



PALM COURT

TIFFIN AT THE LANGHAM

# TIFFIN

## AN ELEGANT AFTERNOON TEA RITUAL

Tiffin at The Langham is the most enchanting way to spend time with friends, family and colleagues. Indulge with delicious afternoon tea treats and an extensive range of the world's finest tea and Champagnes.

The tradition of afternoon tea was started by Lady Anna, the 7th Duchess of Bedford, in the 1840s and first served at The Langham, London in 1865.

We are now delighted to also serve this every afternoon in the sumptuous surroundings of Palm Court.

Tiffin is the name that The Langham has chosen to best describe the delicacy, decadence and delight of taking one of life's most enchanting pleasures – afternoon tea.

## HERBAL INFUSIONS

### **Pure Chamomile Flowers**

A fragrant and delicate tea with apple, fine herb and floral notes that fuse into a mild and sophisticated taste. Bright, clean and wonderfully calming. Caffeine free.

### **Pure Peppermint Leaves**

A natural infusion that produces a sparkling, cooling and uplifting caffeine free beverage that it said to aid digestion.

### **Natural Rosehip with Hibiscus**

A reddish, strong and fruity infusion that is said to be a good source of vitamin C and is also caffeine free. Best taken without sugar, or with a touch of honey if sweetness is desired.

## ICED TEA

### **Rose C'est la Vie**

"Rose is the life" - Marcel Duchamp

An elegant blend of Chinese silver needle white tea, rosehip peel and hibiscus flower sweetened with natural honey.

### **Pharaoh of the Orient**

Egyptian chamomile flowers with pure peppermint leaf delicately seasoned with liquorice root. A soothing and awakening herbal tisane.

### **Darjeeling Fling**

Summer flush Darjeeling from the mountainous Himalaya's with characteristic muscatel sweetness, summer stone fruit nectar.

### **Afghani Kewah**

An awakening brew of full body hand rolled gunpowder green tea spiced with exotic cardamom seed, ginger, slivered almond and saffron.

### **The green Samurai**

Iced Matcha green tea with a rich marine and pleasant savoury 'umami' flavour, blended smooth and served with kiwifruit and milk.

## SELECTION OF COFFEES

Short black	Long black	Macchiato	Cappuccino
Flat white	Latte	Mochaccino	Chai latte

## HOT CHOCOLATE

Dark, milk, or white

## FLAVOURED BLACK TEAS

### **Single Estate Nilagama Earl Grey**

Crafted with a Nilagama Estate Flower Broken Orange Pekoe, this tea is distinctive bergamot orange/citrus.

### **Mango Scented Dombagastalawa Estate**

A fragrant and luxurious tea, the alluring flavour and aroma of tropical mango produces a refined and delicious tea. Best taken without milk. Flower Broken Orange Pekoe.

### **Ginger and Rose Scented Dombagastalawa Estate**

A tea with a gentle yet rich aroma and flavour is reminiscent of Turkish Delight with a touch of throat warming ginger flavour. An indulgent and aromatic tea. Best taken without milk. Flower Broken Orange Pekoe.

### **Ceylon Artisanal Spice Chai**

A natural chai recipe that combines clove, ginger, cinnamon and lemongrass with a medium strength Ceylon Single Estate Tea. A deliciously full bodied and spicy chai that leaves the palate invigorated and fresh.

## GREEN TEAS

### **Imperial China Natural Jasmine Green Tea**

A natural and ancient combination of fragrant jasmine flowers and green tea produces a clean, delicate character with a delightful floral aroma. Best taken straight.

### **Kandy Gunpowder Green Tea**

A Ceylon Green Tea from the Kandy region of Sri Lanka extends a brightness with a citrus note that lends to a refreshing finish. Best taken with lemon.

## WHITE TEAS

### **Imboolpitiya Estate Silver Tips**

This is a wonderfully indulgent tea in its most purest form. Artfully handpicked from the bud of the Camellia Sinensis tea plant. Lightly fruity with grape, honey and floral notes. Extremely rich in antioxidants. Best taken straight.



# TIFFIN

## THE EVOLUTION OF AFTERNOON TEA

For the men of 19th century London it was commonplace to enjoy long extensive lunches punctuated with discussions of business and politics. By the 1840s this trend had resulted in evening meals becoming smaller and being served later, usually around 8.30pm in the evening. Women, as a result, were left with a very long break between meals as they waited for their husbands to return home for the evening meal.

Enter our heroine, Lady Anna the 7th Duchess of Bedford (1783-1857). Tradition states that it was the Duchess who, finding herself hungry and experiencing a “sinking feeling” in the afternoon, began to have her servants sneak her a pot of tea and a few breadstuffs.

Soon, the Duchess, who was one of Queen Victoria’s ladies-in-waiting, began to invite friends to join her in her rooms at Belvoir Castle for an afternoon meal of cakes, sandwiches, assorted sweets and, of course, tea.

By 1865, The Langham, London, as the first grand hotel of Europe, was also the first to offer “afternoon tea” as the concept had taken hold. This tradition continues today in the form of Tiffin which is served every afternoon at Langham hotels the world over. The Langham, Auckland is delighted to be the home of Tiffin in New Zealand but The Langham, London can lay claim to being the original home of afternoon tea – with a bit of help from the Duchess of Bedford of course.

## BLACK TEAS

### **Lover’s Leap**

An amber tea with highlights of gold and a delightfully elegant and refreshing character. Bright, gentle and light with citrus, tropical fruit and floral notes. Best taken without milk.

### **Rilhena Estate**

A rich Ceylonese tea with a touch of malt and hints of fig and stewed fruit. A full bodied and powerful tea that takes milk well. Pekoe 1.

### **Dombagastalawa Estate**

A medium bodied tea with a noble personality enhanced by its brightness and rich character complemented by a light malt note. Milk is optional. Broken Orange Pekoe Special.

### **Imboolpitiya Estate**

A low to mid elevation grown Ceylonese tea with medium body. Bright and clean, with orange and burgundy hues producing an olive and herbal aroma. Milk is optional. Flowery Broken Orange Pekoe.

### **Mahagastotte Estate**

A golden orange tea with a pleasing fresh, citrus note. Having a regal personality, it is medium strength and refreshingly elegant. Broken Orange Pekoe.

### **Somerset Estate**

Related to English Breakfast, this brisk, bright and full bodied tea typical of traditional breakfast teas that the Dimbula Valley of Sri Lanka is famous for. Milk is optional. Broken Orange Pekoe.

### **Darjeeling**

A majestic Indian Tea grown in the foothills of the Himalayas. Gentle and elegant, with a golden orange liquor that offers a bright mellow taste with a floral finish. Best taken without milk.

### **Rilhena Estate Ceylon Souchong**

This low elevation tea has been produced by being smoked gently over the embers of cinnamon wood leaving a hint of spicy sweetness. A rare tea that ranks as an equivalent to a fine Islay Malt Whisky. Milk is optional.

## SELECTION OF TEAS

### THE LANGHAM TEAS

**The Langham is delighted to offer two bespoke teas, blended exclusively for Langham hotels by our international Master Tea Blender.**

#### **The Langham Blend**

Based on the classic English Breakfast, this sophisticated blend includes First Flush Darjeeling, Uva, Assam. This blend has been designed to be enjoyed with or without milk.

#### **Palm Court Exotic Blend**

A blend of Chinese Fujian white tea, hibiscus flowers, rosehip peel and pink rose petals infused into a pretty pink hue.

#### **English Flower Blend**

The English countryside is brought to life in this herbal and floral blend, featuring chamomile, rose petals, elderflowers, heather flowers, lavender and cornflowers.

#### **Silk Road Blend**

The finest Chinese Silver Needle white teas blended with aromatic jasmine and Iranian rosebuds.

*Enjoyed your tea? The Langham Blend and Palm Court Exotic Blend are available for purchase in gorgeous 80 gram presentation tins for \$30.00 each.*

### TEA SOMMELIER

To further complement your enchanting Tiffin experience, The Langham's expert Tea Sommelier will be on hand with detailed tea knowledge to share with guests.

### THE TEA MAKER'S PRIVATE RESERVE FROM THE DILMAH FAMILY

Rare, handpicked tea, chai and infusions chosen to present the indulgent pleasure of tea. The Teamaker's Private Reserve is an eclectic collection of rare, fine teas. Personally selected by Merrill J. Fernando, founder of Dilmah, they are chosen to represent the indulgent pleasure in tea. Expressed in a myriad of flavours, textures and colours, the teas range from the artful elegance of Ceylon Single Estate Silver Tips from Imboolpitiya Estate to the pungent, smoky Ceylon Souchong from Rilhena Estate. These exquisite Single Estate Teas have been selected from the lush tea gardens of Sri Lanka, India and China. The Langham, Auckland is the only hotel in the world to be serving these exclusive Tea Maker's Private Reserve Teas, which have been lovingly chosen from the finest tea estates in the world.



## TIFFIN

Served daily

First sitting 11.30am - 2.00pm

Second sitting 2.30pm- 4.30pm

Ham sandwich

Roast beef sandwich with horseradish cream

Egg sandwich with watercress

Cucumber sandwich with lemon cream cheese

Beetroot macaroon with goat cheese

Drunken chicken, cider, lentil salad with melon salsa

Curried sable with spicy mango cream and prawns

Spinach profiteroles filled with smoked salmon mousse

Plain and Grand Marnier scones

Home-made jams: strawberry and champagne, ginger and rhubarb,  
orange and whisky, Meyer lemon marmalade with elderflower liquor

Clotted cream

Orange and caramel tart

Chocolate and hazelnut mousse

Strawberry cake pop

Souchong chocolate marquise

Passion fruit tartlet

Battenberg cake

## TIFFIN

Tiffin includes your choice of a selected tea or coffee

Monday to Friday - \$49 per adult

Saturday-Sunday - \$54 per adult

Children aged 5 to 12 years old are half price,  
children 4 years old and under are complimentary

## CHAMPAGNE TIFFIN

Champagne Tiffin is served with a glass of

Louis Roederer Brut NV Champagne

Monday to Friday - \$69 per adult

Saturday-Sunday - \$74 per adult

Rose Champagne Tiffin is served with a glass of

Louis Roederer Rosé Vintage Champagne

Monday to Friday - \$79 per adult

Saturday-Sunday - \$84 per adult

All prices are inclusive of GST.

Please note a surcharge of 2% applies when paying by credit card.

Complimentary WiFi available.