

THE LANGHAM

SHANGHAI, XINTIANDI

ONCE UPON A TEA TIME

## 我们的下午茶 OUR AFTERNOON TEA

2025年，朗廷酒店品牌迎来品牌160周年庆典，  
这是朗廷悠久历史中的一个辉煌里程碑。  
自1865年，伦敦朗廷酒店开创了下午茶传统，  
至今这一经典仪式已焕发出新的光彩，融入现代优雅风尚。

在上海新天地朗廷酒店，我们通过艺术空间的沉浸式体验，  
将这段历史传承与现代风尚交融。  
八米挑空的空间中，粉玫瑰在精选的现代艺术作品间轻轻绽放。

姜花香气轻盈飘散，Wedgwood骨瓷上的玫瑰纹样唤起永恒的优雅。  
每一口茶都是时光的旅程，传统与创新在此交织融合。

In 2025, The Langham celebrates its 160<sup>th</sup> anniversary,  
a remarkable milestone in its rich legacy.  
Since 1865, when The Langham, London first introduced afternoon tea,  
this cherished tradition has blossomed worldwide,  
evolving with modern elegance.

This legacy is brought to life at The Langham, Shanghai, Xintiandi  
in an immersive art gallery experience, where heritage meets contemporary flair.  
Beneath the soaring atrium, blush-pink roses unfold amid  
a curated collection of modern artworks.

The essence of the ginger flower lingers in the air,  
while the rose patterns on Wedgwood china evoke timeless grace.  
Every sip of tea is a journey through time,  
where tradition and innovation converge.



## 朗廷经典下午茶

### THE LANGHAM CLASSIC AFTERNOON TEA

#### 咸点/SAVOURY

轻熏三文鱼塔塔

Lightly Smoked Salmon Tartare

40月龄伊比利亚野猪火腿

40-Month Aged Iberico Boar Ham

芒果牛油果脆筒

Mango and Avocado Cones

经典鸡肉三明治

Traditional Chicken Sandwich

金枪鱼三明治

Tuna Sandwich

#### 甜点/SWEET

草莓花蛋糕

Fraisier Blossom

暗夜交响曲

Noir

柚子挞

Yuzu Tartlet

凝萃

Crème de la Crème

旋转华尔兹

Rolling Rolling Rolling

现烤果干司康 | 凝脂奶油 / 覆盆子果酱 / 苦橙果酱

Freshly Baked Fruit Scones | Clotted Cream, Raspberry Jam, Bitter Orange Marmalade

下午2点至5点

14:00pm – 17:00pm

每套588元供两位享用，每位可选指定咖啡或茶一杯。

每桌另加CN¥200元可得2杯泰亭哲香槟。

CN¥588 per set for two, including one selected coffee or tea per guest.

Add CN¥200 for 2 glasses Champagne Taittinger.

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。

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.

## 我们的饼屋 OUR PASTRY SHOP

芒果热情果香草蛋糕 Mango Passion Vanilla Entremet	CN¥88
法式草莓奶油 Fraisier	CN¥88
荔枝莓果白巧克力柠檬慕斯蛋糕 Lychee Berry and White Chocolate Lemon Mousse	CN¥88
覆盆子开心果慕斯蛋糕 Raspberry Pistachio Mousse	CN¥88
烟熏库歆贝香蕉 Smoked Hukambi Banana	CN¥88

## 双人茶会 Afternoon Set for two CN¥408元

任选两款蛋糕 + 四份新鲜出炉的司康饼，搭配奶油、覆盆子和橙子果酱 +  
任选两杯朗廷茶或任何类型的咖啡  
Choose any two cake from our pastry shop + Four pieces of freshly baked  
scones served with clotted cream, raspberry and orange preserves +  
Any choice of 2 cups of The Langham Tea selection or any type coffee

以上价格以人民币计价且已包含服务费及税费。  
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## 红茶

### BLACK TEAS

格雷伯爵红茶  
斯里兰卡

**EARL GREY**  
Sri Lanka

格雷伯爵红茶采用优质红茶为基底，融入佛手柑精油，散发馥郁柑橘芳香，茶汤醇厚，余韵悠长。

Earl Grey tea is a distinguished black tea infused with bergamot oil, offering a rich, citrusy aroma and a well-rounded, lingering taste.

大吉岭夏摘红茶  
印度大吉岭

**DARJEELING SUMMER BLACK TEA**  
Darjeeling, India

大吉岭夏摘红茶素有“茶中香槟”美誉，经传统手工揉捻工艺精制而成。茶芽饱满，精细氧化后呈现金毫与琥珀色茶汤，溢满白麝香葡萄与杏桃清香。尾韵清冽，如高山冷泉流经舌尖，萦绕蜂蜜与木质调的温润余味。

Darjeeling summer-picked black tea, revered as the “Champagne of Tea,” is meticulously crafted using traditional hand-rolling techniques. The plump summer buds undergo refined oxidation, resulting in a golden and amber-hued infusion brimming with the delicate fragrance of white muscat grapes and apricots. The aftertaste is refreshingly crisp, akin to a mountain spring, with lingering notes of honey and warm wood.

玫瑰锡兰红茶

**CEYLON & ROSE**

乌瓦季风红茶基底经三次窈香，与整朵中国云南玫瑰缓慢烘焙，萦绕焦糖蜜韵与丝绒般的玫瑰芳香。尾调融合锡兰肉桂的微辛与洛神花的果酸，层次丰盈，如天鹅绒轻拂喉间。

The Uva monsoon black tea base undergoes three rounds of scenting before being gently baked with whole Yunnan roses. The amber-hued liquor carries a velvety fusion of caramel honey and rose essence, with a lingering finish interwoven with the subtle spice of Ceylon cinnamon and the tartness of roselle, evoking the sensation of velvet brushing against the throat.

## 英式早餐茶 ENGLISH BREAKFAST TEA

英式早餐茶是一款经典红茶拼配，口感醇厚浓郁，微带麦芽香气，兼具提神功效。精选阿萨姆、锡兰与肯尼亚红茶调和而成，适宜搭配牛奶或糖品饮。

English Breakfast tea is a classic blend of black teas renowned for its robust, malty flavour and invigorating character. Crafted from a harmonious selection of Assam, Ceylon, and Kenyan teas, it is best enjoyed with milk or sugar.

## 白茶 WHITE TEAS

### 白牡丹 WHITE PEONY 中国福建 Shanhugang Garden, Fujian, China

白牡丹白茶因银白芽叶镶嵌绿叶间，形似花朵而得名。甄选一芽一叶或一芽二叶，茶汤清澈透亮，口感甘醇柔和，绽放淡雅花香与蜜韵。

White Peony is a distinguished white tea named for its silvery buds nestled among green leaves, resembling a blooming flower. Carefully crafted from one bud and one or two leaves, its infusion is crystal clear, with a naturally sweet, mellow taste and delicate floral and honeyed notes.

## 绿茶

### GREEN TEAS

特级龙井茶  
中国浙江

**LONGJING TEA SUPREME**  
Zhejiang, China

明前龙井珍贵独特，呈“糙米色”，经非遗手工技艺炒制，茶叶扁平匀整，散发鲜嫩栗香。80°C热水激发茶氨酸甘甜，茶汤荡漾兰花芬芳与炒青豆韵。Pre-Qingming Longjing is highly prized for its signature “brown rice colour,” meticulously handcrafted using time-honoured techniques. The flat, uniform leaves release a delicate chestnut aroma, while brewing at 80°C unlocks the tea’s sweet umami richness, intertwined with orchid fragrance and a subtle stir-fried green bean undertone.

## 乌龙茶

### OOLONG TEAS

蜜兰香凤凰单枞  
中国广东

**PHOENIX HONEY ORCHID**  
Guangdong, China

蜜兰香凤凰单枞乌龙茶源自广东凤凰山，以馥郁蜜兰香气和醇厚滋味闻名。茶条紧结，汤色金黄透亮，茶香高扬，口感醇厚饱满，回甘绵长。Phoenix Honey Orchid is a premium oolong tea from Fenghuang Mountain, Guangdong, celebrated for its enchanting honey-orchid fragrance and rich taste. The leaves are tightly twisted, producing a golden, radiant infusion with a pronounced aroma, a smooth, full-bodied flavour, and a lingering sweet aftertaste.

黄金桂乌龙茶  
中国福建

**YELLOW GOLD**  
Fujian, China

黄金桂是闽南乌龙茶的瑰宝，以“如兰似桂”的芬芳与金黄透亮的茶汤色泽著称，素有“茶中香水”之誉，是安溪四大名茶之一。Yellow Gold is a treasured oolong from southern Fujian, celebrated for its “orchid-like osmanthus” fragrance and luminous golden infusion. Revered as the “perfume of tea,” it stands as one of Anxi’s four renowned teas.



## 草本茶

### HERBAL INFUSIONS

#### 茉莉银针 JASMINE SILVER NEEDLE

中国云南 Yinpan Garden, Yunnan, China

茉莉银针以白毫银针早春嫩叶为茶坯，结合新鲜茉莉花精心窈制而成。茶芽饱满披毫，形似银针，色泽油润；冲泡后，茶汤清亮透澈，花香馥郁绵长，茶芽于杯中亭亭玉立，宛若雪花飘落，美不胜收

Jasmine Silver Needle is delicately crafted from early spring White Hair Silver Needle buds and scented with fresh jasmine blossoms. The tea's plump, downy buds glisten like silver needles, and when steeped, the infusion remains brilliantly clear, exuding an enduring floral aroma. The buds elegantly stand upright in the cup, reminiscent of drifting snowflakes, creating a mesmerising visual experience.

#### 茉莉龙珠 JASMINE PEARLS

中国福建 Fujian, China

茉莉龙珠以优质绿茶为茶坯，融合多次茉莉花窈制工艺。茶叶紧卷成珠，色泽翠绿，汤色清澈，花香馥郁，口感清新甘甜。

Jasmine Pearls are meticulously crafted from premium green tea, undergoing multiple rounds of jasmine scenting. The leaves are tightly rolled into pearls, boasting a vibrant green hue, a crystal-clear infusion, an opulent floral aroma, and a refreshingly sweet taste.

胎菊茶      **CHRYSANTHEMUM BUDS**

胎菊甄选杭白菊未绽花蕾，蕴含浓郁花香与甘甜口感。茶汤澄澈怡人，兼具清热解毒、明目及抗氧化功效，乃菊花茶臻品。

Chrysanthemum Buds are handpicked from unopened Hangzhou white chrysanthemum flowers, offering a concentrated floral aroma and natural sweetness. The tea infusion is pure and soothing, known for its cooling, detoxifying, and antioxidant properties, making it a premium choice among chrysanthemum teas.

薄荷叶      **PEPPERMINT**

薄荷叶富含天然薄荷醇，采用低温锁香工艺，保留翠绿叶片与精油结晶。冲泡后，冰沁清爽，交融草本鲜香、青柠甘甜与紫罗兰余韵。。

Peppermint leaves, rich in natural menthol, are preserved through low-temperature fragrance-locking technology. When brewed, they deliver an invigorating icy coolness, interwoven with fresh herbal notes, lime sweetness, and a delicate violet finish.