

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

inverroche verdant, rosé, jasmine tea, jam

R250

Smoke Show

vago mezcal, agave, lime, chili, black pepper

R280

Disaronno Sours

disaronno, drambuie, lime, simple syrup

R240

Lucky Number 47

monkey 47, martini bianco, lavender, lemon, bubbles

R280

Chicago Sublime

koval 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

NV Laurent-Perrier La Cuvée Brut, Mareuil-sur-Ay, France

375ml

R1 200

NV Billecart-Salmon Brut, Mareuil-sur-Ay, France

R2 700

2020 Louma Brut, Dorset, England

750ml

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, Elandsloof

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

VEGAN

SAVOURY delights

smoked beetroot and wholegrain mustard, slider, apple slaw
roasted pepper and cashew cheese crêpe terrine
sautéed mushroom, tofu empanada
bulgur wheat and avocado verrine, corn salsa, chilli oil
braised bean cassoulet, paprika 'bacon' **GF**

SWEET indulgence

freshly baked scones, whipped cream, house-made berry jam, lemon curd
traditional fruit mince pies
coffee and hazelnut tart **N**
chocolate and hazelnut brownie, berry gel
orange and vanilla mousse, coconut sponge **GF**
passion fruit and cashew 'cheesecake' **GF/N**
raspberry macaron **GF/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.

**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