



PALM TERRACE
— RESTAURANT —

TEA MENU

Spring



AMUSE-BOUCHE

Honeybush Glazed Duck Liver Parfait
Rooibos Melba Toast, Preserved Fig

Heirloom Carrot Velouté
Toasted sunflower seed, 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 Franschhoek 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

*A season for slow moments,
shared over beautiful company.*

