

MORNING TEA

GLUTEN FREE

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

cured venison, huguenot cheese with sour plum chutney, charred short grain fondant
cold tomato soup, frozen plum relish, jalapeño, oyster leaf
snoek pâté, malay apricot jam, sea salt cracker
cucumber sandwich, pickled cucumber ribbon, black pepper cream cheese, sourdough
boerewors ‘pigs in blankets’, fruit chutney
chicken and chakalaka pot pie

SWEET selection

freshly baked scones served with whipped cream, house-made berry jam, lemon curd
saxon torte, peanut whip, xigugu praline **N**
rooibos white chocolate creme, mango jelly, fresh strawberries
passion fruit and pink peppercorn macaron, salted caramel, sorghum popcorn **N**
raspberry mousse, coconut crumble, blackberry jelly **N**
vanilla baked cheesecake, coconut biscuit, lemon curd, charred orange **N**

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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