



THE LANGHAM

MELBOURNE

Enjoy The Langham, Melbourne food and beverage experience in your room.



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Chuan Spa, our award-winning spa and wellness brands at Langham Hospitality Group, takes a holistic approach to wellness offering services designed to nurture, balance and restore.

Chuan Spa, is delighted to bring you a selection of healthy dishes in this menu curated to revitalise and energise for guests to extend their wellness journey into their hotel room.

These dishes have been specially created in conjunction with nutritionist Miles Price, a member of the British Association of Nutrition and Lifestyle Medicine and are identified by the Chuan Spa logo. 🍴

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V = vegetarian | LG = low gluten | H = halal | VG = vegan | VGA = vegetarian available | DF = dairy free
10% delivery charge applies to each order. An additional 15% surcharge applies on Public Holiday.



BREAKFAST MENU

Available between 6am – 11am

THE LANGHAM BREAKFAST 46

Your choice of juice

orange | cranberry | grapefruit | pineapple | apple

Free range eggs any style

poached | fried | scrambled

served with bacon, chicken sausages, mushrooms and heirloom tomatoes

Your choice of bakery

croissant, pain au raisin, sourdough, or set of gluten-free bread

served with a selection of jam, honey, peanut butter, margarine and butter

seasonal fresh berries with organic yoghurt

Your choice of hot beverage

Tea: English breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Irish Breakfast, Darjeeling

Coffee: Flat White, Latte, Cappuccino, Espresso, Long Black, Decaf Coffee, Hot Chocolate of hot/cold milk

CONTINENTAL BREAKFAST 37

Your choice of juice

orange | cranberry | grapefruit | pineapple | apple

Yoghurt with oats, chia seeds and seasonal berries

Swiss style hard cheese, brie and smoked ham

Your choice of bakery

croissant, pain au raisin, sourdough, or set of gluten-free bread

served with a selection of jam, honey, peanut butter, margarine and butter

Your choice of hot beverage

Tea: English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Irish Breakfast, Darjeeling

Coffee: Flat White, Latte, Cappuccino, Espresso, Long Black, Decaf Coffee, Hot Chocolate of hot/cold milk

CHINESE BREAKFAST 47

Your choice of: fish | chicken | plain rice congee

served with Chinese donuts, coriander, fried shallots and soy sauce

Dim sum basket

with har gow prawns and chicken shiu mai dumplings

Wok-char egg noodle with dark soy, bean sprouts, spring onion and sesame

Two fried eggs over easy

Your choice of hot beverage

Tea: English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Irish Breakfast, Darjeeling

Coffee: Flat White, Latte, Cappuccino, Espresso, Long Black, Decaf Coffee, Hot Chocolate or Glass of hot/cold milk

SIDES 9

avocado (V) | baked beans (LG) | smoked salmon (LG, H) | hash brown potato

bacon (LG) | spinach (V) | chicken sausages (LG, H)

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BREAKFAST MENU

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A LA CARTE

Fresh seasonal fruit platter (V) 22

Pastry basket (GFA) 16

croissants, chocolate muffins, chocolate pastries and Danish pastries

2 pieces per basket

Your choice of toasts

sourdough | wholemeal | multigrain | white bread | brioche | gluten free bread 16

served with a selection of jams, honey, peanut butter, vegemite and butter

Honey, nuts and crunchy seed granola, Amarena cherry and organic yoghurt (V) 19

Wheat-free muesli with mixed berries and organic yoghurt (V) 19

Bircher muesli with apple, almond, orange, yoghurt and cinnamon (V) 19

Cereal bowl 15

Corn Flakes, Special K, Sultana Bran, Nutri Grain, Weet-Bix, Gluten-free Corn Flakes

Your choice of: soymilk, organic yoghurt, almond, low fat or full cream milk

Superfood porridge with banana and cinnamon honey (V) 21

Poached eggs with your choice: 29

Sourdough benedict with streaky bacon and olive oil hollandaise 🌱

This sumptuous breakfast option has all the good fats, to keep you satiated for hours whilst maintaining good energy levels.

Florentine with spinach, Hollandaise on English muffin (V)

Tasmanian smoked salmon with Hollandaise on toast

Mushrooms and herbs with Hollandaise on multigrain toast (V)

Free-range eggs any style 29

poached | fried | scrambled

served with bacon, sausages, mushroom, heirloom tomatoes

2 free-range eggs, dry-cured bacon, glazed onion, portobello mushroom 🌱 29

For those of you who need a super-boost of protein, whilst keeping it low carb, here's a breakfast for you.

Free-range eggs omelette or egg white omelette 31

choice of smoked salmon, onion, mushrooms, pork ham, seasonal tomatoes and cheddar cheese

Tasmanian smoked salmon, toasted sourdough 30

with dill crème fraiche, baby capers and snow pea tendrils

Crushed Hass avocado and roast tomatoes on seeded sourdough toast 🌱 29

This full protein breakfast is a balanced low carb start to your day!

Buttermilk pancakes (V) 27

with butter and maple syrup

Brioche French toast, pear and vanilla confit, walnut mascarpone and honeycomb (V) 27

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PRIVATE KITCHEN MENU

Available between 11 am – 11 pm

TO START

Soup of the day 15

Lobster cocktail (DF) 38

with sweet, savoury and spicy horseradish sauce, melon, lettuce and roasted sourdough

Quick seared peppered yellowtail tuna (H) 34

with Hawaiian poke sauce, avocado cream and chives

Sasiradas Thai beef salad 32

with lime, lemongrass, tomato, cucumber, fried shallots, pumpkin seeds, chili and herb dressing

Fresh natural oysters

half dozen 26 | full dozen 36

Your choice of sauce:

lemon, shallots and red wine vinegar (LG) | cooked with XO chili sauce

Classic Caesar salad 30

with asparagus and toasted pumpkin seeds

This healthy twist on the salad has added asparagus which contains high levels of antioxidant glutathione, which is great for the liver.

with chicken 32

Seasonal tomato, mozzarella, bocconcini (V, LG) 30

with selection of basil and extra virgin olive oil

MAIN

Grass-fed burger 35

with beetroot, egg, bacon, melted cheese, onions, lettuce, tomato, Dijon mustard, BBQ sauce served with fries and cos with blue cheese dressing

Grilled seasonal fish on pumpkin puree (LG) 46

Daylesford preserved lemon, sprouts, pumpkin seeds and salted butter

Roasted free-range chicken thigh on black lentils (LG) 41

with lemon gravy, olives, roasted capsicum, capers and rocket salsa

Beef scotch fillet 55

scotch fillet steak, French fries, broccolini with cognac cream sauce

PLANT-BASED MAINS – VEGAN

Burger 29

with spicy salsa, mayonnaise, lettuce, tomato, cheese, sweet potato fries and kale salad

Spaghetti 27

"100% without meat" balls, tomato and basil sauce

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PRIVATE KITCHEN MENU

Available between 11 am – 11 pm

SOUTH EAST ASIAN CLASSIC

Indonesian Nasi Goreng with chicken satay (H) 36
creamy peanut sauce, fragrant rice, egg, prawn chips and pickles

Beef Rendang 39
with coconut rice, sambal, cucumber and coriander

Prawn wonton and egg noodle 34
with Chinese greens in superior soup

INDIAN CLASSIC

Chicken 'Makhani' curry with spiced okra and cauliflower  37
This healthy, low carb curry dish, packs some good fiber.

Lamb Rogan Josh 38

Goan fish curry 42

Channa Masala – chickpea curry (VG) 30

Baigan Masala – eggplant curry (VG) 30

**Curries served with rice, katchumbar salad and condiments*

SANDWICHES all served with fries

Club sandwich 32
with bacon, chicken, egg, tomato, lettuce, avocado-crème, mayonnaise and fries


Minute steak sandwich 39
with roasted onions, black pepper gravy, cheese and egg and fries

Grilled seasonal vegetables (V) 29
with zucchini, peppers, sun-dried tomato, feta and basil wrap

PIZZA, RISOTTO AND PASTA

Thin crust pita pizza (V) 30
with medley of tomatoes, cheese and basil

with prosciutto 34

Wild mushroom and asparagus risotto  37
with miso and grilled chicken
This balanced dish, provides a balance of carbs and protein to keep your blood sugars stable.

Spaghetti pasta with meat ragout, tomato and basil 32

Egg-free homemade cassarecci pasta (V) 31
with blue cheese, white wine sauce, celery and roasted onions

SIDE DISHES

Fries with truffle oil and parsley (V, DF) 9

Spicy roasted cauliflower with cheese, onions and garlic (V) 9

Rocket salad, balsamic vinaigrette, cherry tomato and shaved parmesan (V) 9

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CHILDREN'S MENU

Recommended for up to 12 years of age

Available between 11 am – 11 pm

TO START

Creamy macaroni and cheese (V, H) 15

Chicken nuggets and fries (H) 18

Cheese burger and fries (H) 18

Tomato and cheese pizza (V, H) 17

Toasted ham and cheese sandwich 18

Egg fried rice (V, H) 12

Ice cream sundae with vanilla and chocolate ice cream, M&M's and chocolate sauce 16

Crepes with marinated strawberries and vanilla cream or chocolate sauce (V, H) 16

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DESSERTS

Available between 11 am – 11 pm

Baked vanilla cheese cake with blueberry compote 21

Wattleseed pavlova, lemon myrtle cream, seasonal fruits and quandong (LG) 21

Lemon tart, Limoncello jelly, raspberry coulis, pistachio soil and meringue kisses 21

Chocolate Quinoa & Almond Cake (LG) 21
with Armagnac pear, Valrhona, Chocolate sauce

Chrysanthemum panna cotta, goji berry, tuile leaf and lychee jelly 21

Seasonal fruit platter (V) 22

Seasonal fresh fruit salad (V, H) 21
with orange juice and cinnamon

Local Victorian cheese board, hard, soft & blue cheese (V) 28
served with crackers, fruits sourdough

MOVIE SNACKS

Butter popcorn and milkshake (V) 23
choice of chocolate, vanilla or strawberry flavor

Just popcorn 10

Assorted gelato and sorbet (Cup) each 7.5

Gelato flavors: vanilla, pistachio, chocolate, salted caramel and popcorn (LG)

Sorbet flavors: passion fruit, mango, wild forest berries (VG, LG)

Chocolate dipped ice cream cone 9

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OVERNIGHT

Friday and Saturday – available 11pm – 3am
Sunday, Monday, Tuesday, Wednesday and Thursday – available 11pm – 12 midnight

All day: last order 30 minutes before closing

Classic Caesar salad ^{DF} 30

with asparagus and toasted pumpkin seeds

This healthy twist on the salad has added asparagus which contains high levels of antioxidant glutathione, which is great for the liver.

with chicken 32

Grass-fed burger 35

with beetroot, egg, bacon, melted cheese, onions, lettuce, tomato, Dijon mustard, BBQ sauce served with fries and cos with blue cheese dressing

Club sandwich 32

with bacon, chicken, egg, tomato, lettuce, avocado-crème, mayonnaise and fries

Minute steak 39

sandwich with roasted onions, black pepper gravy, cheese and egg and fries

Spaghetti pasta 32

Spaghetti pasta with meat ragout, tomato and basil

Chicken 'Makhani' curry with spiced okra and cauliflower ^{DF} 37

This healthy, low-carb curry dish, packs some good fiber.

PLANT-BASED MAINS – VEGAN

Spaghetti 27

"100% without meat" balls, tomato and basil sauce

DESSERTS

Baked vanilla cheese cake with blueberry compote 21

Seasonal fresh fruit salad (V, H) 21

with orange juice and cinnamon

Chocolate dipped ice cream cone 9

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ALL DAY MENU

Available between 6am – 11pm

FRESHLY SQUEEZED JUICES

13

orange | carrot | watermelon | pineapple | apple

SUPER JUICES & SMOOTHIES

Green juice 15

Kale, cucumber, green apple, celery & ginger

Mixed berry & coconut smoothie ^V 16

Berries are a great source of Anthocyanins, which are very protective of the heart and stabilize your weight

Pomegranate, pineapple and yoghurt smoothie ^V 16

A fresh, refreshing drink and a perfect pick-me-up with its tangy bite with the antioxidant properties of pomegranate

TEA

Small pot 9

Large pot 13

English Breakfast | Irish Breakfast | Earl Grey | Darjeeling | Jasmine | Green
Lemon and Ginger | Mint | Decaf Ceylon | Chamomile

COFFEE

Freshly brewed coffee 7

espresso | double espresso | piccolo | macchiato | cappuccino
long black | flat white | latte | mocha | hot chocolate

Plunger coffee small pot 9

Plunger coffee large pot 13

All coffees are available decaffeinated upon request

MILK

Glass of milk 7

Hot chocolate 12

Made with premium chocolate and served with marshmallow

All teas and coffees served or made with full cream, skim, soy, oat or almond milk

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BEVERAGE

BEER

James Boag's 16

Peroni 15

Crown Lager 15

Heineken 15

Little Creatures Pale Ale 16

Corona 15

Coopers Pale Ale 16

Asahi 15

COCKTAILS

Mojito - Bacardi rum, lime, mint, sugar and soda 26

Espresso Martini - Absolut vodka, Kahlua and shot of espresso 26

Margarita - Tequila, Cointreau, lime juice and agave syrup 26

Negroni - Beefeater gin, Campari and sweet vermouth 26

Langham Celebration Cocktail - Gin, Champagne, essence of Ginger & Rose 30

Old Fashioned - Woodford Reserve bourbon, angostura bitters and sugar 26

NON-ALCOHOLIC MOCKTAILS

Langham Sunrise - orange, pineapple and mango juice with lemonade and grenadine 19

Flamingo - fresh strawberries and banana blended with mango and guava juice 19

SOFT DRINKS 7

Coke | Coke No Sugar | Diet Coke | Sprite (lemonade) | Raspberry Lemonade | Lift | Fanta
Lemon Lime Bitters | Dry Ginger Ale | Soda Water | Tonic Water

MILKSHAKE 15

chocolate | vanilla | strawberry | strawberry and banana

STILL AND SPARKLING WATER

Aqua Panna still water 500ml 8.5

Aqua Panna still water 1L 13

San Pellegrino sparkling water 500ml 8.5

San Pellegrino sparkling water 1L 13

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WINES

750 ml Bottle

CHAMPAGNE

NV Moët & Chandon Imperial Brut – Epernay, France 198

NV Moët & Chandon Imperial Rosé – Epernay, France 215

Taittinger Cuvée Prestige – Reims, France 185

Taittinger Cuvée Prestige Rosé – Reims, France 252

Veuve Cliquot Ponsardin Brut – Reims, France 205

SPARKLING WINE

NV Chandon Brut – Yarra Valley, VIC 85

NV Chandon Brut Rosé – Yarra Valley, VIC 94

MV Clover Hill Pyrenees – Pyrenees, VIC 80

Divici Prosecco Doc (Organic) – Veneto, Italy 78

ROSÉ WINE

2021 La Bohème, Act Two Pinot Noir Rosé – Yarra Valley, VIC 91

WHITE WINE

2021 3 Tales Sauvignon Blanc – Marlborough, NZ 68

2021 La Bohème Pinot Gris – Yarra Valley, VIC 86

2020 Soumah Chardonnay – Yarra Valley, VIC 88

2021 Jim Barry Watervale Riesling – Clare Valley, SA 94

2019 Yileena Park 'Premium Boutique' Chardonnay – Yarra Valley, VIC 110

RED WINE

2021 Redbank Long Paddock Merlot – King Oven's Alpine, VIC 70

2019 Bleasdale, Mulberry Tree Cabernet Sauvignon – Langhorne Creek, SA 78

2020 Dandelion Vineyards, Lionheart Shiraz – Barossa Valley, SA 92

2021 Red Claw Pinot Noir – Mornington Peninsula 92

MOSCATO

2022 Alasia Moscato 77

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WINES

375 ml Half Bottle

SPARKLING WINE

La Gioiosa Prosecco (200ml) – Veneto, Italy 28

Thorn Clark Pinot Noir Chard NV Brut – Eden Valley 38

Louis Bouillot Perle de Vigne – Bourgogne, France 48

CHAMPAGNE

Moët & Chandon – Reims, France 84

Louis Roederer Collection – Reims, France 98

WHITE WINE

Saint Claire Sauvignon Blanc – Marlborough, New Zealand 38

Thorn-Clarke Sandpiper Pinot Gris – Eden Valley, SA 39

RED WINE

Bleasdale M. Tree Cabernet Sauvignon – Langhorne Creek, SA 39

Dandelion Lionheart Shiraz – Barossa Valley, SA 45

Saint Claire Estate P. Noir – Marlborough, New Zealand 46

ROSE WINE

Triennes Rosé IGP Méditerranée – Provence, France 45

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SPIRITS 30ML

APERITIF AND DIGESTIVE

Aperol 15
Campari 15
Averna Amaro 15

IRISH WHISKEY

Tullamore DEW 17
Bushmills 10 Years 18

BLENDED SCOTCH

Chivas Regal 12 Years 16
Johnnie Walker Black 16

RUM

Ron Zacapa Centenario 23 22
Havana Club Anejo 3 Anos 15

LIQUEURS

Cointreau 15

AMERICAN WHISKEY

Jim Beam Bourbon 16
Jack Daniels 16
Makers Mark Bourbon 18

GIN

Tanqueray 18
Bombay Sapphire 17
Four Pillars 17

VODKA

Absolut 16
Ciroc 19

COGNAC

Hennessy V.S.O.P. 19
Remy Martin XO 39

TEQUILA

Olmecca Blanco 15

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