



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 SUMMER PICNIC AFTERNOON TEA

## 果漾仲夏野餐下午茶

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*Choose from our range of teas with the assistance of our 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。

### Savouries 鹹點

#### VEGETABLE FARM

*Hummus, black olives and garlic crumbs, heirloom vegetables*

##### 野菜農場

配鷹嘴豆泥、橄欖、大蒜、蔬菜

#### SALMON TARTARE

*Tomato water jelly, salmon roe and sprouts*

##### 三文魚他他

配蕃茄汁、三文魚子及豆芽

#### FOIE GRAS TERRINE

*Pistachio crumble and brioche soldier*

##### 鴨肝醬

配開心果及麵包

#### SCOTCH QUAIL EGG

*With black garlic purée*

##### 蘇格蘭鵪鶉蛋

配黑蒜蓉

#### BIKINI SANDWICH

*Parma ham and mozzarella with truffle paste*

##### 比堅尼三文治

配巴馬火腿、水牛芝士及松露醬

#### MINI QUICHE

*Green asparagus and feta cheese*

##### 迷你蛋批

配蘆筍及菲達芝士

*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 SUMMER PICNIC AFTERNOON TEA

## 果漾仲夏野餐下午茶

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Sweets 甜點

### FRUIT SANDO

*Fresh mango & kiwi, whipped cream, shortcake*

水果三文治

芒果及奇異果忌廉蛋糕

### EXOTIC MILKSHAKE

*Banana and pineapple confit, light passion fruit chocolate mousse*

水果奶昔

香蕉、菠蘿及熱情果朱古力慕絲

### PICNIC PIE

*Strawberry and rhubarb*

野餐批

士多啤梨及大黃果

### PALM COURT MACARON LOLLIPOP

*Raspberry buttercream*

廷廊馬卡龍

紅桑莓奶油忌廉

*Tea set comes with warm selection of plain and beetroot & cranberry scones from our Palm Court bakery served with Devonshire clotted cream, strawberry jam and artisanal rose preserve.*

下午茶包括廷廊自家焗製的原味英式鬆餅及紅菜頭小紅莓鬆餅，配以德文郡厚忌廉、士多啤梨及玫瑰花醬。

每位 \$398 for one / 兩位 \$688 for two

升級您的下午茶體驗：

*Upgrade your afternoon tea experience with:*

### A GLASS OF CHAMPAGNE

香檳一杯

每位 \$558 for one / 兩位 \$988 for two

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# JING TEA SELECTION

## JING 特色香茗

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<b>Assam Breakfast</b> , <i>Assam India</i> 阿薩姆早餐茶，印度阿薩姆	\$78
<b>Earl Grey</b> , <i>Ruhuna, Sri Lanka</i> 伯爵茶，斯里蘭卡盧哈娜	\$78
<b>Darjeeling 2nd Flush</b> , <i>Darjeeling, India</i> 大吉嶺夏摘茶，印度大吉嶺	\$78
<b>Lychee Red</b> , <i>Guangdong, China</i> 荔枝紅茶，中國廣東	\$78
<b>Organic Jade Sword</b> , <i>Hunan, China</i> 有機毛尖綠茶，中國湖南	\$78
<b>Whole Chamomile Flowers</b> , <i>Croatia</i> 洋甘菊茶，克羅地亞	\$78

# CHINESE TEA SELECTION

## 中國精選茶品

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### PREMIUM 尊貴之選

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

\$280

*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)

\$98

#### 高山烏龍茶 (另加\$50)

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

\$98

#### 中國十年發酵普洱茶 (另加\$50)

#### Chrysanthemum Buds

\$78

#### 胎菊茶

#### Osmanthus Jasmine Green Tea

\$78

#### 茉莉桂花綠茶

#### Deluxe (Dragon Well) Longjing

\$78

#### 特上龍井茶

#### Jasmine Blossom Green Tea

\$78

#### 茉莉綠茶

# FRESH FRUIT FLAVOURED ICED TEA 清新冰果茶

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## Summertime Iced Tea (add \$20)

*Passion fruit, fresh berries and mint*

\$68

## 夏日果茶 (另加\$20)

熱情果加入新鮮雜莓及薄荷。

## Lychee Garden (add \$20)

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

\$68

## 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)

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

\$68

## 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。



## COFFEE SELECTION 咖啡系列

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<b>Americano</b> 美式咖啡	\$68
<b>Cappuccino</b> 泡沫咖啡	\$68
<b>Double Espresso</b> 雙倍特濃咖啡	\$68
<b>Latte</b> 鮮奶咖啡	\$68
<b>Mocha</b> 朱古力咖啡	\$68
<b>Regular</b> 即磨咖啡	\$58
<b>Espresso</b> 特濃咖啡	\$58

*Decaffeinated coffee available upon request* 可轉無咖啡因咖啡

## CHOCOLATE 朱古力

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<b>Palm Court Valrhona Chocolate</b> 庭廊Valrhona香濃朱古力	\$78
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