

celebrating the

FESTIVE SEASON

S A X O N

HOTEL, VILLAS AND SPA

JOHANNESBURG



celebrating the

FESTIVE SEASON

Christmas has a way of bringing us back to what matters most. To the joy of gathering around the table, the familiar warmth of traditions we hold dear, and the moments shared with the people who make this time of year so meaningful.

At Saxon Hotel, Villas and Spa, the festive season is a time to honour these traditions while creating new ones. At Qunu Restaurant, our chefs invite you to celebrate over a thoughtfully crafted festive menu, an invitation to slow down, savour each moment and enjoy the simple pleasure of being together.

For a gentler kind of celebration, our Festive Morning and Afternoon Tea for the month offers delicate savouries, handcrafted pastries and premium teas to be enjoyed in good company.

And throughout the season, thoughtful touches and little surprises await, reminding us that often, it is the smallest gestures that stay with us long after the festivities have passed.

From our Saxon family to yours, may this festive season bring moments of genuine connection, tables filled with laughter and memories to treasure for years to come. We look forward to being part of your celebrations.



december 2026

FESTIVE CALENDAR

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	7	8	9	10		
	11	12	13	14	15	
16	17	18	19	20	21	
22	23	24	25	26	27	28
			29			
			30			
			31			



december 2026

FESTIVE CALENDAR

WED 2

TEA GOES FESTIVE
R750 | WED - FRI
R800 | SAT - SUN

FRI 25

CHRISTMAS DAY LUNCH
R3 750 PP

JAN 3

FESTIVE TEA CONCLUDES

THUR 24

CHRISTMAS EVE DINNER
R3 550 PP

THUR 31

NEW YEARS EVE DINNER
R4 200 PP



A TASTE OF THE OLIVE BAR *at home*

THE RUBY NOEL

A festive favourite at the Olive Bar, The Ruby Noel brings together the delicate botanicals of gin with the bright flavours of watermelon, lychee and juniper berries for a little Christmas magic. This season, we're sharing the recipe so you can shake, serve and enjoy a little taste of the bar at home.

INGREDIENTS

- 50 ml Inverroche Classic Gin
- 25 ml Cointreau
- 30 ml lychee syrup
- 30 ml watermelon juice
- 40 ml fresh lemon juice
- 6–8 fresh basil leaves
- Foaming agent

METHOD

- Add fresh basil leaves and gin to a cocktail shaker and gently muddle.
- Add the Cointreau, lychee syrup, watermelon juice and fresh lemon juice.
- Shake well with ice until chilled, strain and dry shake with foaming agent
- Double strain into a chilled coupe glass and garnish with dehydrated basil dust





A LITTLE FESTIVE MAGIC

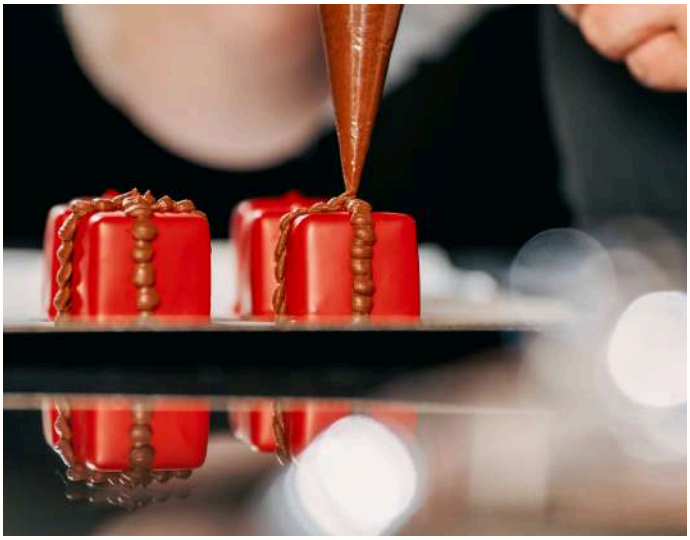
from our pastry kitchen to you

There is a certain magic in returning to your room during the festive season and finding a little something waiting just for you. Each year, Head Pastry Chef Catherine sets her team the task of creating festive treats that bring the spirit of Christmas to life in the sweetest way.

Handcrafted with care and a touch of imagination, these little delights await our guests in their rooms throughout the season, adding a moment of unexpected joy to their stay. It is a small tradition, but one that captures what we love most about Christmas: the thoughtfulness, the togetherness and the little things that make us feel at home.











FESTIVE TEA

savoury delights

gammon sandwich, mustard mayonnaise, apple slaw

scottish salmon and cream cheese terrine, saxon oscietra caviar

panettone french toast, dalewood superlatief brie, cranberry relish **V**

mushroom, truffle and chestnut quiche **V**

turkey mayonnaise finger sandwich

sweet indulgence

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

traditional fruit mince pies with brandy

gingerbread opera cake, spice chocolate ganache, vanilla whip

mascarpone and orange mousse, cranberry confit

choux puff, caramel sauce, jivara 34% chocolate whip **V**

peppermint and dark chocolate macaron **GF/N**

raspberry and marshmallow tart

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

CHRISTMAS EVE *dinner*

R3 550 PP

starters

smoked scottish salmon, miso mayonnaise, charred orange, chilli crunch, blini **S**

sous-vide egg, asparagus, carrot nest, parmesan foam **GF/V/LS**

beef tongue, tallow-fried toast, raspberry-pickled onions, pinotage and thyme gel **DF**

cape burrata, braai oil, red pepper, torched lardo, tomato and chilli jam, crostini **LS**

middle

crayfish tail, tomato and bergamot espuma, basil oil, saxon oscietra caviar **GF/S**

smoked ricotta and caramelised leek raviolo, leek velouté, toasted pine nuts, truffle **V**

mains

turkey roulade, stuffing, baby beetroot, brussels sprouts, chestnuts, turkey jus **GF/N**

cider-glazed gammon, roast apple and red cabbage purée, crispy polenta, fine beans, jus **GF/DF**

pan-fried seabass, fennel and potato, pea purée, lime gel, saxon oscietra caviar **GF/S**

lamb rump, watercress purée, mint and pistachio pesto, salt-baked sweet potato, rosemary jus **N**

saffron risotto, crispy shallot, gold leaf, parmesan ice cream **V**

desserts

peach tarte tatin, salted caramel, buttermilk ice cream **V/LS**

raspberry mousse, tonka shortbread, meringue, vanilla milk sorbet

vanilla bavarian cream, raisin and cognac compote, gingerbread **N**

chocolate yule log, swiss roll, cherry confit, manjari chocolate mousse, cherry ice cream **GF**

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CHRISTMAS DAY *lunch*

R3 750 PP

starters

octopus carpaccio, orange, chilli crunch, miso mayonnaise **DF**

sous-vide egg, asparagus, carrot nest, parmesan foam **GF/V/LS**

beef tongue, tallow-fried toast, raspberry-pickled onions, pinotage and thyme gel **DF**

cape burrata, braai oil, red pepper, charred lardo, parsnip and chilli jam **GF/LS**

middle

hoisin-glazed quail breast, confit leg, sweetcorn, plum, baby onion, maize crisp, star anise jus

smoked ricotta and caramelised leek raviolo, leek velouté, toasted pine nuts, truffle **V**

mains

turkey roulade, stuffing, baby beetroot, brussels sprouts, chestnuts, turkey jus **GF/N**

cider-glazed gammon, roast apple and red cabbage purée, crispy polenta, fine beans, jus **GF**

wagyu beef sirloin, burnt onion, mushroom and truffle purée, smoked hazelnuts, nasturtium, truffle jus **N**

pan-fried scottish salmon, beetroot, baby carrots, asparagus, lie-de-vin sauce

saffron risotto, crispy shallot, gold leaf, parmesan ice cream **V**

desserts

peach tarte tatin, salted caramel, buttermilk ice cream **V**

raspberry mousse, tonka shortbread, meringue, vanilla milk sorbet

vanilla bavarian cream, raisin and cognac compote, gingerbread **N**

chocolate yule log, swiss roll, cherry confit, manjari chocolate mousse, cherry ice cream **GF**

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NEW YEARS EVE

dinner

R4 200 PP

starters

pan-seared scallops, compressed mango, spring onion mayonnaise **GF/DF**

wagyu beef carpaccio, smoked egg yolk, radish, potato glass, rocket, saxon oscietra caviar **GF/S/LS**

foie gras terrine, summer cherries, ginger chutney, pain brioche

cape burrata, peach, tomato jelly, vanilla melon, truffle biscuit, aged balsamic, basil oil **V/LS**

middle

pan-seared duck breast, dukkah spice, brûlée sweet potato, pickled blackberries, duck jus **GF/DF**

saffron risotto, crispy shallot, gold leaf, parmesan ice cream **V**

mains

lamb loin, sticky rib, smoked rump, braised shoulder ragout, burnt aubergine purée, lamb jus **GF**

reverse-seared wagyu sirloin, coffee and parsnip purée, fried polenta, charred broccoli, pepper and port jus **GF/LS**

grilled linefish, spicy tomato espuma, asparagus, charred peppers, confit heirloom tomatoes, dill oil, saxon oscietra caviar **GF/S/LS**

potato and truffle gnocchi, crispy sage, leek and potato cream, parmesan foam **V**

desserts

vanilla mille-feuille, raspberry confit, puff pastry **V**

dark chocolate nemesis, brandied cherries, crème fraîche ice cream **GF**

frangipane tart, poached apricot, salted caramel, almond ice cream **N/LS**

klein river 6-month gruberg crème, gruberg biscuit, roasted fig, apple gel **V/LS**

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reserve your table

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THE LEADING HOTELS OF THE WORLD

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