

MORNING TEA

VEGETARIAN

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

croissant bun, biltong spiced beetroot, huguenot cheese with plum chutney
tomato and mozzarella tart, onion relish, basil pesto
pea panna cotta, coconut gel, sea salt cracker
cucumber sandwich, pickled cucumber ribbon, black pepper cream cheese, seedloaf
egg florentine, sautéed baby spinach, potato hashbrown, hollandaise
haloumi 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 N
vanilla baked cheesecake, lemon curd, charred orange
mango and rooibos tart, macerated strawberries
passion fruit and pink peppercorn macaron, salted caramel, sorghum popcorn GF/N
spiced swiss roll, coconut mousse, dulce de leche

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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