



AFTERNOON TEA
— at —
CAPE GRACE

MONTH OF HER
CANAPES

CAPONATA TARTLET • G,L
WILD MUSHROOM & THYME ARANCINI PARMESAN FOAM, KALAHARI TRUFFLE • G,L

FINGER SANDWICHES

LAZENA FREE RANGE CORONATION CHICKEN, CAPE RAISINS *on* ONION BREAD • G,E,L
GRASS FED BEEF, PEPPERDEW CREAM CHEESE *on* SPINACH BREAD • G,L
FREE RANGE EGG MAYONNAISE, MUSTARD CRESS PESTO *on* WHITE BREAD • G,E,L

SCONES

TRADITIONAL • G
CHEDDAR, WHOLEGRAIN MUSTARD & THYME SAVOURY SCONE • G,L,MU
CHANTILLY CREAM, STRAWBERRY JAM, LEMON CURD • E,L

SWEETS

MILK CHOCOLATE LAVENDER MERINGUE KISSES • E,L
MOCCACCINO MOUSSE • L,G,E
GUAVA DULCE VANILLA CHEESECAKE • L,G,E
FLORAL CUPCAKE • L,G
CITRUS TARTLET • N,L,E,G

C - CRUSTACEANS | CE - CELERY | E - EGGS | F - FISH | G - GLUTEN | L - LACTOSE | LU - LUPIN
M - MOLLUSC | MU - MUSTARD | N - NUTS | V - VEGETARIAN | VG - VEGAN

*Our menu items may change and could include
common allergens. We recommend that you inform your
waiter of any special dietary needs, including
intolerances and allergies.*



TEA SELECTION
— at —
CAPE GRACE

CAPE GRACE EXCLUSIVE

CAPE GRACE EXCLUSIVE
*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 GFOPI

SCENTED & FLAVOURED
BLACK TEA

BERGAMOT MESQUITE
MASALA CHAI

PURE WHITE TEA

BAI MU DAN

PU-ERH RED TEA

PU-ERH TEA PEARLS

AFTERNOON TEA
*R550 per person
R650 per person including Cap Classique*