

THE SALON SERIES BY THE LANGHAM

Celebrating Beethoven's 250th Anniversary

The Langham Afternoon Tea

Specially curated by Gerard Willems and Executive Chef, Stephen Lech

Travel with us on a culinary and musical journey as each afternoon tea delight is chronologically matched with a Beethoven masterpiece. Experience the programme as curated by Gerard Willems or enjoy the afternoon tea at your own pace.

Veneto Salami, Grilled Artichoke & Sundried Tomato Aioli
with Swiss Cheese on Wholemeal Bread

SCARLATTI SONATA IN E MAJOR

Free Range Egg Mayonnaise & Chive Sandwich on White Bread (v)

MOZART SONATA IN C MAJOR KV 545

Linzer Cookies with Strawberry Jam

SCHUMANN SCENES OF CHILDHOOD OP 15

Queensland Tiger Prawn with Spicy Cocktail Sauce &
Baby Gem Lettuce on Soft Brioche (v)

DE FALLA RITUAL FIRE DANCE

THE LANGHAM

SYDNEY

89-113 Kent Street, Sydney, NSW 2000, Australia

T 61 (2) 9256 2222 E [ttsyd.info@langhamhotels.com](mailto:tlsyd.info@langhamhotels.com) | [@langhamsydney](https://www.langhamhotels.com) #lovinglangham

The Salon Series

BY THE LANGHAM

INTERVAL

Traditional Raisin Scones with House Made strawberry Jam & Cream

CHOPIN WALTZ IN AB 'TRISTESSE' OP 69 NO 1

Sachertorte

Valrhona Dark Chocolate & Apricot

CHOPIN ETUDE IN AB OP 25 NO 1

Viennese Apple Strudel with Granny Smith Apples & Raisins

SCHUBERT MOMENT MUSICAL IN F MINOR

SAVOURY

Beef Burgundy Pie, Beetroot Relish

Chickpea & Eggplant Tart, Spiced Labna, Micro Coriander (v)

Ocean Trout Tartare, Green Mango, Pickled Cucumber, Avruga Caviar

BEETHOVEN SONATA IN C# MINOR OP 27 NO2 MOONLIGHT

THE LANGHAM
SYDNEY

89-113 Kent Street, Sydney, NSW 2000, Australia

T 61 (2) 9256 2222 E tsydney@langhamhotels.com | [@langhamsydney](https://www.langhamhotels.com) #lovinglangham