

# 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  
SP - SPECIALITY   S - SUSTAINABLE   LS - LOCALLY SOURCED

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

#### The Gin Lip

inverroche verdant, cloudy apple, lychee, lime, bitters

R220

#### Smoke Show

vago mezcal, agave, lime, chili, black pepper

R280

#### Disaronno Sours

disaronno, drambuie, lime, simple syrup

R240

#### Citron Burst

inverocche classic, mcc, lychee, lemon

R220

#### Chicago Sublime

koyal 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

R3 300

750ml

2020 Louma Brut, Dorset, England

R1 600

2020 Louma Brut Rosé, Dorset, England

R1 600

2021 Domaine des Dieux 'Claudia' Brut, Walker Bay

R990

2016 L'Ormarins Private Cuvée Brut Rosé, Elandsbloof

R1 650

NV Veuve Clicquot Yellow Label, Reims

R2 990

NV Moët & Chandon Nectar Impérial, Épernay

R3 500

NV Pol Roger Rich Demi Sec, Épernay

R3 650

2015 Veuve Clicquot La Grande Dame, Reims

R12 500

NV Laurent-Perrier Grand Siècle, Tours-sur-Marne

R6 900

NV Ruinart Blanc de Blancs, Mareuil-sur-Ay

R5 900

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# GRAPES AND SPRINGS

## CHILLED

whites

|                                                                 |                |
|-----------------------------------------------------------------|----------------|
| 2025 Iona, Elgin, Sauvignon Blanc                               | 750ml<br>R 890 |
| 2022 Klein Constantia Perdeblokke, Constantia, Sauvignon Blanc  | R2 300         |
| 2024 Beaumont 'Hope Marguerite', Walker Bay, Chenin Blanc       | R1 600         |
| 2024 Wolf & Woman Chenin Blanc, Swartland                       | R 990          |
| 2023 Crystallum Clay Shales Chardonnay, Hemel-en-Aarde Ridge    | R2 350         |
| 2023 Creation Art of Chardonnay, Walker Bay                     | R1 900         |
| 2025 Saurwein Chi Riesling, Elgin & Upper Hemel-en-Aarde Valley | R 850          |

## ROSE

bliss

|                                                                  |                |
|------------------------------------------------------------------|----------------|
| 2025 Hazendal Pinot Noir Rosé, Stellenbosch                      | 750ml<br>R 500 |
| 2024 2024 Lost Boy Latigo Rosé, Cape Agulhas                     | R1 120         |
| 2023 Château d'Esclans 'Whispering Angel' Rosé, Provence, France | R1 200         |

## MINERAL

water

|                   |              |
|-------------------|--------------|
| Saxon Verve Water | 750ml<br>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

## GLUTEN FREE

### SAVOURY delights

rare roast wagyu beef, potato rösti, onion marmalade, horseradish cream

scottish salmon tartare tart, chive cream cheese, orange gel, saxon oscietra caviar **SP**

cucumber sandwich, pickled cucumber ribbons, black pepper cream cheese, seedloaf **N/V**

prawn toast, sesame seeds, avocado **DF**

tomato bruschetta, wild rocket, aged balsamic, bocconcini **V**

### SWEET indulgence

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

manjari 64% chocolate brownie, praline mousse, candied pecan **N**

citrus macaron, naartjie ganache **N**

vanilla baked cheesecake, orange gel, charred orange

pistachio financier, lemon curd, italian meringue **N**

raspberry and vanilla custard tarts

chocolate bon bon

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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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