

SPRING AFTERNOON TEA

AMUSE-BOUCHE

Honeybush Glazed Duck Liver Parfait –
Rooibos Melba Toast, Preserved fig

Heirloom Carrot Velouté
Toasted sunflower seed tuile, citrus oil

SAVOURY SELECTION

Cucumber & Lemon Verbena Cream Cheese on Cape Seed Loaf

Farmed Prawn & Dill Butter on Brioche

Wild Mushroom & Truffle Tartlet with crème fraîche

Smoked Franschoek Trout Mille-Feuille with Dill &
Pickled Fennel

SWEET ARTISTRY

Fynbos Honey Madeleines with Almond Glaze

Meyer Lemon & Rooibos Curd Tartlets with Toasted Meringue

70% Dark Chocolate Opera Slice with Naartjie Ganache

Buchu & Almond Macarons with White Chocolate Cremeux

TEA PAIRING SELECTION

Additional R100 per person

Moringa and Mesquite
Rooibos Tea
African Earl Grey Tea
Chamomile and Honeybush Tea
Marula Peach Ice Tea

INCLUSIVE OF

Glass of Cap Classique
or
Filter or Speciality Coffee
or
Selection of Nigiro Tea Blends
or
Freshly Squeezed Juice

SPRING AFTERNOON TEA

PLANT BASED

AMUSE-BOUCHE

Chai-Spiced Sweet Potato Parfait
Honeybush Glaze, Rooibos Melba Toast, Preserved Fig Gel

Roasted Heirloom Carrot Velouté
Sunflower Seed Cracker, Citrus Oil & Wild Garlic

SAVOURY SELECTION

Cucumber & Lemon Verbena Cashew Cheese
on Cape Seed Loaf

Chickpea Panisse with Coastal Herbs
on Toasted Brioche, Seaweed-Dill Aioli

Porcini & Black Garlic Tartlet
with Smoked Almond Crème

Charred Zucchini Mille-Feuille
with Pickled Fennel & Fennel Frond Purée

SWEET ARTISTRY

Cape Citrus & Fynbos Agave Madeleines
with Almond Glaze

Meyer Lemon Tartlets
with Rooibos Curd & Toasted Meringue (Aquafaba)

Dark Chocolate Opera Slice
with Naartjie & Espresso Ganache

Buchu & Almond Macarons
with Caramel Crèmeux

TEA PAIRING SELECTION

Additional R100 per person

Moringa and Mesquite
Rooibos Tea
African Earl Grey Tea
Chamomile and Honeybush Tea
Marula Peach Ice Tea

INCLUSIVE OF

Glass of Cap Classique
or
Filter or Speciality Coffee
or
Selection of Nigiro Tea Blends
or
Freshly Squeezed Juice

R495 per person
(Minimum Two Persons)