

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	R220
inverroche verdant, cloudy apple, lychee, lime, bitters	
Smoke Show	R280
vago mezcal, agave, lime, chili, black pepper	
Disaronno Sours	R240
disaronno, drambuie, lime, simple syrup	
Citron Burst	R220
inverocche classic, mcc, lychee, lemon	
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	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, Elandskloof	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 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.*

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TEA MENU

VEGETARIAN

SAVOURY delights

roasted peppers, courgette, potato rösti, horseradish cream

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

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

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

heirloom tomato verrine, basil pesto, aged balsamic, bocconcini **GF/N**

SWEET indulgence

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

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

vanilla baked cheesecake, lemon curd, lemon poppy crumble

raspberry and vanilla swiss roll, raspberry inspiration chocolate, vanilla whip

lemon tart, pistachio frangipane, lemon curd, italian meringue **N**

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

croissant butter and caramélia bon bon **N**

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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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