

# TEA AT THE SAXON

Embark on this tea journey with us at the Saxon, where we take great pride in offering the exquisite Ronnefeldt Teastar Selection. This premium range of organic and vegan teas is crafted with sustainable care, delivering nature's finest flavours in every sip.

Our carefully selected teas are paired with a thoughtfully curated menu of sweet and savoury creations, crafted by our award-winning chefs to complement and elevate the unique flavours of each blend. To further enhance your time with us, we offer a refined selection of champagne, cocktails, and mocktails, as well as a carefully chosen array of wines.

We invite you to savour every moment, as we guide you through a tea experience designed with care, passion, and attention to detail.

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

# RONNEFELDT TEASTAR

## BLACK tea

### Classic English Tea

perfect blend with a multitude of tea tips creating a full-bodied ceylon tea

### Splendid Earl Grey

distinctive bergamot and citrus infused english black tea

### Golden Assam

the robust assamica blends itself to a golden spicy character

### Darjeeling Springtime

the champagne of tea appreciated by connoisseurs for its fine tender shoots and aromatic flavour

### Smoked China

pine wood smoked chinese black tea which is better late than never

## WHITE tea

### Silver Moonlight

white young delicate leaves offering a nutty aroma, gentle sweetness, dried in fresh air

## OOLONG tea

### Dung Ti Oolong

the royal gemstone of taiwanese tea meticulously curated to create the finest spring oolong tea

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# RONNEFELDT TEASTAR

## GREEN tea

### Finest Shizuoka Sencha

the monk eisai who enjoys copious amounts of the finest fragrant dark green tea

### Jasmine Pearls

a tribute to the imperial family, jasmine blossoms permeate the tea very gently upholding the ancient traditions for centuries

## HERBAL infused

### Rooibos Classic

experience the magic of africa through the patriotic blend 'the red bush tea'

### Rooibos Cream Orange

the comforting taste of bright oranges, delicate vanilla laced with the renowned 'red bush tea'

### Rooibos Chill Out

for those relaxing moments, rooibos and balm banish stress and bring serenity back with sunflower leaves

### Pure Chamomile Blossoms

a soothing and calming delight between chamomile buds and gentle aromatic orange notes

### Sweet Berries

bring new vitality to your life with an exquisite blend of red fruits and a fully body mixture of sweetness

### Moroccan Mint

the invigorating taste of moroccan mint melded with gunpowder pellets

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# CHAMPAGNE AND SIPS

## SPIRITED flavours

|                                                                                       |      |
|---------------------------------------------------------------------------------------|------|
| <b>Mirabelle</b>                                                                      | R250 |
| inverroche verdant, rosé, jasmine tea, jam                                            |      |
| <b>Smoke Show</b>                                                                     | R280 |
| vago mezcal, agave, lime, chili, black pepper                                         |      |
| <b>Moonshine</b>                                                                      | R250 |
| moutai, jasmine pearls, butterfly pea, vanilla                                        |      |
| <b>Monkey Smash</b>                                                                   | R295 |
| monkey 47, pear, apple, lime, star anise, thyme                                       |      |
| <b>Chicago Sublime</b>                                                                | R220 |
| koval cranberry gin liqueur, white cacao, triple sec, simple syrup, caramelised sugar |      |

## FRESH fusions

|                                               |      |
|-----------------------------------------------|------|
| <b>Bergamot Berry</b>                         | R150 |
| earl grey, orange, vanilla, blackberry soda   |      |
| <b>Sweet Nothing</b>                          | R140 |
| basil, sugar snap pea, star anise, soda water |      |
| <b>Komodo</b>                                 | R140 |
| granadilla, pickled ginger, coriander         |      |

## POP and pour

|                                                          |              |
|----------------------------------------------------------|--------------|
|                                                          | <b>375ml</b> |
| NV Laurent-Perrier La Cuvée Brut, Mareuil-sur-Ay, France | R1 200       |
| NV Billecart-Salmon Brut, Mareuil-sur-Ay, France         | R2 700       |
|                                                          | <b>750ml</b> |
| NV 8 Centrum Prosecco Rosé Extra Dry DOC                 | R800         |
| 2019 Domaine des Dieux 'Claudia', Walker Bay, MCC        | R 920        |
| 2020 L'Ormarins Brut Rosé, Franschoek, MCC               | R 920        |
| NV Veuve Clicquot Yellow Label Brut, Reims               | R2 990       |
| NV Moët & Chandon 'Nectar Imperial, Épernay              | R3 500       |
| NV Pol Roger Rich Demi Sec, Épernay                      | R3 500       |
| 2015 Veuve Clicquot La Grande Dame, Reims                | R12 500      |
| NV Laurent-Perrier Grand Siècle, Tours-sur-Marne         | R6 900       |
| NV Ruinart Blancs de Blanc, Mareuil-sur-Ay               | R4 800       |

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# GRAPES AND SPRINGS

## CHILLED

whites

|  |                                                                      |                |
|--|----------------------------------------------------------------------|----------------|
|  | 2024 Iona, Elgin, Sauvignon Blanc                                    | 750ml<br>R 890 |
|  | 2022 Klein Constantia Perdeblokke, Constantia, Sauvignon Blanc       | R2 300         |
|  | 2024 Southern Right, Walker Bay, Sauvignon Blanc                     | R 760          |
|  | 2023 Beaumont 'Hope Marguerite', Walker Bay, Chenin Blanc            | R1 350         |
|  | 2020 Deetlefs Estate Reserve Chenin Blanc, Breedekloof, Chenin Blanc | R 800          |
|  | 2022 Crystallum Clay Shales Chardonnay, Hemel-en-Aarde Ridge         | R2 350         |
|  | 2021 Thamnus, Overberg, Chardonnay                                   | R1 450         |
|  | 2020 De Wetshof Riesling, Robertson, Riesling                        | R 790          |

## ROSE

bliss

|  |                                                                   |                |
|--|-------------------------------------------------------------------|----------------|
|  | 2023 Mirabelle Rosé, Swartland                                    | 750ml<br>R 490 |
|  | 2024 Normandie Est. 1693 'Karen' 750ml, Franschhoek               | R 680          |
|  | 2023 Château d'Esclans 'Whispering Angel' 750ml, Provence, France | R1 200         |

## MINERAL

water

|  |                                               |              |
|--|-----------------------------------------------|--------------|
|  | <b>Saxon Verve Water</b><br>still   sparkling | 750ml<br>R95 |
|  | <b>Acqua Panna</b><br>still                   | R150         |
|  | <b>San Pellegrino</b><br>sparkling            | R150         |

*We take great care in keeping our wine selections current however,  
vintages and selections may occasionally change due to availability.*

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# AFTERNOON TEA MENU

## SAVOURY delights

smoked chicken mayonnaise, milk bun, apple slaw

salmon and cream cheese crêpe terrine, saxon oscietra caviar

sautéed mushroom and gruberg empanada **V/GF**

prawn and avocado verrine, corn salsa, chilli oil **GF/DF**

braised leek and truffle quiche **V**

## SWEET indulgence

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

mandarin mousse, vanilla whip, shortbread, mandarin gel

jivara 40% chocolate crèmeux, cherry gel, chocolate biscuit

vanilla custard choux puff, hazelnut praline, caramel whip **N/V**

almond cake, apple compote, cinnamon cream **N/V**

passion fruit macaron **N/GF/V**

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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. Our premium range of teas and coffees are sustainably sourced.*

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