



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.

*Afternoon Tea is best enjoyed
with Champagne. Our Palm Court
team would love to showcase
our extensive champagne and
Australian sparkling cellar selection.*

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

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, gougeres

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

Tasmanian smoked salmon, fennel pollen cream,
crispy onion, granary bread

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

Cucumber, lemon myrtle cream cheese,
white bread

Sweets

Toasted pecan nut & orange choux

Fruit pavlova, vanilla whipped ganache

Sunshine Coast strawberry cheesecake, soft almond biscuit

Vanilla moelleux topped with mandarin compote

Sao-Tome dark chocolate & salted caramel brownie

Scones

served with white “velvet” cream, lemon curd,
strawberry rhubarb 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 or lactose free milk*

Tea by Jing

Black

Assam Breakfast, Earl Grey, Chai,
Darjeeling 2nd Flush

Green

Organic Jade Sword, Jasmine Pearls

White

White Peony, Silver Needles

Herbal

Chamomile, Lemongrass and Ginger, Blackcurrant and
Hibiscus,
Green apple and Hibiscus,
Peppermint



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.

