



傳統英式下午茶的由來  
History of English Afternoon Tea

在英國維多利亞時代(西元1819-1901年)，貝德芙公爵夫人安娜瑪麗亞(Anna Maria)女士，每到下午時刻就意興闌珊、百般無聊，心想此時距離穿著正式、禮節繁複的晚餐Party還有段時間，可是又感覺肚子有點餓；於是就要女僕在她的起居室準備幾片烤麵包、奶油以及茶，吃完後她覺得這樣的下午茶實在是相當完美的點心。後來，安娜女士就開始邀請知心好友們在她的起居室加入她的下午茶會，伴隨著茶與精緻的點心，同享輕鬆愜意的午後時光，沒想到一時之間，在當時貴族社交圈內蔚為風尚，名媛仕女趨之若鶩；直到今天，已儼然形成一種優雅自在的下午茶文化，也成為正統的『英國紅茶文化』，這也是《維多利亞下午茶》的由來。

According to legend, one of queen victoria's (1819-1901) ladies-in-waiting, Anna Maria Stanhope (1783-1857), known as the duchess of bedford, is credited as the creator of afternoon teatime. Because the noon meal had become lighter, the duchess suffered from "A Sinking Feeling" at around four o'clock in the afternoon. At first, the duchess had her servants provide her a pot of tea and some breadstuffs. Adopting the european tea service format, she invited friends to join her for an afternoon meal at five o'clock in her rooms at belvoir castle. The menu centred around small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea. This summer practice proved so popular that the duchess continued it when she returned to London, sending cards to her friends asking them to join her for "Tea and a walk in the fields." The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses.

## 傳統英式下午茶 English Afternoon Tea

It gave us great pleasure  
to continue the tradition of  
English afternoon tea.

NT\$890每位/per person

### 鹹點 Savouries

鮭魚酥盒

Salad Tonnata with Puff Pastry

漢堡肉排塔襯鵪鶉蛋

Burger Steak with Quail Egg

全麥起司火腿三明治

Cheese & Ham Whole Wheat Sandwich

主廚特製鹹塔

Chef's Special Tart

### 甜點 Sweets

TWG馬卡龍

TWG Macaron

英式葡萄司康

British Raisin Scone

香濃花生夾心布朗尼

Brownie with Peanut Stuffing

千層蛋糕

Mille Crepe Cake

慕斯蛋糕

Mango/ Strawberry Mousse

手工餅乾

HandmadeCookie

冰淇淋(2球)鬆餅(2片)

Ice Cream Waffle



TWG柑橘花茶

TWG Chamomile

TWG皇家大吉嶺

TWG Royal Darjeeling

TWG波本香草紅茶

TWG Vanilla Bourbon Tea

TWG熱帶水果綠茶

TWG Waterfruit Green Tea

## 單點 A La Carte

水果聖代

Fruit Sundae

\$350

手工餅乾(4片)

Handmade Cookies(4pcs)

\$ 90

冰淇淋鬆餅(2片)

Ice Cream Waffle(2pcs)

\$250

奶油蜂蜜鬆餅(單片)

Cream with Honey Waffle(1piece)

\$120

綜合水果冰淇淋鬆餅

Ice Cream Waffle with Mix Fruits

\$300

綜合甜品集

Mix Dessert Platter

\$180

## 茶 Tea

果香白毫

White Orchard

\$230

柑橘花茶

Chamomile Citrus

\$230

伯爵茶

Earl Grey

\$230

薄荷馬鞭草茶

Verbena mint

\$230

熱帶綠茶

Green Tea Tropical

\$230

冰水果茶

Iced Fruit Tea

\$230

冰檸檬紅茶

Iced Lemon Tea

\$230

## 咖啡 Coffee

冰咖啡; 低咖啡因咖啡; 美式咖啡

Iced Coffee; Decaf Coffee;

Caffè Americano

\$230

卡布其諾; 拿鐵

Cappuccino; Caffè Latte

\$280

All price are subject to 10% service charge 以上價格需另加收一成服務費