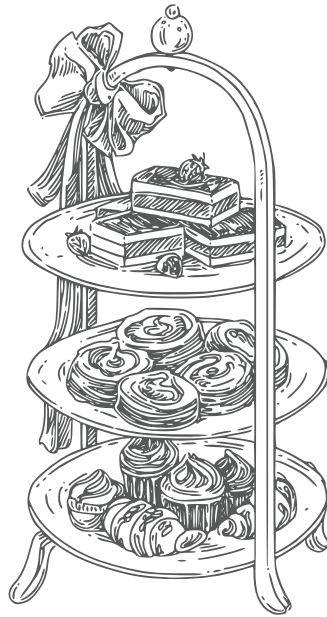




PALM COURT



THE HISTORY OF THE AFTERNOON TEA AT THE LANGHAM

Dating back to 1865, English Afternoon Tea is credited to the Duchess of Bedford. The legend says that the first lady to enjoy 'afternoon tea' was Anna Maria, the 7th Duchess of Bedford who lived at Woburn Abbey in Bedfordshire and was lady-in-waiting to Queen Victoria.

The Duchess of Bedford is said to have experienced a 'sinking feeling' in the middle of the afternoon one day and asked her footman to deliver all the tea making equipment with some bread and butter to her private room. She found this new meal so satisfying and enjoyable that she soon started inviting her special friends to join her for 'afternoon tea'.

Even when she went to stay with her aristocratic friends in their manor houses, she took her own kettle and tea making items with her so that she could continue her afternoon parties when she was away from home. The simple platefuls of bread and butter that first accompanied afternoon tea developed into much more elaborate selections of sandwiches, scones, muffins, cakes, biscuits, gateaux and fruit desserts.

The Langham afternoon tea is an indulgence that lives on today and the heart of enchanting hospitality.

朗廷酒店下午茶的歷史

相傳英式下午茶始於19世紀中期，由第七任貝德福德公爵夫人安娜·瑪麗亞 (Anna Maria)所創。當時居住在貝德福德郡沃本修道院的公爵夫人，不但曾是維多利亞女皇的侍女，更是首位享用下午茶的女士。

據說某天下午，公爵夫人感到不適，於是請僕人為她準備茶具，配上麵包和牛油送到其房間。她發現這種用餐方式讓人感到愜意滿足，自此她開始邀請三五知己共進下午茶，而這種文化亦漸漸成為貴族名媛的消閒活動。

當她到訪貴族朋友的莊園時，她也會自備茶具，確保她仍可舉行下午茶聚會。時至今日，下午茶已經由最初簡單的麵包和牛油，演變至種類繁多的三文治、英式鬆餅、蛋糕、餅乾、奶油蛋糕和水果甜點等。

傳統英式下午茶於1865年起源於倫敦朗廷酒店，朗廷下午茶亦成為品牌經典元素之一，延續瑰麗的傳奇。

POMELLATO POM POM DOT AFTERNOON TEA

POMELLATO 「POM POM DOT」下午茶

Choose from our range of teas with the assistance of your server.

請品茗廷廊的精選茶品，如需協助挑選，請跟服務員聯絡。

Our selection of pastries and cakes has been masterfully crafted by our culinary experts inspired by the traditional English afternoon tea.

廷廊餅房團隊從傳統英式下午茶擷取靈感，以匠藝巧手創作出一系列精緻美點。

The afternoon tea set comes with a warm selection of plain and orange scones

from our Palm Court bakery served with Signature Rose Petal Jam and European Sour Cherry Jam.

下午茶包括廷廊自家焗製的英式鬆餅及香橙鬆餅，配以玫瑰花醬及車厘子醬。

Savouries 鹹點

Agate

Mozzarella Cheese, Cherry Tomato, Balsamic Glaze

瑪瑙

水牛芝士、車厘茄、意大利黑醋

Prasiolite

Guacamole, Cucumber Jelly, Chive, Wheat Bread

綠堇雲石

牛油果醬、青瓜啫喱、法國蔥、麥包

Diamond

Crab Meat, Bell Pepper, Red Onion, Mayonnaise, White Wine Jelly with Silver Foil, White Bread

鑽石

蟹肉、甜椒、紅洋蔥、蛋黃醬、銀箔白酒啫喱、白麵包

Garnet

Fig, Parma Ham, Shine Muscat, Black Olive

石榴石

無花果、巴馬火腿、香印提子、黑橄欖

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。

A 10% service charge will be added to your bill. 另加一服務費。

POMELLATO POM POM DOT AFTERNOON TEA

POMELLATO「POM POM DOT」下午茶

Sweets 甜點

Pearl

White Chocolate Mousse, Crunchy Pearl, Crumble Biscuit, Butterfly Pea Coulis, Butter Cake
珍珠

白朱古力慕斯、朱古力脆珍珠、餅乾碎、蝶豆花果醬、原味牛油蛋糕

Malachite

Pistachio Mousse, Italian Panna Cotta, Sable Cookie, Vanilla Sponge
孔雀石

開心果慕斯、意式奶凍、牛油曲奇、雲呢拿海綿蛋糕

Melee Diamond

Vanilla Lemon Syrup, Baba Sponge, Vanilla Jelly, White Truffle Cremeux
碎鑽

雲呢拿檸檬糖漿、意大利麵包蛋糕、雲呢拿啫喱、白松露忌廉

Lemon Quartz

Fresh Lemon Curd, Sugar Biscuit Butter Shell, Almond Sponge
檸檬黃托帕石

新鮮檸檬蛋黃醬、牛油脆餅底、杏仁蛋糕

\$738 for two / 兩位 (Monday - Thursday 星期一至四)

\$768 for two / 兩位 (Friday - Sunday and Public Holiday 星期五至日及公眾假期)

Upgrade your afternoon tea experience with one of your choices below:

可選擇以下一款飲品以升級您的下午茶體驗：

Gem

Sous-vide Curly Parsley and Ground Nutmeg in Langham Signature Gin, Ginger, Lemon Juice, Honey

寶石

真空低溫烹調卷葉番茜、肉荳蔻粉及香港朗廷氈酒、薑、檸檬汁、蜂蜜

+\$138

Or 或

Peridot

Milk, Matcha, Hazelnut Syrup, Gold

橄欖石

牛奶、抹茶、榛果糖漿、黃金

+\$88



JING TEA SELECTION

JING 特色香茗

Assam Breakfast, Assam, India 阿薩姆早餐茶，印度阿薩姆	\$88
Earl Grey, Ruhuna, Sri Lanka 伯爵茶，斯里蘭卡盧哈娜	\$88
Darjeeling 2nd Flush, Darjeeling, India 大吉嶺夏摘茶，印度大吉嶺	\$88
Organic Jade Sword, Hunan, China 有機毛尖綠茶，中國湖南	\$88
Whole Chamomile Flowers, Croatia 洋甘菊茶，克羅地亞	\$88

A 10% service charge will be added to your bill. 另加一服務費。

CHINESE TEA SELECTION

中國精選茶品

Premium 尊貴之選

Master Xu's Da Hong Pao (add \$150) \$308

The rarest and most luxurious Oolong. Harvest from the tea plants in the Wuyi Mountain. Complex with a dark roasted character and subtle fruity apricot and peach notes.

武夷山大紅袍 (另加\$150)

於武夷山中的茶樹收割得來，為最稀有、最奢華的烏龍茶。經香烤過後的深色茶葉帶有淡淡的微妙杏桃及蜜桃香。

High Mountain Oolong (add \$50) \$108

高山烏龍茶 (另加\$50)

Chinese 10 years Fermented Pu-erh (add \$50) \$108

中國十年發酵普洱茶 (另加\$50)

Chrysanthemum Buds \$88

胎菊茶

Osmanthus Jasmine Green Tea \$88

茉莉桂花綠茶

Deluxe (Dragon Well) Longjing \$88

特上龍井茶

Jasmine Blossom Green Tea \$88

茉莉綠茶

CHOCOLATE

朱古力

Palm Court Valrhona Chocolate

\$88

廷廊Valrhona香濃朱古力

FRESH FRUIT FLAVOURED ICED TEA

清新冰果茶

Lychee Garden (add \$20)

\$88

Iced tea with an Asian twist, served with fresh lemon and lychee

荔枝花園 (另加\$20)

清甜荔枝及薄荷葉調製而成，充滿着亞洲風味

Mango Splash (add \$20)

\$88

A unique taste of mango iced tea with hints of fresh lime and green apple

熱情香芒 (另加\$20)

新鮮芒果冰茶加入青蘋果及薄荷葉，味道鮮甜獨特

Happily Merrily (add \$20)

\$88

Iced Earl Grey Tea, Lemon Juice, Apple Juice

果漾狂歡 (另加\$20)

凍伯爵茶、檸檬汁、蘋果汁)

Golden P&P (add \$20)


\$88


Iced Jade Green Tea, Peach Syrup, Pineapple Juice, Lemonade


黃金曙光 (另加\$20)

凍毛尖綠茶、白桃味糖水、菠蘿汁、檸檬汽水



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 LanghamHongKong

 香港朗廷酒店