

A F T E R N O O N



T E A

C A F F E I N A T E D

N O N - C A F F E I N A T E D

B L A C K T E A S

R O O I B O S

Darjeeling 1st Flush

THE FIRST HARVEST OF SPRING, CELEBRATED AS THE "HEAVEN OF TEA" IN INDIA. LIGHT, FRESH AND DELICATELY FLORAL WITH MUSCATEL BRIGHTNESS, IT LEAVES A CRISP, LINGERING SENSATION ON THE PALATE, GRACEFUL ALONGSIDE SEAFOOD AND LIGHTER DISHES.

Cederberg Pure Rooibos

GROWN ON THE HIGH ALTITUDES OF THE CEDERBERG MOUNTAINS, THIS ULTRA-HIGH-GRADE PURE HIGHLAND ROOIBOS OR THE 'RED GOLD OF SOUTH AFRICA' COMES TO LIFE. HINTS OF HONEY AND ORANGE CAN BE UNCOVERED WITHIN THE WHOLE-SOME SWEETNESS.

Oriental Spice

A BLACK TEA INFUSED WITH CINNAMON, CARDAMOM, GINGER, ORANGE PEEL AND A TOUCH OF VANILLA. INSPIRED BY THE ANCIENT SPICE ROUTES, IT OFFERS WARM, AROMATIC DEPTH THAT COMPLEMENTS RICHLY SPICED DISHES AND INDULGENT DESSERTS.

H O N E Y B U S H

African Pride Honeybush

A SOUTH AFRICAN TREASURE LAYERED WITH MARULA, CARAMEL, APPLE AND SAFFLOWER. NATURALLY CAFFEINE FREE, IT IS RICH, SMOOTH AND SUBTLY FRUITY, AN INVITING TASTE OF AFRICA THAT PAIRS GENTLY WITH HAZENDAL'S AMARULA DESSERT.

G R E E N T E A S

Sencha Fukujyu

FROM THE SLOPES OF MOUNT FUJI, THIS TRADITIONAL JAPANESE GREEN TEA IS STEAMED TO PRESERVE ITS VIVID COLOUR AND FRESH VEGETAL CHARACTER. CLEAN AND REFINED, IT IS THE CHOICE FOR LOVERS OF PURE GREEN TEA.

F R U I T I N F U S I O N

Forest Berries

BLUEBERRIES, RASPBERRIES, STRAWBERRIES, BLACKBERRIES, APPLE AND HIBISCUS. BURSTING WITH BERRY BRIGHTNESS, THIS INFUSION IS CAFFEINE FREE AND DEEPLY REFRESHING, DELIGHTFUL ON ITS OWN OR ALONGSIDE FRUIT BASED DISHES.

Lover's Green

SENCHA ENLIVENED WITH ROSE PETALS, PASSIONFRUIT AND BLOSSOMS. FRAGRANT AND GENTLY SWEET WITH A TOUCH OF TARTNESS, IT CAPTURES THE YOUTHFUL ENERGY OF LOVE, VIBRANT AND FULL OF VITALITY.

H E R B A L I N F U S I O N

Herbal Fresh Breeze

A LIVELY BLEND OF MINT, FENNEL, LEMONGRASS, ELDERBERRIES AND BLOSSOMS. CRISP AND COOLING WITH A TOUCH OF FRUITINESS, IT REFRESHES THE PALATE AND UPLIFTS THE SENSES.

O O L O N G

Peach Jasmine Oolong

PEACH JASMINE OOLONG A DELICATE BALANCE OF JASMINE BLOSSOMS AND SOFT PEACH NOTES WOVEN INTO OOLONG TEA. FLORAL AND FRUITY WITH A LINGERING ELEGANCE, IT HARMONISES EFFORTLESSLY WITH HAZENDAL'S FRUIT ACCENTED DISHES AND REFINED DESSERTS.

Herbal Sundown

PEPPERMINT, SPEARMINT, CHAMOMILE, LAVENDER, LEMONGRASS AND ROSE PETALS COME TOGETHER IN A SOOTHING FLORAL BLEND. GENTLE AND AROMATIC, IT IS A CHARMING INFUSION FOR THE LATE AFTERNOON, EVOKING THE CALM OF SUNSET.

C A N A P É S

ROASTED HEIRLOOM TOMATO SOUP CUP, SOUR CREAM, CHIVES, GRUYÈRE CHEESE TOASTIE

B A K E D

ROOIBOS & VANILLA SCONES

“MELKKOS” CRUFFIN

GRAPE JAM, WHIPPED CHANTILLY CREAM, CITRUS BUTTER, MATURE CHEDDAR

S A N D W I C H E S

LAMB SHANK BRIOCHE, RED ONION & CORIANDER SALSA

ROASTED GARDEN VEGETABLE, RICOTTA & SUNDRIED TOMATO PESTO VETKOEK

S A V O U R Y

CRISPY CHICKEN THIGH & MEEBOS ROULADE

MINI BEEF BOBOTIE POT PIE, CURRIED SULTANA

PORK BELLY, PUMPKIN FRITTER, MISO HOT HONEY

S W E E T

CHENIN BLANC POACHED PEAR & ALMOND FRANGIPANE TART

HAZENDAL CAP CLASSIQUE & WHITE CHOCOLATE TRUFFLE

LEMON MERINGUE ÉCLAIR

AMASI PANNA COTTA, SULTANA GEL, GRAPE SALSA

450 per person