

B R E A K F A S T A T T H E S A X O N

HEALTH BREAKFAST ROOM

Our health breakfast room offers a wide selection of delicious help-yourself healthy breakfast favourites, including gluten-free, raw and vegan options.

TEA AND COFFEE

We have a large variety of teas and coffees available. Please discuss these with your waiter.

SAXON VITABOOST

please order your saxon vitaboost from your waiter...

cleansing green juice of apples, celery, cucumber, kale, lemon, ginger and mint R V / G F

anti-inflammatory turmeric tonic with coconut water, black pepper, lemon and honey V / G F

get-up-and-go raw african moringa, baobab and coconut yoghurt smoothie R V / G F

HEALTH BOWLS

raw carrot cake and chia seed pudding with sunflower seed milk and seasonal fruits R V / G F

whole grain oats, butter, milk, honey, and toasted nuts

'maltabella' sorghum porridge, roast pumpkin, orange butter and raw cocoa nibs V / G F

WAFFLES AND PANCAKES

coconut waffles, elderflower cream, seasonal berry compote and maple syrup

potato and sunflower waffle, roasted butternut, baby spinach, humus, cumquat marmalade V / G F

sorghum pancake stack, fried banana compote, cinnamon sugar, lemon and coconut cream V / G F

ALL THINGS TOASTY

seeded loaf, milk loaf, whole wheat, whole meal, gluten free, low GI or rye with your choice of...

heirloom tomato and macadamia nut ricotta R V

bacon, egg and swiss cheese

avocado and edamame, tomato and parsley salsa V

cinnamon and raisin french toast, melted brie cheese, caramelised apple, banana, bacon and maple syrup

OMELETTES

our eggs are laid by free-roaming hens which enjoy a full vegetarian diet of grains, seeds and pulses

three free-range eggs - either whole or egg white - with your choice of fillings

open omelette of smoked haddock, hollandaise sauce and micro greens

vegan chickpea omelette, baby spinach, tomato, grated beetroot salsa V / G F

MAINS

h e a r t y b r e a k f a s t

two eggs any style, slow- roasted tomato, bacon, pork or beef sausage, herbed mushrooms and hash brown GF

e g g s b e n e d i c t

two free-range poached eggs, toasted saxon muffin and hollandaise sauce with your choice of...

- gypsy ham or bacon
- smoked salmon and baby spinach
- field mushroom, kale and heirloom tomato V

m a n d a z i a n d m a s a l a t e a

traditional african warm coconut donut with spiced masala tea

s m o k e d k i p p e r s a n d l e m o n - t h y m e

kippers, poached egg, roasted onions and potatoes, lemon croissant cream

s a x o n b r e a k f a s t

eggs any style, grilled lamb cutlet, beef fillet medallion, bacon, boerewors, grilled tomato, baked bean ragout and herbed mushrooms GF

l a m b s k i l l e t

oven-baked lamb sausages, eggs, baby spinach, tomato and red pepper ragout GF

s o u t h a f r i c a n b r e a k f a s t p o t

venison and apricot bobotie, okra and broad bean chakalaka with mealie bread



EXECUTIVE CHEF
jane-therese mulry

EXECUTIVE PASTRY CHEF
nathan jacobs
