

For YOU

In celebration of Women's Month, the Saxon and award-winning skincare brand BABOR welcome you to a sensory journey of indulgence and inner glow.

Together, we have curated this limited-edition tea experience to honour the beauty, strength, and brilliance of women, through inspired flavours, fragrant teas, and a touch of sparkle.

Sip, savour, and celebrate, you deserve every moment.



S A X O N
HOTEL, VILLAS AND SPA
JOHANNESBURG

BABOR

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

Select BABOR ampoules have been specially chosen to reflect the essence of our teas, bringing together moments of beauty and balance.

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 BABOR HYDRA NOURISHING

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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GREEN tea

Finest Shizuoka Sencha

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

Jasmine Pearls BABOR HYDRA GLOW

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 BABOR SENSITIVE

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

Pure Chamomile Blossoms BABOR OVERNIGHT LIFT

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

Sweet Berries BABOR VITAMIN GLOW

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

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

FRESH fusions

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

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, 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 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

ROSÉ

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	750ml R95
	still sparkling	
	Acqua Panna	R150
	still	
	San Pellegrino	R150
	sparkling	

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

crêpe terrine, smoked salmon, chive cream cheese, saxon oscietra caviar
croissant bun, cured venison, huguenot cheese, plum relish
cucumber sandwich, pickled cucumber ribbon, black pepper cream cheese, seedloaf **N**
tomato and mozzarella tart, basil pesto **V/N**
chicken and chakalala dombolo

SWEET indulgence

freshly baked scones, whipped cream, house-made berry jam, lemon curd
white chocolate cake, raspberry and rose water whip
sesame and salted caramel macaron **GF/V/N**
saxon torte, manjari 64% chocolate ganache **GF/V**
lemon meringue, lavender crust **V**
coconut and vanilla mousse, apricot and thyme confit

Share your special moments with us!
#SaxonxBaborTea #WomensMonth
#CelebrateHer #SaxonHotel

@TheSaxonHotel @thebeautygroup.official



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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