

AFTERNOON TEA

RONNEFELDT TEASTAR tea selection

splendid earl grey
moonlight dongzai
jasmine pearls
darjeeling springtime
smoked china
signature "love you" tea
signature rooibos and chocolate truffle

SAVOURY selection

croissant bun, cured venison, huguenot cheese with plum chutney
tomato and mozzarella tart, onion relish, basil pesto
snoek pâté, malay apricot jam, sea salt cracker
cucumber sandwich, pickled cucumber ribbon, black pepper cream cheese, seedloaf
boerewors roll, puff pastry, fruit chutney
chicken and chakalaka dombolo

SWEET selection

freshly baked scones served with whipped cream, house-made berry jam, lemon curd
traditional cape malay koesister
manjari 64% chocolate torte, xigugu peanut praline, chocolate shortcrust, amarula mousse N
milk tart, caramelia 36% chocolate sponge, caramelised apple, cinnamon whip
rooibos and white chocolate creme, mango jelly, fresh strawberries GF
passion fruit and pink peppercorn macaron, salted caramel, sorghum popcorn GF/N
spiced swiss roll, coconut mousse, ducle de leche

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@TheSaxonHotel



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.

GF - GLUTEN FREE DF - DAIRY FREE N - NUTS
V - VEGETARIAN VE - VEGAN

A discretionary gratuity of 12.5% will be added to your final bill