MORNING TEA

RONNEFELDT TEASTAR

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

savoury selection

croissant bun, cured venison, huguenot cheese with plum chutney tomato and mozzarella tart, onion relish, basil pesto snoek pâté, malay apricot jam, sea salt cracker cucumber sandwich, pickled cucumber ribbon, black pepper cream cheese, seedloaf egg royale, cured king trout, potato hashbrown, hollandaise chicken and chakalaka dombolo

sweet selection

freshly baked scones served with whipped cream, house-made berry jam, lemon curd traditional cape malay koesister manjari 64% chocolate torte, xigugu peanut praline, chocolate shortcrust, amarula mousse N milk tart, caramelia 36% chocolate sponge, caramelised apple, cinnamon whip rooibos and white chocolate creme, mango jelly, fresh strawberries GF spiced swiss roll, coconut mousse, dulce de leche

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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