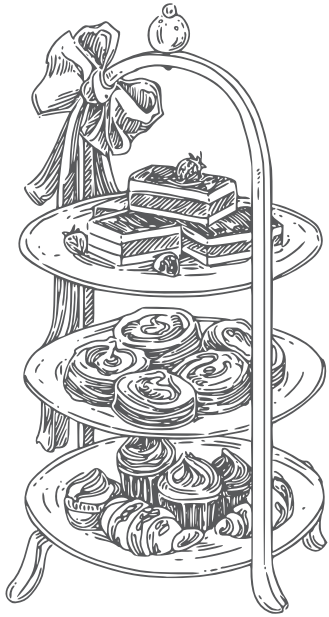
PALM COURT



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。

CHOCOLATE AND CHERRY CHRISTMAS AFTERNOON TEA
朱古力車厘子聖誕下午茶

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。

HKD 888 for two (Includes two glasses of Nyetimber Classic Cuvee)
港幣888元 / 兩位 (包括 Nyetimber 經典氣泡酒兩杯)

Savouries 鹹點

Brie Cheese Cracker (Milk, Gluten)
Cherry Jelly, Rosemary Cracker
布里芝士脆餅
車厘子啫喱、迷迭香脆餅

Foie Gras Pâté Sandwich (Milk, Gluten)
Beetroot Jelly, Cherry Coulis, Fresh Dill, Toasted White Bread
鵝肝醬三文治
紅菜頭啫喱、車厘子醬、蒔蘿、白麵包多士

Smoked Salmon Tartare Mille-Feuille (Fish, Milk, Gluten)
Beetroot Cream Cheese, Lemon Zest, Chervil
煙三文魚他他千層酥
紅菜頭忌廉芝士、檸檬皮、細葉芹

Amaebi Shrimp Tart (Fish, Milk, Crustacean, Gluten)
Sour Cream, Caviar
甜蝦撻
酸忌廉、魚子醬

Fish 魚類 · Pork 豬肉 · Milk 奶 · 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 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。

CHOCOLATE AND CHERRY CHRISTMAS AFTERNOON TEA
朱古力車厘子聖誕下午茶

Sweets 甜點

Black Forest Cherry Cake Ⓖ Ⓞ Ⓔ
72% Dark Chocolate Cream, Vanilla Chantilly Cream, Cherry Filling, Gluten-Free Chocolate Sponge
黑森林車厘子蛋糕
72%黑巧克力忌廉、雲呢拿香緹忌廉、車厘子餡、無麩質朱古力海綿蛋糕

Cherry Crumble Tart Ⓖ Ⓞ Ⓝ Ⓔ
Homemade Cherry Jam, Chocolate Sugar Dough, Custard Cream, Almond Crumble
車厘子金寶撻
自家製車厘子果醬、朱古力甜麵糰、吉士醬、杏仁金寶

Chocolate Cherry Madeleine Ⓖ Ⓞ Ⓝ
Cherry Madeleine, Chocolate Coating, Dried Cherries
朱古力車厘子瑪德蓮蛋糕
車厘子瑪德蓮蛋糕、朱古力外層、車厘子乾

Pistachio White Chocolate Mousse Ⓖ Ⓞ Ⓝ Ⓔ
Pistachio Joconde, Cherry Jelly, White Chocolate Cream, Pistachio Chocolate Crunch
開心果白朱古力慕斯蛋糕
法式開心果杏仁海綿蛋糕、車厘子啫喱、白朱古力慕斯、開心果朱古力脆脆

Upgrade your afternoon tea experience with one of your choices below:
可加購以下一款飲品以升級您的下午茶體驗：

HKD 688 per bottle for Nyetimber Classic Cuvee, West Sussex, England
港幣688元品嘗 Nyetimber 經典氣泡酒一瓶

HKD 120 per glass for Laurent Perrier La Cuvée Brut NV Champagne
港幣120元品嘗精選香檳一杯

HKD 60 per glass for So Jennie Paris Blanc Dry, Non-alcoholic Sparkling Wine
港幣60元品嘗精選無酒精氣泡酒一杯

HKD 40 per glass for Non-alcoholic Sparkling Tea
港幣40元品嘗精選一杯無酒精氣泡茶

THE LANGHAM AFTERNOON TEA
朗廷下午茶

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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。

HKD 828 for two (Includes two glasses of Nyetimber Classic Cuvee)
港幣828元 / 兩位 (包括 Nyetimber 經典氣泡酒兩杯)

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 (V)
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 · Milk 奶 · 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

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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 Crémeux, 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

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可加購以下一款飲品以升級您的下午茶體驗：

HKD 688 per bottle for Nyetimber Classic Cuvée, West Sussex, England
港幣688元品嘗Nyetimber經典氣泡酒一瓶



JING TEA SELECTION
JING 特色香茗

HKD
港幣

Assam Breakfast, Assam, India — 88
阿薩姆早餐茶，*印度阿薩姆*

Earl Grey, Ruhuna, Sri Lanka — 88
伯爵茶，*斯里蘭卡盧哈娜*

Darjeeling 2nd Flush, Darjeeling, India — 88
大吉嶺夏摘茶，*印度大吉嶺*

Organic Jade Sword, Hunan, China — 88
有機毛尖綠茶，*中國湖南*

Whole Chamomile Flowers, Croatia — 88
洋甘菊茶，*克羅地亞*

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

HKD
港幣

Premium 尊貴之選

Master Xu's Da Hong Pao (add HKD 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（另加港幣150元）
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 HKD 50) 108
高山烏龍茶（另加港幣50元）

Chinese 10 years Fermented Pu-erh (add HKD 50) 108
中國十年發酵普洱茶（另加港幣50元）

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

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

CHOCOLATE
朱古力

HKD
港幣

Palm Court Valrhona Chocolate 88
廷廊Valrhona香濃朱古力

FRESH FRUIT FLAVOURED ICED TEA
清新冰果茶

HKD
港幣

Lychee Garden (add HKD 20) 88
Iced tea with an Asian twist, served with fresh lemon and lychee
荔枝花園（另加港幣20元）
清甜荔枝及薄荷葉調製而成，充滿着亞洲風味

Mango Splash (add HKD 20) 88
A unique taste of mango iced tea with hints of fresh lime and green apple
熱情香芒（另加港幣20元）
新鮮芒果冰茶加入青蘋果及薄荷葉，味道鮮甜獨特

Happily Merrily (add HKD 20) 88
Iced Earl Grey Tea, Lemon Juice, Apple Juice
果漾狂歡（另加港幣20元）
凍伯爵茶、檸檬汁、蘋果汁

Golden P&P (add HKD 20) 88
Iced Jade Green Tea, Peach Syrup, Pineapple Juice, Lemonade
黃金曙光（另加港幣20元）
凍毛尖綠茶、白桃味糖水、菠蘿汁、檸檬汽水

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



@LanghamHK #LanghamHK

LanghamHongKong

小红书 香港朗廷酒店