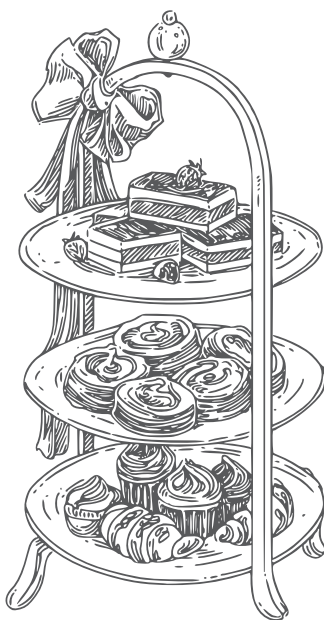




PALM COURT



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。

THE LANGHAM AFTERNOON TEA

朗廷下午茶

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。

\$758 for two / 兩位 (Monday – Thursday 星期一至四)

\$808 for two / 兩位 (Friday – Sunday and Public Holiday 星期五至日及公眾假期)

Savouries 鹹點

Classic Coronation Chicken Sandwich 🇬🇧 🇬🇧 🇬🇧

Lamb's Lettuce, Curry Mayonnaise, Mango Chutney, Tomato Bread

經典加冕雞三文治

羊萵苣、咖哩蛋黃醬、印度芒果醬、番茄麵包

Roast Beef Sandwich 🇬🇧 🇬🇧

Caramelised Onion, Stilton, White Bread

燒牛肉三文治

焦糖洋蔥、藍芝士、白麵包

Roasted Courgette Sandwich 🇬🇧 🇬🇧 🇬🇧 🇬🇧 🇬🇧

Parmesan, Pesto Dressing, Brioche

烤意大利青瓜三文治

巴馬臣芝士、羅勒醬、法式牛油軟包

Smoked Salmon Sandwich 🇬🇧 🇬🇧 🇬🇧

Watercress, Horseradish Cream, Wholegrain Bread

煙三文魚三文治

西洋菜、辣根醬、全麥麵包



Fish
魚類



Pork
豬肉



Dairy
乳製品



Peanuts
花生



Soya Beans
大豆



Crustacean
甲殼類動物



Egg
蛋類



Gluten
麩質



Vegan
純素食



Tree Nuts
木本堅果



Vegetarian
素食



Certified Sustainable
環保認證

Please inform your server of any food related allergies. 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。

All price are in Hong Kong dollars. 所有價格均以港幣計算。

THE LANGHAM AFTERNOON TEA

朗廷下午茶

Sweets 甜點

Almond Apricot Cake 🍷🍷🍷🍷

Almond Sponge, Tofu Pudding, Almond Inspiration Namelaka, Apricot Confit, Apricot Coulis, Lemon Thyme Oats Streusel, White Chocolate Whipped Ganache

杏仁杏桃蛋糕

杏仁海綿蛋糕、豆腐布甸、杏仁忌廉、糖漬杏桃、杏桃醬、檸檬百里香燕麥脆酥、白朱古力甘納許

Vanilla and Salted Caramel Mille-feuille 🍷🍷🍷

Puff Pastry, Vanilla Chantilly, Salted Caramel Sauce

雲呢拿海鹽焦糖千層酥

焦糖酥皮、雲呢拿忌廉、海鹽焦糖醬

Raspberry and Jasmine Cake Roll 🍷🍷🍷

Sponge Roll, Raspberry Confit, Raspberry Ganache, Jasmin Mahalbia

紅桑子茉莉蛋糕卷

海綿蛋糕、糖漬紅桑子、紅桑子甘納許、茉莉花蜜

Matcha and Apricot Cake 🍷🍷🍷🍷

Matcha Sponge, Matcha Shortcrust Pastry, Vanilla Chantilly, Apricot Confit

抹茶杏桃蛋糕

抹茶海綿蛋糕、抹茶酥餅、雲呢拿忌廉、糖漬杏桃

Sharing Cake 分享蛋糕

Caraïbe Tea Cake 🍷🍷🍷

Caraïbe Chocolate Cake, Caraïbes Crèmeux, Rocher Glaze

加勒比朱古力蛋糕

加勒比朱古力蛋糕、加勒比朱古力忌廉、朱古力醬

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：

\$688 per bottle for Nyetimber Classic Cuvee, West Sussex, England

\$688 品嘗Nyetimber經典氣泡酒一瓶

\$120 per glass for Laurent Perrier La Cuvee Brut NV Champagne

\$120 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

\$40 品嘗精選一杯無酒精氣泡茶

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

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

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☎ LanghamHongKong

小红书 香港朗廷酒店