



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.

COFFEE / DECAFFEINATED SELECTION (HOT/ICE)

REGULAR
CAPPUCCINO
LATTE
DOUBLE ESPRESSO
ESPRESSO
MOCHA
CHOCOLATE (VALRHONA)

FRESH FRUIT FLAVOURED ICED TEA

LYCHEE GARDEN (add \$20)

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

MANGO SPLASH (add \$20)

A unique taste of mango iced tea with a hint of fresh lime and seasonal berries.

WHITE TEA SELECTION

SNOW BUD

Light and delicate with gentle hints of fresh-cut grass.

DECAFFEINATED TEA SELECTION

EARL GREY

A mild black tea with the refreshing, aromatic flavour of bergamot, a citrus fruit that is cultivated in Italy.

GREEN TEA

Clean, fresh green notes.

WEDGWOOD
ENGLAND 1759

Founded in 1759 by Josiah Wedgwood, Father of the English Potters, Wedgwood designs and delivers premium, dynamic and distinctively English home and lifestyle products that delight today's discerning and aspirational consumer.

For 250 years the company has upheld its reputation for the quality, craftsmanship and exquisite design of its tableware, giftware and tea ware and its products have been the choice of many of the world's prominent households.

They also hold the prestigious Royal Warrant as supplier of Giftware and Tableware to Her Majesty the Queen.

Wedgwood and tea are intrinsically linked, starting with the use of Wedgwood tea ware by Queen Charlotte of England in the mid 18th century. This tea ware having been specifically designed for the drinking of tea which had become popular among the royal households of Europe. The trend of tea drinking spread to the Aristocrats and Upper Classes of England and the Duke and Duchess of Bedford became collectors of Josiah Wedgwood's tea ware. In the mid 19th century the Duchess of Bedford starts the Afternoon Tea craze.

The Wedgwood Tea Collection has been selected with integrity and care by the Wedgwood Master of Tea and harvested at precisely the right moment to capture the unique natural aromas and flavours of each individual tea garden.

THE LANGHAM AFTERNOON TEA WITH WEDGWOOD

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

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

Sweets

YORKSHIRE TEA LOAF

Earl Grey tea and dried fruit loaf cake

PINK LADY

French macaron with raspberry, rose and lychee white chocolate ganache

PALET D'OR

70% chocolate mousse and chocolate Sacher cake, topped with dark chocolate glaze

LEMON BAKEWELL

Crispy sugar dough with lemon confit, lemon crèmeux and Italian meringue

MANGO MILLE-FEUILLE

Caramelised layers of puff pastry with vanilla diplomat cream and mango jelly

Savouries

SUSTAINABLE MARINATED BALIK-STYLE SALMON, DILL AND CAPERS WITH CRÈME FRAÎCHE

BRITISH SEAFOOD BATCH WITH MASHED POTATO

JAPANESE EGG SALAD WITH CELERY, BELUGA CAVIAR AND CHIVES MINI BRIOCHE

ROASTED BEEF FINGER SANDWICH WITH CARAMELISED ONION, HORSERADISH MUSTARD SAUCE

Wedgwood tea set comes with warm selection of plain and raisin scones from our Palm Court bakery served with Devonshire clotted cream, strawberry jam and artisanal rose preserve.

\$368 for one / \$628 for two

Upgrade your afternoon tea experience with:

A GLASS OF PERRIER-JOUËT, NV, BRUT CHAMPAGNE

\$548 for one / \$918 for two

THE WEDGWOOD TEA SELECTION

WEDGWOOD ORIGINAL

A unique classic blend consisting of the finest Assam and exclusive hand-plucked Tregothnan leaves.

ENGLISH BREAKFAST

A light and exotic blend of the finest Darjeeling tea.

EARL GREY

The ultimate tribute made with Tregothnan, Assam and citrus bergamot.

PURE DARJEELING

The quintessential afternoon tea; fragrant and refreshing with body and depth.

Rounded and warm, with notes of Muscatel grape, hop and fresh citrus.

ASSAM SECOND FLUSH (add \$50)

Rich rather than strong with a sweet honey-like aroma; very smooth, delicious with or without milk.

HIGH MOUNTAIN OOLONG (add \$60)

A refreshing green flavour with the floral aroma of spring flowers and hints of tropical fruit flavours.

PREMIUM

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

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.

THE LANGHAM BLEND TEA SELECTION

THE LANGHAM BLEND

A sophisticated blend of second flush Indian Assam for a malty flavour, first flush Indian Darjeeling otherwise known as the 'champagne' of teas with delicate Muscatel charm and High-Grown Sri Lankan Uva for a light, citrus character.

PALM COURT EXOTIC BLEND

A truly unique blend of the finest quality Chinese white tea, Hibiscus flowers, Rosehip and pink Rose petals; provides a light, zesty and perfumed twist on the more classic character of white tea.

SILK ROAD BLEND

Finest Chinese Silver Needle white tea that has been dried with aromatic jasmine flowers, combined with delicate pink whole Iranian rosebuds. A delicate and fragrant blend.

ENGLISH FLOWER BLEND

An herbal infusion of unique British flowers comprising of chamomile, rose petals, elderflower and lavender crafting a heavenly aromatic blend.

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

A 10% service charge will be added to your bill

A 10% service charge will be added to your bill