

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

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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

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, 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 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	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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TEA MENU

SAVOURY delights

smoked chicken mayonnaise, milk bun, apple slaw
salmon and cream cheese crêpe terrine, saxon oscietra caviar
sautéed mushroom and gruberg empanada **V/GF**
prawn and avocado verrine, corn salsa, chilli oil **GF/DF**
braised leek and truffle quiche **V**

SWEET indulgence

freshly baked scones, whipped cream, house-made berry jam, lemon curd
mandarin mousse, vanilla whip, shortbread, mandarin gel
jivara 40% chocolate crèmeux, cherry gel, chocolate biscuit
vanilla custard choux puff, hazelnut praline, caramel whip **N/V**
almond cake, apple compote, cinnamon cream **N/V**
passion fruit macaron **N/GF/V**

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#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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