



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 109 per adult Monday to Friday
From 119 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 & Sparkling wine*

Taittinger, Cuvée Prestige V.V. Reims France
49 | 220

Veuve Clicquot, Yellow Label N.V. Épernay France
51 | 228

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

Chandon Vintage Brut Rose 2015, Yara Valley, VIC
33 | 148

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

Trout Roll
Tasmanian ocean trout rillettes, caraway seed crepe, yuzu cream

Steak Sandwich
Riverine wagyu beef pastrami, brioche, native mountain pepper berry butter

Chicken Fingers
Butter poached free-range chicken, tarragon cream, mixed grain loaf

Langham Curried Eggs
Curry leaf scented duck egg sandwich, Bowen mango chutney, red wine mustard

Beet Bun
Pickled beetroot and provolone cheese, romesco infused cream cheese

Sweets

Koala Sandwich
Soft almond biscuit, finger lime and dragon fruit coulis, vanilla bean cream, lime sweet paste koala

Queen Protea
Rose-scented raspberry cake, raspberry cream, passionfruit and apricot compote

Frangipani
Lemon myrtle and lychee jam, vanilla bean pannacotta, manuka honey travel cake

Travel Guide
Cacao almond biscuit, crunchy caramel ganache, coffee and wattle seed cream, coffee sweet paste

Choux
Cacao choux, Davidson plum caramel, malted Byron Bay chocolate cream

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, Jasmin Dream

White

Tropical Peony, White Blueberry

Oolong

Peachy Oolong

Herbal

Cool Mint, Royal Chamomile,
Lemongrass Ginger, Ruby Mango, Serenity,
Rooibos Bilberry

Tavalon Cold Brew Ice Tea available



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.

