



AFTERNOON TEA
— at —
CAPE GRACE

WELCOME
RICKETY BRIDGE BRUT CAP CLASSIQUE

SAVOURY

CORONATION CHICKEN SAMOSA, JALAPEÑO ATCHAR
RATATOUILLE FRITTATA *with* GREEN OLIVE TAPENADE
SPRING VEGETABLE TARTLET
PRAWN BRIOCHE BUN & CELERIAC REMOULADE

SANDWICHES

RARE ROASTED BEEF, MUSTARD & ROCKET
CUCUMBER, CREAM CHEESE & BASIL
SMOKED SALMON TROUT, LEMON & DILL

SCONES

TRADITIONAL SWEET SCONE
KLEIN RIVER CHEESE, WHOLEGRAIN MUSTARD & THYME SCONE
Lemon curd, whipped mascarpone, Dalewood Simond cheese & strawberry jam

PETIT FOUR

ORANGE TUILE DENTELLE • PALETS BRETON • PISTACHIO MADELEINE
COCOA NIB & COCONUT FINANCIER • CAPE GERANIUM MACARON
HONEYBUSH MACARON

SWEET

PARIS BREST • HIBISCUS MILK CHOCOLATE CUBE
LIME AND BASIL TARTLET • GUAVA & CARAMEL SLICE
BLOOD ORANGE & CRÈME FRAÎCHE TARTLET

AFTERNOON TEA
R550 per person
R650 per person including Cap Classique



TEA SELECTION
— at —
CAPE GRACE

CAPE GRACE EXCLUSIVE

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*An exclusive blend for the Cape Grace, Cape Town, resonating
spices, herbs, fruits and rooibos meet to form a blend of sheer
elegance, humbleness and utter beauty.*

HERBAL INFUSIONS

- CHAMOMILE & LEMONGRASS
- HIBISCUS PETALS
- CEDERBERG GREEN ROOIBOS

FLAVOURED GREEN TEA

- JASMINE BLOSSOM
- MORINGA MATCHA
- PEACH GREEN

PURE GREEN TEA

- GUNPOWDER PEARLS

SCENTED OOLONG
BLUE TEA

- ROSE OOLONG

PURE BLACK TEA

- ENGLISH BREAKFAST
- KENYA MARINYN GFOP1

SCENTED & FLAVOURED
BLACK TEA

- BERGAMOT MESQUITE
- MASALA CHAI

PURE WHITE TEA

- BAI MU DAN

PU-ERH RED TEA

- PU-ERH TEA CAKE RIPE