

THE LANGHAM

MELBOURNE

THE CHOCOLATE BAR - SATURDAY & SUNDAY

SCONES

Chocolate chip scones and buttermilk scones
with strawberry and rose petal preserve, lemon curd and clotted cream

WARM SAVOURIES

Aromatic chicken, orange blossom and thyme in puff pastry pies
Basil, ricotta, fig and toasted cashew glazed pops

SANDWICHES

Smoked Salmon sandwiches with horseradish crème fraiche and baby capers
Free range chicken and chives sandwiches
Cucumber ribbon sandwiches
Prosciutto and brie cheese sandwiches
Cream cheese and chives sandwiches

DESSERTS

KARALLA (GF)

Mango jelly 66% praline mousse, milk chocolate rice krispy bar

THREE CHOCOLATES (GF)

61% chocolate, Ivoire 35% vanilla, milk and dark chocolate lightened, mousse orange brulee.

DULCEY & EXOTIC MARMALADE PANNA COTTA

Valrhona dulcey panna cotta, almond steusel, passionfruit, banana marmalade

BERMUDAS (GF)

Chocolate remeux, lemon grass jelly, chocolate almond cake

DULCEY CHOCOLATE TART

Hazelnut pate sablee, chocolate ganache

KALINGO

Coconut pineapple confit, chocolate mousse, pistachio biscuit

ECLAIR LI CHU

Sable crumble, choux pastry, dark chocolate cream

ST GERMAINE (GF)

Milk chocolate, galaxie noir, dark chocolate bavarian

GREEN TEA VOYAGE CAKE (GF)

Green tea almond sponge, dark chocolate couverutre, ganache, raspberry

BEVERAGES

A glass of sparkling wine or tropical mocktail
Wedgwood tea, Langham blend tea & espresso coffee.

DIETARY REQUIREMENTS

Please note we can accommodate gluten free, dairy free or fructose high teas stands if the guest has only ONE of these requirements.
We can also accommodate vegetarian and guests with traces of nuts (not anaphylaxis). Please inform us upon booking including guest/s name.