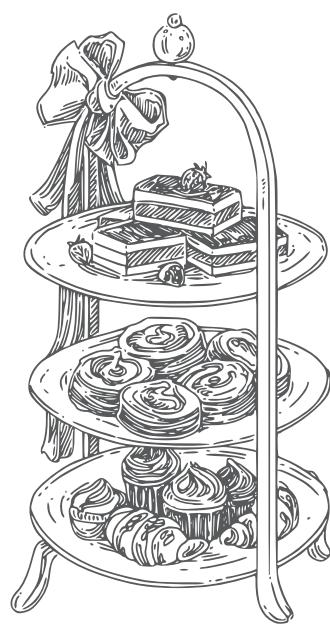




PALM COURT



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。

SKIN NEED AFTERNOON TEA

SKIN NEED 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 dried fruit scone 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乾果鬆餅，配以玫瑰花醬及車厘子醬。

\$758 for two / 兩位 (Monday – Thursday 星期一至四)

\$808 for two / 兩位 (Friday – Sunday and Public Holiday 星期五至日及公眾假期)

Savouries 鹹點

Beetroot and Pomelo Vegan Tartlet ④⑤⑥

Beetroot, Pomelo, Citrus Vinaigrette

紅菜頭柚子純素撻

紅菜頭、柚子、柑橘油醋汁

Crab Meat Brioche ④⑥⑦⑧

Crab Meat, Champagne Jelly, Brioche

蟹肉牛油包

蟹肉、香檳啫喱、牛油包

Raspberry Duck Foie Gras Puff ④⑦⑧

Raspberry, Duck Foie Gras, Raspberry Crisp

紅桑子鴨肝醬泡芙

紅桑子、鴨肝醬、紅桑子脆餅

Smoked Salmon Seaweed Sandwich ④⑥⑧

Smoked Salmon, Seaweed, Sesame Dressing, Seaweed Crisp

煙三文魚紫菜三文治

煙三文魚、紫菜、芝麻醬、紫菜脆片

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，如對任何食物有過敏反應，請與服務員聯絡。

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

 Certified Sustainable 環保認證

 Crustacean 甲殼類動物

 Milk 奶

 Egg 蛋類

 Gluten 蛋質

 Tree Nuts 木本堅果

 Vegetarian 素食

 Fish 魚類

SKIN NEED AFTERNOON TEA

SKIN NEED 下午茶

Sweets 甜點

Vegan Carrot Cake ⑧⑨⑨

Vegan Carrot Cake, Vegan Vanilla Cream, Mixed Nuts

純素甘筍蛋糕

純素甘筍蛋糕、純素雲呢拿忌廉、雜錦堅果

Citrus Olive Oil Cake ⑧⑨⑩⑨

Citrus Cream, Olive Oil Sponge Cake, Praline Mousse, Almond Crunch

柑橘橄欖蛋糕

柑橘忌廉、橄欖油海綿蛋糕、果仁慕斯、杏仁脆片

Raspberry and Pistachio Cake ⑧⑨⑩⑨

Raspberry Compote, Vanilla Chantilly, Pistachio Sponge Cake

紅桑子開心果蛋糕

紅桑子果醬、雲呢拿忌廉、開心果海綿蛋糕

Orange Chocolate Cake ⑩⑨⑨

Orange Jam, White Chocolate Cream, Orange Butter Cake, Orange Segment

香橙朱古力蛋糕

香橙果醬、白朱古力忌廉、香橙牛油蛋糕、香橙

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：

\$100 per glass for Laurent Perrier La Cuvee Brut NV Champagne

\$100 品嘗精選香檳一杯

\$60 per glass for So Jennie Paris Blanc Dry, Non-alcoholic Sparkling Wine

\$60 品嘗精選無酒精氣泡酒一杯

\$40 per glass for Non-alcoholic Sparkling Tea

\$40 品嘗精選一杯無酒精氣泡茶

THE LANGHAM AFTERNOON TEA

朗廷下午茶

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

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Savouries 鹹點

Smoked Salmon Sandwich

Cream Cheese, Red Onion, Dill ⑩ ⑯ ⑪

煙熏三文魚三文治

忌廉芝士、紅洋蔥、刁草

Egg Salad Sandwich

Organic Egg, Mayonnaise, Chive ⑩ ⑯ ⑪ ⑯

蛋沙律三文治

有機雞蛋、蛋黃醬、香蔥

Chicken Sandwich

Cucumber, Cress, Sesame Dressing ⑩ ⑯ ⑪

雞肉三文治

青瓜、水芹、芝麻醬

Ham and Cheese Sandwich

Gammon Ham, Cheddar, Pommery Honey Mustard ⑩ ⑯ ⑪

火腿芝士三文治

金門火腿、車打芝士、芥末蜜糖醬

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⑩ Gluten
麩質

⑯ Milk
乳製品

⑪ Egg
蛋類

⑯ Fish
魚類

⑪ Pork
豬肉

⑯ Tree Nuts
木本堅果

⑯ Vegetarian
素食

THE LANGHAM AFTERNOON TEA

朗廷下午茶

Sweets 甜點

Pandan Matcha Coconut Roll Cake Ⓛ Ⓜ Ⓝ Ⓞ

Pandan Choux Sponge, Coconut Chocolate Cream, Pandan Pastry Cream, Matcha Shortcrust
班蘭抹茶椰子蛋糕卷
斑蘭泡芙海綿蛋糕、椰子朱古力忌廉、斑蘭忌廉、抹茶酥餅

Fraisier Blossom Ⓛ Ⓜ Ⓝ Ⓞ

French Almond Cake, Vanilla Diplomat Cream, 31% White Chocolate Cream, Strawberry
士多啤梨雲呢拿杏仁蛋糕
法式杏仁蛋糕、雲呢拿忌廉、31% 白朱古力忌廉、士多啤梨果醬、洛神花果凍

Yuzu Citrus Tart Ⓛ Ⓜ Ⓝ Ⓞ

Yuzu Passion Cream, Baked Almond Cream, Fresh Pomelo, Fresh Grapefruit
柚子柑橘果撻
柚子百香果忌廉、焗杏仁忌廉、新鮮柚子、新鮮西柚

Truffle Hazelnut Sphere Ⓛ Ⓜ Ⓝ Ⓞ

Crunchy Buckwheat Puff, Dark Chocolate Cream, Rice Pudding
松露榛子球
蕎麥脆餅、黑朱古力忌廉、米布甸

The Langham Battenberg Cake Ⓛ Ⓜ Ⓝ Ⓞ

Vanilla Pound Cake, Rose Pound Cake, Vanilla Ganache, Raspberry Confit
朗廷紀念版巴騰堡蛋糕
雲呢拿蛋糕、玫瑰蛋糕、雲呢拿甘納許、紅桑子果醬

\$758 for two / 兩位 (Monday – Thursday 星期一至四)

\$808 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	\$88
阿薩姆早餐茶，印度阿薩姆	
Earl Grey, Ruhuna, Sri Lanka	\$88
伯爵茶，斯里蘭卡盧哈娜	
Darjeeling 2nd Flush, Darjeeling, India	\$88
大吉嶺夏摘茶，印度大吉嶺	
Organic Jade Sword, Hunan, China	\$88
有機毛尖綠茶，中國湖南	
Whole Chamomile Flowers, Croatia	\$88
洋甘菊茶，克羅地亞	

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
廷廊Valrhona香濃朱古力

\$88

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



f ⊕ @LanghamHK #LanghamHK

LanghamHongKong

小红书 香港朗廷酒店