

始于1865 • 世界豪华下午茶的诞生地

1865年，朗廷于伦敦首创全球首个豪华下午茶。
今以典藏之作《朗廷下午茶之书》致敬百年传承，
并携手英国皇室御用瓷器品牌Aynsley，
为您臻呈一场跨越世纪的英伦雅集。

甄选Aynsley诞生于19世纪的经典蝴蝶系列茶器。
色彩相间的ARTDECO杯身搭配立体蝴蝶把手，
宛如含苞待放的花朵。

四色茶器分别象征优雅、时尚、传奇与热诚。初秋午后，于八米穹顶之下，
循着英式传统顺序，依次品尝茶饮、咸点、司康与甜点，尽享纯正英伦风范。



1865年，英国伦敦丽晶街

彩蝶茶时

#THELANGHAMAFTERNOONTEA

下午 2 点至 5 点 14:00 – 17:00

经典下午茶每套 588 元供两位享用，每位宾客可享咖啡或茶畅饮
招牌下午茶每套 888 元供两位享用，每位宾客可享香槟或气泡茶畅饮

手指三明治及咸点

烟熏三文鱼配西洋菜辣根手指三明治

烤黄金甜菜根配山羊凝乳, 生菜三明治

玛萨拉鸡肉配哈里萨辣酱三明治

熟成韦斯特科姆切达干酪配酸辣腌杂蔬三明治

土豆饼配辣味蛋黄酱和腌制蛋

经典司康

现制干果英式松饼配康尔沃奶油，覆盆子酱和苦橙酱

蛋糕与甜点

新鲜水果奶油挞

杏仁萨布蕾，杏仁奶酱，香草英式奶油，新鲜水果

覆盆子茉莉茶蛋糕卷

茉莉花茶奶油，覆盆子巧克力奶油，香草蛋糕胚，覆盆子果酱

玫瑰荔枝巴巴蛋糕

巴巴蛋糕, 马斯卡布尼奶酪奶油, 荔枝啫喱

香草海盐焦糖千层酥

千层酥，香草香缇奶油，焦糖酱

以上价格以人民币计价且已包含服务费及税费。
如阁下对任何食物有过敏反应，请在点单前告知我们。
厨房已展示过敏原标志及部分原料“可能含有过敏源”标志，
我们不能保证菜单上的食物完全不含特定过敏原。

SINCE 1865 — WHERE LUXURY AFTERNOON TEA BEGAN

Since 1865, when The Langham, London introduced
the luxury afternoon tea to the world,
this timeless tradition has evolved with modern elegance.

At The Langham, Shanghai, Xintiandi,
we honor this legacy beneath an eight-meter atrium,
where ginger flower fragrance and
rose patterns on fine bone china evoke enduring grace.

With The Langham Afternoon Tea Book, we recreate the authentic British sequence:
fine tea, savories, scones, and sweets,
featuring Vanilla and Salted Caramel Millefeuille and Caraibe Tea Cake. Each sip and
bite is a journey where tradition and innovation converge.



Regent Street, London, 1865

COLOR TEA TIME
#THELANGHAMAFTERNOONTEA

14:00 – 17:00

Classic Afternoon Tea, CN¥588 per set for two, includes free-flow coffee or tea per person
Signature Afternoon Tea, CN¥888 per set for two, includes free-flow champagne or sparkling tea per person

Finger Sandwiches and Savouries

Smoked Salmon

With watercress and horseradish

Roasted Golden Beetroot

With goat's curd and lettuce

Masala Chicken

With Harissa sandwich

Aged Westcombe Cheddar

Pickled mixed vegetables

Potato Farls

With spiced mayo and pickled eggs

Freshly Baked Fruit Scones

Served with clotted cream and raspberry jam and bitter orange preserves

Cakes and Pastries

Season Fresh Fruit Cream Tartlet

Almond sable, almond cream, vanilla cream anglaise montee, fresh fruits

Raspberry and Jasmine Cake Rolls

Jasmine Mahalbia, raspberry whipped ganache, vanilla sponge, raspberry confit

Rose and Lychee Babas

Baba dough, mascarpone cream, lychee jelly

Vanilla and Salted Caramel Millefeuille

Inverted puff pastry, vanilla chantilly, caramel sauce

All prices are in Chinese Yuan and inclusive of service charge and taxes.
If you have any food allergies or intolerances, please let us know before you order.
As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings,
we cannot guarantee menu items will be completely free from a particular allergen.