MORNING 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

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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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.