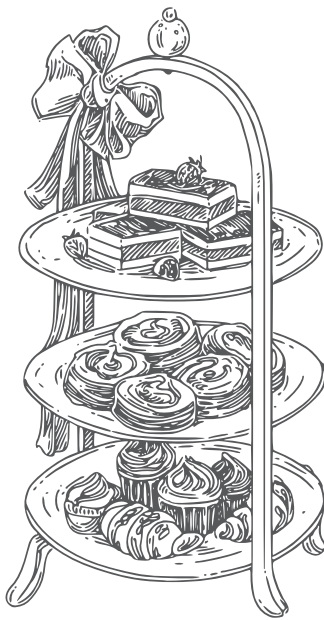




PALM COURT



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, gâteaux 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。

THE LANGHAM AFTERNOON TEA

朗廷下午茶

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

Roast Beef

Black Pepper Sirloin, Mustard Mayonnaise, Lettuce, Cornichons

牛肉白包

黑椒碎西冷牛、芥末蛋黃醬、生菜、酸青瓜

Smoked Salmon

Smoked Salmon, Capers, Red Onion, Balsamic Cream

三文魚麥包

煙三文魚、水瓜柳、紅洋蔥、黑醋忌廉

Ham and Cheese

Ham, Cheese

火腿芝士白包

火腿、芝士

Boiled Egg and Cucumber

Egg, Cucumber, Chive, Red Onion

青瓜蛋麥包

蛋、青瓜、細香蔥、紅洋蔥

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。

THE LANGHAM AFTERNOON TEA

朗廷下午茶

Sweets 甜點

Chocolate Biscuit Cake

Chocolate Ganache, Crunchy Biscuit Base

朱古力餅乾蛋糕

朱古力甘納許、鬆脆餅乾蛋糕

Strawberry Trifle

Fresh Strawberry, Custard Cream, Whipped Cream

士多啤梨忌廉杯

鮮士多啤梨、卡士達醬、忌廉

Victoria

Victoria Sponge, Earl Grey Cream, Strawberry Mousse

維多利亞蛋糕

維多利亞海綿蛋糕、伯爵茶忌廉、士多啤梨慕絲

Mango Vanilla Tart

Almond Tart, Vanilla Cream, Fresh Mango

芒果雲呢拿撻

杏仁撻、雲呢拿忌廉、鮮芒果

Pistachio & Raspberry Cake

Pistachio Cake, Rose Raspberry Jam

開心果紅桑子餅

開心果蛋糕、紅桑子果醬

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

Complimentary upgrade to free-flow Taittinger Champagne

免費升級享用Taittinger香檳無限暢飲

\$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：

Afternoon Tea with Two Glasses of Taittinger Champagne

經典英式下午茶搭配Taittinger香檳兩杯

Or 或

Afternoon Tea with Free-flow Saicho Sparkling Tea

經典英式下午茶搭配Saicho氣泡茶無限暢飲

\$1,038 for two / 兩位 (Friday - Sunday and Public Holiday 星期五至日及公眾假期)

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

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

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 LanghamHongKong

 香港朗廷酒店