



PALM COURT



Delight in the coveted Afternoon Tea at The Langham celebrated as the birthplace of the traditional Afternoon Tea, direct from our flagship hotel, The Langham, London.

The Langham, Gold Coast offers an indulgent experience, with The Langham's signature warm scones, delicate finger sandwiches and a selection of inspired sweet and savoury delights.

From 79 per adult Monday to Friday
From 89 per adult Saturday and Sunday

Children between 5-12 years of age are half price and
children under 4 are complimentary

Afternoon Tea is best enjoyed with Champagne

Louis Roederer, Collection Naked V N.V. Reims France
62 | 275

Taittinger, Cuvée Prestige VW N.V. Reims France
44 | 220

Veuve Clicquot, Yellow Label N.V. Épernay France
48 | 228

Pommery, Brut Rosé N.V. Reims France
62 | 278

Henschke, Johanne Ida Selma N.V. Adelaide Hills SA
Sparkling Pinot Noir VW
34 | 168

Please note all credit cards incur a 1.5% surcharge. A 15% surcharge will be applied on all public holidays. We can cater to most dietaries. If you have any allergy and/or dietary requirements please speak to one of our colleagues.

Savouries

Fraser Coast spanner crab salad, Bowen mango,
shrimp caviar, gougères

Slow roast scenic rim beef, caramelised onion,
horseradish cream, spinach bread

Tasmanian smoked salmon, fennel pollen cream,
crispy onion, multi grain bread

Free range duck egg, whole grain mustard, cress, Australian black
truffle, brioche roll

Cucumber, lemon myrtle cream cheese,
white bread

Sweets

Flower Pot
Macadamia orange chocolate, blood orange moelleux

Choux Fleur
Chocolate cream, pain d'épices caramel

Peach Coil
Ruby peach compote, peach biscuit

Apricot Cheesecake
Lemon sweet paste, apricot compote, vanilla cheesecake

Honey Pot
Creamy pannacotta, apricot & passionfruit compote, honey biscuit

Scones

served with white "velvet" cream, lemon curd,
strawberry preserves

Coffee

Macchiato, Piccolo, Espresso, Babyccino

Latte, Cappuccino, Flat White,
Long Black, Mocha

Chai Latte, Hot Chocolate

*choice of full cream milk, skim milk,
soy milk, oat milk, almond milk or lactose free milk*

Tea by Tavalon

Black

Aussie Breakfast, Earl Grey Reserve,
Kama Chai Sutra

Green

Pure Green, Jasmine Pearls

White

Tropical Peony, White Blueberry

Oolong

Peachy Oolong

Herbal

Cool Mint, Royal Chamomile,
Lemongrass Ginger, Ruby Mango



*Executive Pastry Chef Ryan Stevenson has
curated his pastry creations with techniques honed
over extensive time training in Europe,
marrying them with celebrated Australian
ingredients with a modern flair.*

*His philosophy focuses on flavours and finding a
balance where sweetness enhances the ingredients
rather than overpowering them.*

