

MORNING TEA AT THE SAXON

Join us as we embark on a gastronomic adventure curated by award-winning Chef Catherine Adonis, celebrated for her recent triumph at the Harvesting Heritage pastry competition. Experience a harmony of flavours that pay homage to the vibrant taste palette of South Africa

SAVOURY SELECTION

croissant bun, cured venison,
huguenot cheese with plum chutney

tomato and mozzarella tart, onion relish, basil pesto

snoek paté, malay apricot jam, sea salt cracker

cucumber sandwich, pickled cucumber ribbon,
black pepper cream cheese, seed loaf

egg royale, cured king trout, potato hashbrown, hollandaise

chicken and chakalaka dombolo

RONNEDFELDT TEASTAR TEA SELECTION

splending earl grey

white yin-long

jasmine pearls

darjeeling springtime

smoked china

signature love you tea

signature rooibos and chocolate truffle

SWEET SELECTION

freshly baked scones served with whipped cream,
house-made berry jam, lemon curd

traditional cape malay koesusters

XIGUGU CHOCOLATE TART

manjari 64% chocolate ganache, peanut praline,
chocolate shortcrust, amarula mousse **N**

MILKTART

cinnamon custard, caramelia 36% chocolate sponge,
caramalised apple, cinnamon whip

ROOIBOS VERRINE

rooibos white chocolate crème, mango jelly, fresh strawberries **GF**

SORGHUM MACARON

passion fruit and pink peppercorn ganache, salted caramel,
sorghum popcorn **GF/N**

SWISS ROLL

spiced sponge cake, coconut mousse, ducle de leche

Follow us and share your special #SaxonMoments



#SaxonTea #SaxonCelebrations #SaxonHotel

Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.