

*a merry celebration*

## TEA AT THE SAXON

Celebrate the festive season with us and embark on a tea journey at 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 festive 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 of this festive tea experience, 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>Disaronno Sours</b>	R240
disaronno, drambuie, lime, simple syrup	
<b>Lucky Number 47</b>	R280
monkey 47, martini bianco, lavender, lemon, bubbles	
<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>
2020 Louma Brut, Dorset, England	R1 600
2020 Louma Brut Rosé, Dorset, England	R1 600
NV 8 Centrum Prosecco Rosé Extra Dry DOC	R920
2021 Domaine des Dieux 'Claudia' Brut, Walker Bay	R920
2016 L'Ormarins Private Cuvée Brut Rosé, Elandsbloof	R1 600
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

2025 Iona, Elgin, Sauvignon Blanc	750ml R890
2022 Klein Constantia Perdeblokke, Constantia, Sauvignon Blanc	R2 300
2024 Beaumont 'Hope Marguerite', Walker Bay, Chenin Blanc	R1 400
2024 Deetlefs Estate Reserve Chenin Blanc, Bredekloof, Chenin Blanc	R800
2022 Crystallum Clay Shales Chardonnay, Hemel-en-Aarde Ridge	R2 350
2022 Thamnus, Overberg, Chardonnay	R1 450
2025 Saurwein Chi Riesling, Elgin	R790

## ROSE

bliss

2025 Hazendal Pinot Noir Rosé, Stellenbosch	750ml R500
2024 Lost Boy Latigo Rosé, Cape Agulhas	R1 120
2024 Château d'Esclans 'Whispering Angel' 750ml, Provence, France	R1 200

## MINERAL

water

<b>Saxon Verve Water</b> still   sparkling	750ml R95
<b>Acqua Panna</b> still	R150
<b>San Pellegrino</b> 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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# FESTIVE TEA MENU

## SAVOURY delights

prawn cocktail, poached prawns, avocado, marie rose sauce **GF**

smoked turkey, mayonnaise, apple slaw, milk bun

pulled gammon quiche, cheddar cheese, mustard, shortcrust

dalewood brie, cranberry chutney, rocket, croissant bun **V**

salmon and cream cheese, crêpe terrine, saxon oscietra caviar

## SWEET indulgence

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

traditional fruit mince pies with brandy

vanilla baked cheesecake, gingerbread crust

spiced chocolate ganache macaron, cranberry compote **GF/N**

strawberry trifle, jelly, sponge cake, vanilla custard, strawberry whip

chocolate and hazelnut brownie, manjari 64% chocolate ganache, cognac mousse **N**

mascarpone and vanilla mousse, pistachio glaze, shortcrust biscuit **N**

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.*

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