



AFTERNOON TEA

— at —

CAPE GRACE

MONTH OF HER

VEGETARIAN

CANAPES

VEGETABLE CRYSTAL SPRING ROLL

CAPONATA TARTLET • G

MUSHROOM ARANCINI, PARMESAN FOAM, KALAHARI TRUFFLE • G,L

FINGER SANDWICHES

CORONATION CHICKPEAS, CAPE RAISINS *on* ONION BREAD • E,L

CHEDDAR CHEESE, PICKLE, AND TOMATO CHUTNEY *on* SPINACH BREAD • G,L

FREE RANGE EGG MAYONNAISE, MUSTARD CRESS PESTO *on* WHITE BREAD • G,E,L

SCONES

COCONUT SCONES • 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

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*