A FESTIVE TEA

Celebrate the festive season with a delightful spread of seasonal treats and savoury favourites, served with a touch of festive cheer and best enjoyed in good 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*

TARTLET
goats' cheese, caramelised onion **V/LS**

TARTARE
steak tartare, polenta disc, egg yolk caviar **GF/LS**

SUSHI
salmon roses **GF/S**

PRETZEL ROLL
turkey mayonnaise, cranberry, pickles, mustard mayonnaise **LS**

BASIL PESTO & BOCCONCINI BRUSCHETTA
basil pesto cream cheese, bocconcini, cherry tomato, bruschetta **V/LS**

SWEET *delights*

SCONES
whipped cream, house-made berry jam **V/S**

TART
dulce de leche **V**

CAKE
chocolate and pecan praline mousse cake **N/LS**

CHOUX BUN
eggnog choux bun **V**

BROWN BUTTER FINANCIER
burnt honey gel, chantilly cream **V/N**

MINCE PIES
traditional fruit mince pies with brandy **SP/V**

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