



TASTE OF THE CAPE HIGH TEA

FIRST COURSE: A SAVOURY CELEBRATION OF TASTE

Beef Samosa: Savour the crunch of golden pastry filled with the bold flavours of traditional South African sausage.

Masala Steak Bunny chow: Experience the warmth of vetkoek, perfectly paired with succulent masala steak.

Bobotie Quiche: Discover the rich blend of curried beef and dried fruit elegantly topped with smooth custard.

Bo Kaap - Coronation Chicken Roti: Wrap yourself in the vibrant history of Cape Town with this flavourful delight.

Queen Scones: Indulge in freshly baked buttermilk and berry scones adorned with jam, cream and a hint of cheddar.

SECOND COURSE: A SWEET JOURNEY

Falooda: Enjoy a cool, refreshing treat of strawberry and rose, a delightful sensation in every sip.

Koesister: Let the nostalgic flavours of naartjie peel and aniseed transport you to another time.

Chocolate Lamington: Find comfort in the classic combination of sponge cake, chocolate and coconut, a true delight.

Almond Cream Puff: Delight in the airy lightness of choux pastry, filled with the subtlety of almond mousse.

Peppermint Opera Cake: Experience the refreshing blend of mint and chocolate, a contemporary twist on a classic favourite.

Cinnamon Milk Tart: Conclude your journey with the smooth, creamy texture of milk tart, gently spiced with cinnamon.

The tea menu includes our homemade bottomless Masala tea.

PRICING AND RESERVATIONS

R350.00 Per Person

Bookings to be confirmed 24 hours in advance and a 50% deposit is required to secure your reservation.

