

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

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

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
SP - SPECIALITY S - SUSTAINABLE LS - LOCALLY SOURCED

A discretionary gratuity of 12.5% will be added to your final bill

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

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

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

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

GRAPES AND SPRINGS

CHILLED

whites

2025 Iona, Elgin, Sauvignon Blanc	750ml 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 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 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.*

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

TEA MENU

VEGAN

SAVOURY delights

roasted peppers, courgette, potato rösti, horseradish cream

smoked beetroot tart, orange gel, candied walnuts **N**

cucumber sandwich, pickled cucumber ribbons, black pepper cashew cheese, seedloaf **N**

black bean and sweetcorn taco, chipotle mayonnaise, pico de gallo

heirloom tomato verrine, smashed avocado, aged balsamic pearls

SWEET indulgence

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

manjari 64% chocolate brownie, praline mousse, candied pecans **GF/N**

passionfruit and cashew 'cheesecake' **N**

pear and frangipane tartlets **N**

coconut rice pudding, orange gel, charred orange

citrus macaron, naartjie ganache **GF/N**

chocolate bon bon

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
SP - SPECIALITY S - SUSTAINABLE LS - LOCALLY SOURCED

A discretionary gratuity of 12.5% will be added to your final bill