



S A X O N
HOTEL, VILLAS AND SPA
JOHANNESBURG

SUNDAY BRUNCH MENU

Welcome to our Sunday brunch, a beautifully crafted selection of brunch items that our team of chefs have created.

Our kitchen makes use of our organic garden and sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, and use quality ingredients supplied by farmers, herders, fishers, butchers, bakers and artisans.

PLATTERS AND STARTERS

treat yourself to a selection of our culinary delights, served individually to your table

half-dozen west coast oysters, shallot vinaigrette, lemon wedge GF/DF

smoked scottish salmon, lemon aioli, egg, sourdough, pickled red onion, crispy capers DF

salt baked beetroot salad, citrus emulsion, grilled baby gem lettuce, orange,
spiced pumpkin and sunflower seeds GF/V

smoked spanish styled tomato and olive relish, poached egg, hash browns, chorizo GF

baked camembert, cranberry compote, apple and spinach salad, crouton, toasted hazelnuts V/N

twice-baked cheese soufflé, king william cheddar and leek fondue, pickled baby vegetables V

poached prawn, avocado, baby gem lettuce, mozzarella mousse, semi-dried tomatoes, peppadew

MAIN COURSE

yellowfin tuna, potato, green bean, olives, tomato, salsa verde

prawn curry, coconut, green beans, coriander, mint, steamed basmati rice GF

mushroom and truffle handmade pasta, parmesan, wild garlic cream

confit lamb shoulder, new potato, minted pea purée, yoghurt, rosemary jus GF

pan-fried scottish salmon, cabbage and bacon hash, honey and butter emulsion, red wine sauce GF

tamarind glazed duck legs, sweet potato mash, charred tender stem broccoli, thyme jus GF

QUNU ROASTS

wagyu sirloin, yorkshire pudding, hasselback potatoes, seasonal roasted vegetables, red wine jus

roast pork rack, potato rösti, ratatouille ragout, parsley cream, jus GF

whole roasted baby chicken, herb butter, creamy samp, honey-glazed carrots, jus GF

DESSERTS

manjari 64% chocolate mousse, cherry compote, cognac cream, cocoa nib biscuit

baked lemon tart, crisp meringues, naartjie frozen yoghurt, vanilla labneh V

white chocolate waffles, caramel sauce, caramelised banana, buttermilk ice cream

traditional malva pudding, vanilla crème anglaise, charred orange, ginger ice cream V

south african cheese platter, preserves, melba toast