

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

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	R250
inverroche verdant, rosé, jasmine tea, jam	
Smoke Show	R280
vago mezcal, agave, lime, chili, black pepper	
Disaronno Sours	R240
disaronno, drambuie, lime, simple syrup	
Lucky Number 47	R280
monkey 47, martini bianco, lavender, lemon, bubbles	
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
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

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

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

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

FESTIVE TEA MENU

GLUTEN FREE

SAVOURY delights

prawn cocktail, marie rose sauce, poached prawns, avocado
smoked turkey, mayonnaise, apple slaw, open sandwich
pulled gammon, mustard mayonnaise, caramelised onion taco
dalewood brie, cranberry chutney, rocket, shortcrust **V**
salmon tartare, cream cheese, savoury cracker, 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, dulcify whipped ganache
spiced chocolate ganache macaron, cranberry compote **N**
strawberry trifle: jelly, vanilla custard, strawberry whip
saxon torte, manjari 64% chocolate ganache, cognac mousse
pistachio cake, apple compote, cinnamon whip

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