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### **Traditional afternoon tea**

English tea sandwiches, freshly baked scones, fresh cream and preserves, assorted afternoon pastries, premium tea leaves of your choice R260

### **Royal afternoon tea**

A glass of kir royale.  
English tea sandwiches, freshly baked scones, fresh cream and preserves, assorted afternoon pastries, premium tea leaves of your choice R300

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## THE ENGLISH TRADITION

The traditional English custom of taking afternoon tea is thought to have been started in the 19th Century by Anna, the seventh Duchess of Bedford.

In those days lunch was served early in the day, and dinner was not served until late in the evening. Every afternoon, the Duchess found that she was rather hungry and started taking a pot of tea and some light refreshments in her room. She began inviting her friends to join her and very soon taking tea in the middle of the afternoon became the fashionable thing to do.

*Afternoon tea is served from three-thirty to five*

# TEA

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## THE HISTORY OF TEA

Tea is one of the oldest drinks in the world, dating back 5 000 years in history. According to Chinese legend, Emperor Shen Nung only drank boiled water for hygiene reasons. While resting under a wild tea tree, a slight breeze stirred the branches and caused a few leaves to drift down gently into his simmering water. He found the resulting brew deliciously refreshing and revitalising, and so tea drinking was discovered. The colourful years of the Emperor Tang Dynasty (AD 618-906) are often referred to as the Golden Age of Tea.

Tea comes from only one plant, *Camellia sinensis*, and processing the tea is what determines the colour and aroma. Black teas are fully fermented, Oolong teas have interrupted semi-fermentation, while green and white teas have no fermentation.

Herbal and fruit infusions are, as the name indicates, made from herbs and dried fruits and do not contain any tea leaves.

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## 54 ON BATH TEA SELECTION

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| <b>1837 White Tea</b>   | Ethereal blend of white tea with notes of fruit and flowers from the Bermuda Triangle   |
| <b>Lung Ching</b>       | Yielding a beautiful jade infusion, this green tea, is also known as “Dragon’s Well”  |
| <b>Jasmine Pearls</b>   | Elegantly fragrant Chinese green teas, lavishly blended with jasmine blossoms   |
| <b>Silver Moon</b>      | Selected blends of green teas accented with berry and vanilla bouquet with just a hint of spice. A tea that is special for any moment |
| <b>French Earl Grey</b> | Fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers    |
| <b>1837 Black Tea</b>   | Timeless classic black tea with notes of fruits and flowers, which leaves a lingering taste of ripe berries, anise and caramel        |
| <b>Red of Africa</b>    | Delicate rooibos blended with sweet tea spices and marigold. This tea is theine-free  |

# LEVEL FOUR

*"Our team ethos is to give credit to the individual chefs who have created these dishes for your enjoyment."*

64% Chocolate fondant, yoghurt mousse, Bourbon vanilla ice cream		Chanda Sebele	90
Raspberry parfait, pistachio crumble, chocolate shards, vanilla ice cream		Simba Mralasi	90
Vanilla Brûlée, stewed stone fruit, honeycomb, berry sorbet		Matthew Foxon	90
Dark chocolate & passion fruit tart, crème friache ice cream		Chanda Sebele	90
Chocolate brownie ice cream sandwich		Phillile Msibi	75
Cheese Local cheeses served with home-made brittle & biscuits		Phillile Msibi	115

# LEVEL FOUR

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'Sous vide' Scottish salmon, baby beetroots, chive cream, pickled spring onions		Maria Letsoalo	150
'Angus' beef, Blackened, togarashi, cured, radish's, tartare, carrot & popcorn salad		Matthew Foxon	150
Lobster bisque, red pepper rouille, steamed fish & shellfish, fresh herbs		Grant vd Riet	160
Duck & chicken terrine, appel gel, pickled vegetables, orange biscotti, compressed peach		George Tshabalala	120
Piccalilli cauliflower, baby lettuce, hazelnut soil, burnt onion, courgette		Lefa Mosana	95
Tuna 'Nicoise' salad, fried anchovy, olives, green beans, potato & saffron emulation		D'Arcy Els	150
Goats' cheese, soft herbs, plum puree, micro vegetables, Melba toast		Precious Malebye	125
35 day dry aged 'Woodview Black Angus' rib on the bone, sautéed new potatoes, seasonal baby vegetables, bearnaise & pepper corn sauce. Please ask your waiter for the sizes of the day		Matthew Foxon	110 per 100g
'Merino' lamb cutlet, loin, confit belly, polenta pie, smoked rump, aubergine puree, asparagus		Matthew Foxon	240
Pan-fried line fish, saffron fondant, confit heirloom tomatoes, snow peas, clam & mussel broth		Lefa Mosana	220
Lemon & paprika quail, caramel potato, coffee parsnip, baby spinach, hibiscus flower		D'Arcy Els	190
Roasted red pepper risotto, burnt balsamic gel, hay smoked goats' cheese		Precious Malebye	140
Scottish salmon, wild rice paella, coastal vegetables, braised fennel, salmon crackling		D'Arcy Els	245
Dry aged duck breast, five spice sponge, beetroot, pickled onion, duck ham		Jason Roos	245
Slow roasted pork belly, cardamom yoghurt, preserved watermelons' charred leek		Alfred Motlane	195
300g 'Black Angus' rib eye, mash or hand cut chips, peppercorn or mushroom sauce		Grant vd Riet	250
250g 'Black Angus' fillet, mash or hand cut chips, peppercorn or mushroom sauce		Grant vd Riet	250