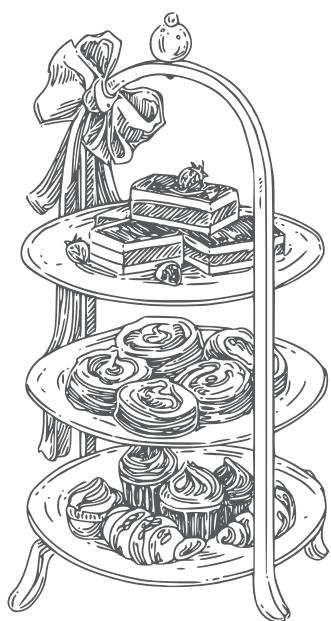




PALM COURT



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.



朗廷酒店下午茶的历史

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。

AUTUMN SEASIDE BLOOMS AFTERNOON TEA

秋畔花語下午茶

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。

\$738 for two / 兩位 (Monday – Friday 星期一至五)

\$768 for two / 兩位 (Saturday – Sunday and Public Holiday 星期六至日及公眾假期)

Savouries 鹹點

Lobster Tart

Lobster, Chervil, Salmon Roe

龍蝦沙律撻

龍蝦、香芹、三文魚籽

Seared Yellowfin Tuna Sandwich

Yellowfin Tuna, Olive, Chive, Cherry Tomato

香煎黃鰭吞拿魚三文治

黃鰭吞拿魚、橄欖、香蔥、車厘茄

Prawn Salad Cucumber Ring

Prawn, Cucumber, Tomato Mayonnaise

大蝦沙律青瓜圈

大蝦、青瓜、番茄蛋黃醬

Brown Crab and Peach Ravioli

Crab Meat, Peach, Red Onion, Crepe

麵包蟹蜜桃意大利雲吞

蟹肉、蜜桃、紅洋蔥、法式可麗餅

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。

AUTUMN SEASIDE BLOOMS AFTERNOON TEA

秋畔花語下午茶

Sweets 甜點

Banoffee Tart

Peanut and Spice Sable, Salted Caramel Creme Chantilly, Banana, Espresso Creme Chantilly, Peanut Crunch Filling, Caramel Sauce, Caramelised Peanut 香蕉太妃撻

花生香料牛油脆餅、海鹽焦糖香緹忌廉、香蕉、特濃咖啡香緹忌廉、脆花生餡料、焦糖醬、焦糖花生

Date Me in Vanilla

Vanilla Sponge, Date Jelly, Rice Pudding, Vanilla Whipped Ganache, Caramel Sauce 椰棗雲呢拿花

雲呢拿海綿蛋糕、椰棗果凍、米布甸、雲呢拿甘納許、焦糖醬

Pistachio and Raspberry Flower

Pistachio Sable, Light Pistachio Creme Chantilly, Pistachio Sponge, Raspberry Jelly 開心果紅桑子花

開心果牛油脆餅、輕開心果香緹忌廉、開心果海綿蛋糕、紅桑子果凍

Rose and Lychee Sphere

Lychee Mousse, Baked Cheesecake, Berry Insert, Shortcrust Crisp 玫瑰荔枝花球

荔枝慕絲、焗芝士蛋糕、雜莓夾心、酥皮餅乾

Seasonal Drinks 秋季特飲

Pumpkin Cinnamon Velvet

Fresh Pumpkin Puree, Earl Grey Tea, Milk, Cinnamon Syrup, Nutmeg 鮮南瓜肉桂特飲

鮮南瓜蓉、伯爵茶、牛奶、肉桂糖漿、肉豆蔻

Golden Osmanthus Grove

Osmanthus Jasmine Tea, Yuzu Honey, Ginger, Wolfberry 丹桂金林

桂花茉莉茶、柚子蜂蜜、生薑、枸杞

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 or Seasonal Drink

\$40 品嘗精選香檳一杯品嘗精選無酒精氣泡茶或秋季特飲一杯

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

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

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

\$88

廷廊Valrhona香濃朱古力

FRESH FRUIT FLAVOURED ICED TEA

清新水果茶

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

COFFEE SELECTION

咖啡系列


Healthy Iced Latte (add \$30) Iced latte with your choice of almond, soy or oat milk 健康冰凍拿鐵（另加\$30） 冰凍拿鐵可自選杏仁奶、豆奶、燕麥奶	\$98
Espresso Tonic (add \$30) Freshly brewed espresso on ice topped with refreshing tonic water 特濃咖啡配湯力水（另加\$30） 在冰上加上新鮮沖泡的特濃咖啡及湯力水	\$98
Cold Drip Coffee (add \$20) Ice water is dripped slowly over freshly ground coffee 冰滴咖啡（另加\$20） 新鮮即磨咖啡經過冰水緩慢地滲透滴漏	\$98
Cappuccino 泡沫咖啡	\$75
Double Espresso 雙倍特濃咖啡	\$75
Latte 鮮奶咖啡	\$75
Mocha 朱古力咖啡	\$75
Americano 美式咖啡	\$65
Regular 即磨咖啡	\$65
Espresso 特濃咖啡	\$65

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

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

  @LanghamHK #LanghamHK

 LanghamHongKong

 香港朗廷酒店