tea culture.

Dressed in her ceremonial kimono, Urasenke Tea Master, Mio Shudo, will perform an authentic Japanese tea ceremony in Fingal's opulent ballroom, where she will share the centuries-old rituals and philosophy behind this graceful art.

Mio's expert guidance will accompany a curated selection of flavourful teas, each perfectly paired with a Japanese-inspired afternoon tea menu crafted by Fingal's chefs.

Savoury highlights of the special Japanese afternoon tea menu will include dashi broth with seaweed, yellow miso, chard, spring onion and tofu; blue fin marinated tuna in ginger and garlic, wrapped in nori seaweed and cooked tempura style, served with soya dressing and wasabi; and seasoned sushi rice centered with smoked salmon and rolled in toasted sesame seeds served with pickled radish.

A selection of finger sandwiches served in Japanese milk bread will include crispy crumbed chicken, tonkatsu barbecue sauce and cabbage slaw.

Those with a sweet tooth can enjoy raspberry fig choux and almond Chantilly; Dundee cake with crystalised almonds and candied orange; as well as yuzu and pistachio frangipane tart with Italian meringue.

Urasenke Tea Master, Mio Shudo, said:

"It's my honour to share the beauty and tranquillity of the Japanese tea ceremony aboard Fingal.

"This timeless ritual is more than the preparation of tea — it is a moment of reflection, connection, and grace. I look forward to welcoming guests into this serene tradition, surrounded by the elegance of Fingal and the warmth of Scottish hospitality."

Mio is a recognised Japanese cultural expert who has facilitated talks and workshops for over 25 years on a variety of topics across Scotland. She is also an acclaimed musician on the piano, the harp and Japanese Koto. She is resident pianist and harpist on The Royal Yacht Britannia and Fingal.

Earlier this year, Fingal appointed its very own expert sommelier to elevate the ship's afternoon tea experience. Restaurant Manager, Judit Toomey-Kovacs, has sailed into her new role as the ship's official tea guru to help diners find the perfect blend.

Permanently berthed in Edinburgh's historic Port of Leith, Fingal has quickly established itself as a world-class foodie destination with all the glamour and style of a superyacht, but with an air of old-world Art Deco ocean liner elegance.

Open to non-residents for afternoon tea, dinner and cocktails, Fingal's Lighthouse Restaurant & Bar has two AA Rosettes for culinary excellence and offers a choice of private dining booths for small pre-booked groups.

New for winter 2025, Fingal is launching a Chef's Table in The Bridge - previously the ship's busy command centre. The interactive experience is designed for 6 to 10 guests to enjoy a tasting menu tailored to the season with a strong Scottish heart.

Re-launched as a luxury hotel in 2019, the former Northern Lighthouse Board (NLB) tender is owned and operated by the award-winning team at The Royal Yacht Britannia, which is located just 10 minutes away.

Fingal Hotel is located opposite the Port of Leith tram stop, which offers a direct and quick transport link between Leith, Edinburgh city centre and Edinburgh Airport.

Tickets for 'The Art of Japanese Tea with Mio Shudo' are priced at £80 per person. For more information and to book tickets, call 0131 357 5000 (Mon to Fri), email events@fingal.co.uk or go to www.fingal.co.uk/whats-on/the-art-of-japanese-tea-with-mio-shudo

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