

TEA & MOMENTS

A little savoury, a little sweet and a whole lot of lovely, experience a day filled with slow sips, sweet treats and special company.

RONNEFELDT *tea selection*

wild berries, a refreshing infusion bursting with wild berry flavour **S**

almond dreams, a blend with rich almond notes and gentle spice **S**

rooibos chocolate truffle, a velvety infusion with chocolate truffle notes **S/LS**

masala chai, a fragrant blend of black tea and aromatic spices **S**

earl grey tea, a classic black tea infused with elegant bergamot **S**

english breakfast, a rich, full-flavoured classic black tea **S**

morgentau, a refreshing green tea infused with blossoms **S**

jasmine tea, a delicate floral blend of green tea and jasmine **S**

SAVOURY *moments*

CUCUMBER SANDWICH

pickled cucumber ribbon, black pepper and cream cheese, seedloaf **N/V/LS**

SUSHI

salmon and avocado roses **DF**

springbok carpaccio fashion sandwich **DF/LS**

VOL-AU-VENT

pulled oxtail, mashed potato, puff pastry **LS**

QUICHE

honey-roasted butternut, feta, sage **V/ LS**

SWEET *delights*

SCONES

whipped cream, house-made berry jam **S**

CHOCOLATE GÂTEAU

pistachio financier, dark chocolate ganache, chocolate mousse **N/S**

CHOUX PUFFS

milk tart custard, cinnamon

MACARON

chocolate ganache, raspberry gel **GF/N**

RASPBERRY MOUSSE

pineapple, mint salad **GF**

Our kitchen sources sustainable items for inclusion in our menu across the hotel. We source 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. Our premium range of teas and coffees are sustainably sourced.

R 500 | PER PERSON

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN S - SUSTAINABLE
LS - LOCALLY SOURCED

A discretionary gratuity of 12.5% will be added to your final bill