



PALM COURT

CAKE SELECTIONS MENU

蛋糕精選



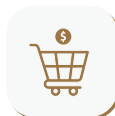
### **The Langham Fruit Chiffon Cake**

Light and fluffy genoise sponge cake paired with fresh fruits and whipped cream, creating a perfect balance of sweetness and refreshment.

朗廷鮮果忌廉蛋糕

法式海綿蛋糕配豐富多彩的新鮮生果及輕盈甜美的鮮忌廉，味道甜而不膩，清爽宜人。

\$368 1lb 磅 | \$688 2lb 磅





### **Mille-feuille**

#### **Mango/ Strawberry**

Caramelised puff pastry layers filled with Madagascar vanilla pastry cream and fresh mango or strawberry, showcasing exquisite taste and elegant style.

### **拿破崙蛋糕**

#### **芒果/士多啤梨**

焦糖千層酥皮配馬達加斯加雲呢拿吉士忌廉及新鮮芒果或士多啤梨，焦脆甘甜的滋味讓人愛不釋口。

\$368 1lb 磅 | \$688 2lb 磅





### **New York Cheesecake**

A rich and creamy cheesecake paired with tangy sour cream and fresh mixed berries. The simple yet irresistible taste is a timeless favourite for all taste buds.

### **紐約芝士蛋糕**

濃郁非凡的紐約芝士蛋糕完美搭配酸忌廉及新鮮雜莓，乃歷久不衰的經典之作。

\$368 11b磅 | \$688 21b磅





### **Blueberry Cheesecake**

Rich and creamy New York-style cheesecake is topped with a blueberry compote and fresh blueberries, a well-balanced flavour that is adored by confectionery enthusiasts.

### **藍莓芝士蛋糕**

濃厚馥郁的紐約芝士蛋糕上滿載藍莓醬及新鮮藍莓，酸甜得宜的組合深受客人喜愛。

\$368 11b 磅 | \$688 21b 磅





### **German Cheesecake**

A golden, light, and airy cheesecake with a hint of dark rum-infused raisin, setting it apart from classic confections.

#### **德國芝士蛋糕**

有別於經典芝士蛋糕，質感柔滑輕盈，混合帶有黑祿酒香氣的葡萄乾，口味馥郁獨特。

\$368 1lb 磅 | \$688 2lb 磅





### **Earl Grey and Pear Chocolate Mousse Cake**

A harmonious blend of earl grey tea cremeux, milk chocolate mousse, fresh pear, and chocolate sponge cake (contains nuts), making it a decadent dessert with chocolate and fruity flavours.

伯爵茶及啤梨朱古力慕絲蛋糕  
廚師選用伯爵茶忌廉，內藏牛奶朱古力慕絲、  
啤梨及朱古力海綿蛋糕 (含堅果)，  
於味蕾綻放豐盈果味。

\$368 1lb 磅 | \$688 2lb 磅







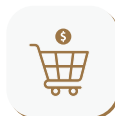
### **Hazelnut Dacquoise Delice**

A sweet creation with a crispy base, layers of silky chocolate and hazelnut, and edible gold leaf. The enticing aroma of nuts elevates this unforgettable dessert experience.

#### **榛子朱古力蛋糕**

蛋糕以香口脆片為基底，香滑朱古力醬與榛子互相交織，並以金箔作點綴，堅果香氣令人一試難忘。

\$368 1lb 磅 | \$688 2lb 磅







### **Dark Chocolate Crunchy Cake**

Featuring an airy, 72% premium French dark chocolate mousse with a deep flavour and light-as-feather velvety texture, matched with feuilletine base for a layered indulgence.

#### **黑朱古力脆片蛋糕**

廚師精心挑選72%法式黑朱古力製成幼滑慕絲，襯托香脆餅底及鬆軟蛋糕，帶出豐富的層次感。

\$368 1lb 磅 | \$688 2lb 磅





### **Pistachio Pave**

Indulge in the sensory experience of a smooth milk chocolate cream, layered with pistachio joconde, milk chocolate ganache, and topped off with a pistachio crunchy base.

#### **開心果脆脆**

蛋糕由細滑牛奶朱古力忌廉、開心果蛋糕及牛奶朱古力甘納許相間而成，伴以開心果酥脆餅底，是味蕾的極致享受。

\$368 1lb 磅 | \$688 2lb 磅



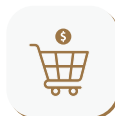


### **Mango Yuzu Mascarpone Mousse**

A tropical delight blending smooth mango mascarpone mousse, zesty yuzu cremeux, fresh mango - a delectable dessert to refresh the senses.

芒果柚子意式軟芝士慕絲蛋糕  
果香撲鼻的芒果意式軟芝士慕絲和柚子忌廉，  
配上鬆軟海綿蛋糕及鮮芒果，  
酸甜清新的甜點令人垂涎欲滴。

\$368 1lb 磅 | \$688 2lb 磅





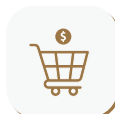
### **Pandan Coconut Cake**

The decadence of white mirror glaze coconut sponge cake infused with rich pandan custard cream, topped with lemongrass pineapple compote for an exquisite finish.

### **斑蘭椰子蛋糕**

淡雅高貴的白色鏡面椰子海綿蛋糕蘊含醇厚斑蘭吉士醬，上層飾以香茅菠蘿蜜餞，為糕點增添精緻感。

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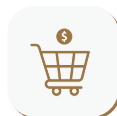




**For Special Occasions**

節日慶祝蛋糕

\$388 1lb 磅



All cakes contain gluten, eggs and dairy products. 全部蛋糕均含有麩質、蛋及奶類製品。

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。

48-hour advance notice for all cake orders is required. 請提前48小時預訂。

