

## WONDERLAND TEA WITH WEDGWOOD \$78

### SANDWICHES

Braised Lamb Rilette, Medjool Date Jam, Pickled Celery, Frisee

Grilled Chicken Breast, Tomato Aioli, Buffalo Mozzarella, Arugula

Butternut Squash Tartlet, Brussels Sprouts, Fresh Ricotta, Pepitas

Shaved Cucumber, Curried Garbanzo Spread, Charred Peppers, Cous Cous

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### SCONES

Rum Raisin Scone

Chocolate Chai Scone

*Served with Christmas Jam, Chocolate Pastry Cream and Devonshire Cream*

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### DESSERTS

Sticky Toffee Pudding, Caramel Sauce, Toffee Crunch

Black Forest Tart, Dark Cherry Gelee, Chocolate Custard

White Chocolate Gateau, Cinnamon Sour Cream Cake, Orange Marmalade

"Hot Chocolate", Milk Chocolate Pot de Crème, Marshmallow

Mignardise: Shortbread Kiss, Mint Chocolate Ganache, Vanilla Spice Diamant

*\*Ask your tea sommelier about our:*

### LANGHAM SIGNATURE TEA \$150

### CHAMPAGNE & SPARKLING WINE

Luca Paretti LOVO, Brut, Prosecco, NV	13/65
IVY, Blanc de Blancs, Crémant de Bourgogne, NV	15/75
Perrier-Jouët, "Grand Cuvée", Brut, Epernay, Champagne, NV	22/110
Moët & Chandon, Brut Impérial Champagne, NV	26/130
Perrier-Jouët Blason Rosé, Champagne, NV	38/190

*Please inform us of any allergies or dietary restrictions when placing your order. Some items are prepared raw or undercooked or cooked to order. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions*

# TEA SELECTIONS

## HOLIDAY FEATURE BLEND

### NUTCRACKER

Full-bodied Ceylon Black Tea

Infused with the rich flavors of hazelnut and aromatic vanilla



#### **GYOKURO ASAHI**

Japanese green tea, fresh and sweet, grassy with complex palate and lingering finish, high antioxidants, low caffeine

#### **CHUN MEE**

A smooth and subtle green tea known for its delicately shaped leaves, known as 'Precious Eyebrows' in China

#### **HIGH MOUNTAIN OOLONG**

From the mountains of Eastern Taiwan, notes of wheat, honey, floral and melon

#### **ENGLISH BREAKFAST**

*(available decaffeinated)*

Traditional English breakfast tea, coppery color, without the caffeine

#### **FIRST FLUSH DARJEELING**

Black Indian tea with a haunting muscatel flavor, yet delicate and light

#### **SENCHA FURUJYU CHA**

Japan's most popular natural leafed tea, with rich notes of hay, a lively character and a tannic finish

#### **JASMINE PEARL**

Flowering jasmine blossom, white tea with medium character, rare finesse, low caffeine

#### **PURE ASSAM**

A brisk, bold black tea with a strong malty character

#### **IMPERIAL EARL GREY**

*(available decaffeinated)*

Organic blend of black tea saturated with the finest oil of bergamot fruit

#### **LAPSANG SU CHONG**

Savory, smoky, slightly cool and menthol. Crisp with sweet pine flavor

## TEA BLENDS EXCLUSIVE TO THE LANGHAM

#### **THE LANGHAM BLEND**

A sophisticated twist on a classic English breakfast

#### **SILK ROAD BLEND**

Finest white tea with aromatic jasmine flowers, combined with delicate pink whole Iranian rosebuds

#### **CHILDREN'S TEA**

South African rooibos blended with sweet, fruity rhubarb for a unique taste and aroma

#### **PALM COURT BLEND**

Unique blend of finest quality Chinese white tea, hibiscus flowers, rosehip and pink rose petals

#### **ENGLISH FLOWER**

Colorful and aromatic combination of chamomile flowers, rose petals, elderflowers and heather flowers

#### **WEDGWOOD ORIGINAL**

Black Indian and Kenyan tea with powerful hints of malty sweetness and caramelized sugar kept exclusively in the Langham Tea Vault

## HERBAL TEA SELECTIONS

#### **CHAMOMILE FLOWERS**

A tranquil and calming herbal infusion of sweet and apple-fragrant golden chamomile blossoms harvested from the fertile plains in the Nile Valley of Egypt

#### **PEPPERMINT LEAVES**

Refreshing herbal infusion with an amazing minty and uplifting aroma with a sweet and minty finish

## INFUSIONS & FLAVOURED SELECTIONS

#### **VANILLA ROOIBOS**

Organic house blend of vanilla and oranges

#### **NOBO WHOLE FRUIT**

A superfood sensation, blend of wild strawberries, aromatic blackberries and raspberries, rich and bright. Refined with a melange of red and black currants

#### **PEACH WITH FLOWERS**

Rounded, mellow black tea balanced with the sweet taste of peaches and finished with marigold flowers

#### **ENGLISH APPLE**

Chinese black tea with the fragrant flavor of orchard apples

#### **SHANGHAI ROSE**

High quality black Chinese tea layered with sweet rose petals

#### **GINGER BLACK**

Powerful, lively black tea balanced with the spiciness of oriental ginger

#### **MANGO OOLONG**

Full flavored, lively oolong with jasmine and mango essence.

#### **MASALA BLACK CHAI**

Freshly hand-ground spices: cardamom, cinnamon, ginger, pepper and cloves – and Indian black tea



## VALENTINE'S DAY TEA AT THE LANGHAM \$78

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### SANDWICHES

Yukon Gold Potato Blinis, Sturgeon Caviar, Crème Fraiche, Chives

Beetroot Cured Octopus, Kumquats, Zucchini, Cipollini Onions

Peekytoe Crab Salad, Aji Amarillo, Fennel, Hearts of Palm, Citrus

Caramelized Bosc Pear, Bijou Goat Cheese, Honey Comb, Hazelnuts

Fresh Shucked Oysters, Ruby Grapefruit Mignonette, Chili, Yuzu Tobiko

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### SCONES

Vanilla Scone

Chocolate Scone

*Served with Strawberry Jam, Dark Chocolate Fudge and Devonshire Cream*

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### DESSERTS

Bleeding Heart Macaron, Black Cherry Gel, Chocolate Cherry Ganache

White Chocolate Verrine, Raspberry Mousse, Dark Chocolate Brownie

Milk Chocolate Passion Tartlet, Passion Fruit Curd, Chocolate Nougatine

Caramel Éclair, Caramel Cremeux, Caramel Glaze

*\*Ask your tea sommelier about our:*

## LANGHAM ANNIVERSARY TEA \$150

### CHAMPAGNE & SPARKLING WINE

Luca Paretti LOVO, Brut, Prosecco, NV	13/65
IVY, Blanc de Blancs, Crémant de Bourgogne, NV	15/75
Perrier-Jouët, "Grand Cuvée", Brut, Epernay, Champagne, NV	22/110
Moët & Chandon, Brut Impérial Champagne, NV	26/130
Perrier-Jouët, "Blason Rosé", Brut, Epernay, Champagne, NV	38/190
Canard Duchêne, Brut Rosé, Montagne de Reims, Champagne NV	30/150

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## TEA SELECTIONS

### GYOKURO ASAHI

Japanese green tea, fresh and sweet, grassy with complex palate and lingering finish, high antioxidants, low caffeine

### CHUN MEE

A smooth and subtle green tea known for its delicately shaped leaves, known as 'Precious Eyebrows' in China

### HIGH MOUNTAIN OOLONG

From the mountains of Eastern Taiwan, notes of wheat, honey, floral notes, and melon

### ENGLISH BREAKFAST

*(available decaffeinated)*

Traditional English breakfast tea, coppery color, without the caffeine

### FIRST FLUSH DARJEELING

Black Indian tea with a haunting muscatel flavor, yet delicate and light

### SENCHA FURUJYU CHA

Japan's most popular natural leafed tea, with rich notes of hay, a lively character and a tannic finish

### JASMINE PEARL

Flowering jasmine blossom, white tea with medium character, rare finesse, low caffeine

### PURE ASSAM

A brisk, bold black tea with a strong malty character

### IMPERIAL EARL GREY

*(available decaffeinated)*

Organic blend of black tea saturated with the finest oil of bergamot fruit

### LAPSANG SU CHONG

Savory, smoky, slightly cool and menthol. Crisp with sweet pine flavor

## TEA BLENDS EXCLUSIVE TO THE LANGHAM

### THE LANGHAM BLEND

A sophisticated twist on a classic English breakfast

### SILK ROAD BLEND

Finest white tea with aromatic jasmine flowers, combined with delicate pink whole Iranian rosebuds

### CHILDREN'S TEA

South African rooibos blended with sweet, fruity rhubarb for a unique taste and aroma

### PALM COURT BLEND

Unique blend of finest quality Chinese white tea, hibiscus flowers, rosehip and pink rose petals

### ENGLISH FLOWER

Colorful and aromatic combination of chamomile flowers, rose petals, elderflowers and heather flowers

## HERBAL TEA SELECTIONS

### CHAMOMILE FLOWERS

A tranquil and calming herbal infusion of sweet and apple-fragrant golden chamomile blossoms harvested from the fertile plains in the Nile Valley of Egypt

### PEPPERMINT LEAVES

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## INFUSIONS & FLAVOURED SELECTIONS

### VANILLA ROOIBOS

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### PEACH WITH FLOWERS

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### ENGLISH APPLE

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### SHANGHAI ROSE

High quality black Chinese tea layered with sweet rose petals

### GINGER BLACK

Powerful, lively black tea balanced with the spiciness of oriental ginger

### MANGO OOLONG

Full flavored, lively oolong with jasmine and mango essence.

### MASALA BLACK CHAI

Freshly hand-ground spices: cardamom, cinnamon, ginger, pepper and cloves – and Indian black tea

## TEA VAULT SELECTION

### WEDGWOOD ORIGINAL

Black Indian and Kenyan tea with powerful hints of malty sweetness and caramelized sugar

## CHINESE NEW YEAR TEA WITH WEDGWOOD \$68

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### SANDWICHES

Hoisin BBQ Pork Belly Spring Roll, Cucumber, Kewpie, Aioli, Snow Pea Shoots

Ginger Soy Big Eye Tuna, Sweet Onion, Wakame, Furikake, Wonton Crisp

Fermented Black Garlic Tofu, Vegetable Kimchee, Edamame Beans, Fried Noodles

Chinese Five Duck Breast, Scallion Pancake, Sweet Chili Sauce, Cilantro

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### SCONES

Traditional Scone

Almond Black Sesame Scone

*Served with Lemon Yuzu Curd, Orange Marmalade and Devonshire Cream*

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### DESSERTS

Green Tea Macaron, Jasmine Green Tea Ganache

Passion Fruit Éclair, Vanilla Pate a Choux, Passion Fruit Curd

Five Spice Chocolate Cake, Devil's Food, Chocolate Ganache, Orange Marmalade

Lychee Plum Tart, Egg Custard, Lychee Mousse, Red Plum

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# PAVILION

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## DESSERTS 12

Choux Donut, *Blueberry Compote, Buttermilk Ice Cream*

Brown Butter Cake, *Fried Ice Cream, Salted Caramel Sauce*

Carrot Cake Roulade, *Carrot Gelee, Cream Cheese Mousse, Candied Walnuts*

Lemon Pavlova, *Lemon Cream, Coconut Dacquoise, Lemon Crouton*

Grandma’s Chocolate Cake, *Dark Chocolate Ganache, Roasted Cocoa Ice Cream*

Stroopwafel, *Apple Caramel, Apple Cider*

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## SPECIALTY COFFEES

La Colombe Coffee	5
La Colombe French Press	8
La Colombe Specialty Coffee	7
Hot Chocolate	7
Tealeaves Teas	5

*For Parties of six or more an 18% gratuity will be added to your bill*

*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.*

# PAVILION

*Served Daily 6pm-8pm*

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<b>warm asiago bread</b> , whipped 'nduja, local honey	5
<b>green city market veggies</b> , whipped boursin, fresh herbs	12
<b>smoked burrata crostini</b> , squash, radicchio jam, almonds	14
<b>charred-tar</b> , tenderloin, A1 aioli, fried quail eggs, truffle oil	17
<b>ahi poke lettuce cups</b> , crispy chicken skin, white soy, sriracha, avocado	18
<b>crab toast</b> , avocado, radishes, old bay, lemon aioli	16
<b>chicken &amp; waffles</b> , buckwheat waffles, bacon, b&b pickles	22
<b>crispy thai chicken wings</b> , peanuts, lime, fresh herbs	14
<b>picadillo empanadas</b> , ground beef, olives, red peppers	19
<b>pibil mangalitsa pork tostadas</b> , avocado, crema, serrano	14
<b>little mac's</b> , american cheese, mac sauce, b&b pickles,	17

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<b>the mac</b> , prime beef burger, mac sauce, american cheese, b&b pickles	23
<b>grilled lamb burger</b> , grilled flatbread, tzatziki sauce, fresh herbs	21

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<b>mushroom flatbread</b> , caramelized onions, blue cheese, port reduction	18
<b>prosciutto flatbread</b> , arugula, lemon, olive oil	18
<b>margherita flatbread</b> , mozzarella, parmesan, tomato	15

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# PAVILION

## SPARKLING

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## WHITE WINE

Huff, Riesling, Rheinhessen, 2015	12/60
Tiefenbruner, Pinot Grigio, South Tirol, 2016	14/70
Fillaboa Albarino, Rias Baixas, 2015	14/70
Foucher-Lebrun, “Le Mont”, Sancerre, 2016	15/75
Ehlers Estate, Sauvignon Blanc, St. Helena, 2016	17/85
Le P’tit Paysan, Chardonnay, Monterey, 2015	16/80
Domaine Eden, Chardonnay, Santa Cruz Mountains, 2013	25/125
Vie Vité, Cinsault/Syrah/Grenache, Côtes du Provence, 2016	14/65

## RED WINE

Siduri, Pinot Noir, Willamette Valley, 2015	17/ 85
Presqu’île, Pinot Noir, Santa Maria Valley, 2013	22/110
Domaine des Escarvailles, Côtes du Rhône-Seguret, 2014	12/60
Hunt & Harvest, Cabernet Sauvignon, Napa Valley, 2015	18/ 90
Tenuta dell’ Ornellaia, Sangiovese, Merlot, Tuscany, 2015	16/80
Bootleg, Merlot, Petit Syrah, Zinfandel, Napa Valley, 2012	21/ 105

## DIGESTIF

Churchill’s 10yr Tawny Port	12
Hennessy V.S.O.P	22
Limoncello	10
Luxardo Amaro	8
Green Chartreuse V.E.P.	32
Louis XIII	200