

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 couture*

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*

SUSHI

salmon roses **GF/S**

SPINACH AND RICOTTA PINWHEELS

tomato chilli jam **V**

BEEF KOFTA

hummus, chimichurri, flat bread **LS**

ZUCCHINI AND POTATO WAFFLE

heirloom tomato, stracciatella, basil pesto **V/N/LS**

CROQUE MONSIEUR

béchamel, ham, stanford cheese sauce **LS**

SWEET *delights*

SCONES

whipped cream, house-made strawberry jam **V/S**

PISTACHIO BAKLAVA

whipped cheesecake **N**

HAZELNUT GÂTEAU

hazelnut sponge, dark chocolate mousse, cocoa glaze **N/S**

MADELEINES

orange and white chocolate **V**

LEMON POPPY

semolina and coconut cake, lemon curd **V/N**

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.

R500 | 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