

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

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

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

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

CHAMPAGNE AND SIPS

SPIRITED flavours

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

FRESH fusions

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

POP and pour

	375ml
NV Laurent-Perrier La Cuvée Brut, Mareuil-sur-Ay, France	R1 200
NV Billecart-Salmon Brut, Mareuil-sur-Ay, France	R2 700
	750ml
NV 8 Centrum Prosecco Rosé Extra Dry DOC	R800
2019 Domaine des Dieux 'Claudia', Walker Bay, MCC	R 920
2020 L'Ormarins Brut Rosé, Franschhoek, 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

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

GRAPES AND SPRINGS

CHILLED

whites

	2024 Iona, Elgin, Sauvignon Blanc	750ml 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 R 490
	2024 Normandie Est. 1693 'Karen' 750ml, Franschhoek	R 680
	2023 Château d'Esclans 'Whispering Angel' 750ml, Provence, France	R1 200

MINERAL

water

	Saxon Verve Water still sparkling	750ml R95
	Acqua Panna still	R150
	San Pellegrino sparkling	R150

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

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

MORNING TEA MENU

VEGETARIAN

SAVOURY delights

smoked beetroot and wholegrain mustard, slider, apple slaw **VE**

roasted pepper and cream cheese crêpe terrine

sautéed mushroom and gruberg empanada **GF**

bulgur wheat and avocado verrine, corn salsa, chilli oil **DF/VE**

braised leek and truffle quiche

SWEET indulgence

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

vanilla baked cheesecake, mandarin gel, lemon curd **GF**

saxon torte, cherry whip, cherry gel **GF**

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

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

passion fruit macaron **N/GF**

Follow us and share your special
#SaxonMoments #SaxonTea
#SaxonCelebrations #SaxonHotel

@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.

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