

AFTERNOON TEA

VEGAN

RONNEFELDT TEASTAR tea selection

splendid earl grey
moonlight dongzai
jasmine pearls
darjeeling springtime
smoked china
signature "love you" tea
signature rooibos and chocolate truffle

SAVOURY selection

biltong spice smoked beetroot roulade, plum jam, charred short rice fondant
pea panna cotta, coconut gel, pap crisp
tomato gazpacho, plum ice cubes GF
cucumber sandwich, cashew cheese, black pepper, pickled cucumber, seedloaf
meat loaf sausage roll, fruit chutney
cape malay lentil and cauliflower curry

SWEET selection

freshly baked scones served with whipped cream, house-made berry jam, lemon curd
passion fruit and pink peppercorn macaron, salted caramel, sorghum popcorn GF/N
xigugu praline, chocolate brownie, guanaja 70% chocolate mousse N
mango rooibos tart, macerated strawberries
cape malay spiced carrot cake, coconut cream N
raspberry mousse, coconut crumble, blackberry jelly GF

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@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.

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