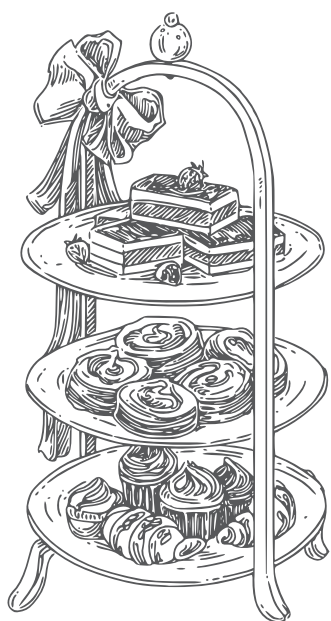




PALM COURT



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

THE LANGHAM AFTERNOON TEA

朗庭下午茶

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。

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Savouries 鹹點

Smoked Salmon Sandwich

Cream Cheese, Red Onion, Dill

煙熏三文魚三文治

忌廉芝士、紅洋蔥、刁草

Egg Salad Sandwich

Organic Egg, Mayonnaise, Chive

蛋沙律三文治

有機雞蛋、蛋黃醬、香蔥

Chicken Sandwich

Cucumber, Cress, Sesame Dressing

雞肉三文治

青瓜、水芹、芝麻醬

Ham and Cheese Sandwich

Gammon Ham, Cheddar, Pommery Honey Mustard

火腿芝士三文治

金門火腿、車打芝士、芥末蜜糖醬

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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

斑蘭抹茶椰子蛋糕卷

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

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

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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
庭廊Valrhona香濃朱古力	

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	



  @LanghamHK #LanghamHK

 LanghamHongKong

 香港朗廷酒店