

A detailed illustration of a tea set. At the top, a white teacup with a gold rim is filled with orange tea, resting on a matching saucer. The saucer is decorated with a slice of peach and a rose. Below the cup, a red teapot with a white spout and handle is decorated with purple and yellow floral patterns. The teapot is filled with red tea. The entire scene is set against a light blue background with faint, repeating leaf patterns. A large white diamond shape is overlaid on the center, containing the text. Green foliage and peach slices are scattered around the teapot and saucer.

the
**RUSSIAN
TEA GARDEN**

AT HAZENDAL



DOBRO PAZHALOVAT

Welcome to Hazendal

Hazendal Wine Estate is owned by Russian born Dr Mark Voloshin who has introduced some Russian flavor to the historically rich Hazendal Wine Estate, which he purchased in 1994. Established in 1699, the Estate is celebrating its 320 year anniversary this year. Dr Voloshin's dream was to preserve the estate's rich South African heritage while introducing innovative ideas and Russian culture. For the first time ever, an authentic Russian Tea Ceremony, straight from the heart of Russia, will be elegantly presented in the Cape Winelands.

Russian Tea Ceremony Bookings

Hazendal Russian Tea Ceremony must be booked at least 24-hours in advance. If you haven't done so, you can still enjoy our Garden Menu.

Tel: 021 903 5034 **Email:** bookings@hazendal.co.za

Welcome to the

RUSSIAN TEA CEREMONY

AT HAZENDAL

We invite you to experience Russian warmth and hospitality, and nowhere is there a finer example of that than with the Russian Tea Ceremony. Like all good social gatherings, this ritual can last up to several hours and is served with a range of traditional and delicious Russian sweet and savoury treats, such as *Baranki*, *Blini*, *Pirogi* and *Medovik*.

The ceremony not only offers a glimpse into Russian culture, it is also a treasured household ritual that recognises the importance of banter between old and the young of topics great and small or even to cement a business deal. Hazendal's Russian Tea Ceremony follows the tradition to the letter: Authentic imported *Dulevo* porcelain and traditional Russian *Samovars* decoratively adorn the tables and *Varenye* (jam) is used to sweeten the "Russian Black Tea Blend", which was specially sourced for Hazendal by the fine Tea House TWG.

The reason why we use *Varenya* and not sugar, is that it was much more accessible than sugar in the older days in Russia.



WHERE IT ALL BEGAN

The Russian tea drinking tradition dates back to 1638 during the Romanov Dynasty. Russian Tsar Michael Feodorovich received four chests of tea as a diplomatic gift from Altyum-Khan of Mongolia. Before long, caravans carrying tea made regular journeys from the Great Wall of China to the walls of the Moscow Kremlin.

TEA POETRY

An important feature of the Russian tea ceremony is the *Samovar*, which is the centrepiece of this table. Till today the *Samovar* is used in Russian households and is the symbol of Russian generosity and comfort. It was founded by Russian Tsar Peter the Great. On his travels to Europe in the 17th Century, he came across a copper kettle in Holland, which he brought back to Russia and asked his craftsman to create something similar. With time the Russian craftsman improved the design and created a unique Russian *Samovar*. A *Samovar* is a big boiler to keep water hot for tea at a moment's notice. A small teapot is kept warm on the top of the *Samovar*, filled with tea concentrate known as *Zavarka*. When a guest wishes to have tea, the host pours a small amount of the tea concentrate into a teacup and then fills the cup with hot water from the ornate tap of the *Samovar*. In times past, *Samovars* were large, coal-fueled stoves, but nowadays they come in electric models about the size of coffee urns. *Samovars* come in all different shapes and sizes and sing different tunes as they heat. The Tula factory in Russia produces *Samovars*, which are known to be the finest one can get.

THE EDIBLE NECKLACE

Russians love to decorate their *Samovars* with *Baranki* (round baked goods made from flour, butter, eggs and vanilla). The tradition goes as far back as to the 17th Century where people in Russia decorated the walls of their homes with *Baranki*, in order to emphasize their prosperity. *Baranki's* round shape symbolized the sun and by showcasing the sun in your house, you attracted even more sun, and therefore, more wealth. In the 18th and 19th Centuries, street vendors sold *Baranki* in strings to put around their necks, almost like a large necklace. Although Russians don't decorate their walls anymore with *Baranki*, they break up a piece

of the *Baranki* to dip in their tea, much like what South Africans do with their rusks!

THE PORCELAIN

As with all tea ceremonies, the vessel from which the tea is drunk is almost as important as the tea itself. Founded in 1832, *Dulevo Porcelain Works* is one of the oldest and most famous Russian porcelain producers. *Dulevo* crockery is known for its hand-painted designs, crisp white background and the rich luster of its glaze.

THE TEA BREW

Zavarka is a concentrated tea brewed from a strong black tea and "Hazendal Tsar Tea Blend", which was specially sourced for Hazendal, embodies the Russian tea tradition. It has a natural, smoky characteristic, which best resembles that of the historic "Russian Caravan Tea". In the 17th Century, Russia started trading tea with China and India. It was a long journey that took approximately 18 months across the deserts using caravans, hence the term "caravan tea". The smoke from the twilight fires infused the tea leaves with smokey flavours and changed the characteristics of the tea. That is why a traditional Russian tea blend has smokey aromas.

THE FULL KREMLIN EXPERIENCE

For the full *Kremlin* (formerly the Tsar's official residence in Moscow) experience, complement your Russian Tea Ceremony with the Hazendal Scarlet Sails MCC and authentic Beluga Caviar (pre-booking is required.) Our MCC is named after the sailing ship entering the eternal sunset on the Neva river during the Festival of the White Nights, a time of the year when, due to St Petersburg's latitude, the sun never sets and a spirit of festivity and celebration pulses through the city.

Hazendal Scarlet Sails MCC

80/360

Radostnoye vremya (A Joyful time)

MEAT OPTION

Baranki (Russian baked delights hung on the *Samovar*)

Blini (Russian crumpet), salmon trout, sour cream, pickled onion, lemon pearls

Blinchik (Russian crêpe) filled with mushroom, cream cheese and mixed herbs

Braised beef and black lentil *Piroshok* (Russian pastry)

Russian Olivier potato salad

Medovik (Russian honey layered cake) with burnt honey cream and walnuts

Sharlotka (Russian apple cake), white chocolate, apple and whipped vanilla cream cheese

Pryanik (Russian gingerbread cookie)

Russian cream with *Kompot* (home-made red berry juice)

195 pp

CAVIAR

For the full Kremlin experience, indulge in authentic Russian Beluga caviar (15g) served on traditional Russian *Blini*

3,375 pp

VEGETARIAN OPTION

Baranki (Russian baked delights hung on the *Samovar*)

Blini (Russian crumpet), caramelised onion, mushroom and cream cheese with mixed herbs

Blinchik (Russian crêpe) filled with cheese, tomato and pickled onion

Piroshok (Russian pastry) with sour cream and Russian Olivier potato salad

Russian cream with *Kompot* (home-made red berry juice)

Russian dark chocolate salami

Rose shaped apple tartlet with phyllo

Black and blue pavlova with non-dairy cream

195 pp

Complement your Tea Ceremony with

**HAZENDAL SCARLET
SAILS MCC**

80 / 360

Traditional Russian Tea Menu

GLUTEN-FREE

Baranki (Russian baked delights hung on the *Samovar*)

Blini, salmon trout, sour cream, pickled onion, lemon pearls

Braised beef brisket and black lentil gluten-free *Piroshok* (Russian pastry)

Russian Olivier potato salad

Blinchik (Russian crêpe) filled with mushrooms, cream cheese and mixed herbs

Gluten-free *Medovik* (Russian honey layered cake) with burnt honey cream and walnuts

Sharlokta (Russian apple cake), dark chocolate, apple and whipped vanilla cream cheese

Pryanik (Russian gingerbread cookie)

Russian cream with *Kompot* (home-made red berry juice)

195 pp

Traditional Russian Tea Menu

KIDS MENU

Baranki (Russian baked delights hung on the *Samovar*)

Cheese sandwich soldiers

Beef *Piroshok* (Russian pastry)

Syrniki (Russian pancakes) with sweetcorn and honey

Babushka doll cookie

Russian chocolate salami

Khvorost (Russian snow twigs) with crunchy almond and chocolate spread

Plushka (Russian cinnamon buns) lolly

Served with Rooibos tea with honey and milk

OR

Hot chocolate and toasted marshmallow

OR

Russian *Kompot* (home-made red berry juice)

125 pp



Hazendal's Unique Selection of
TWG TEAS

*All teas are available @ R35 per tea pot.
Each pot serves two cups.*

WHITE TEA AND WHITE TEA BLENDS

White Sky Tea

Exclusive White Tea Blend

Majestic Yin Zhen white tea leaves lend their crystalline flavour to this celestial blend. Cultivated on the island of the Indian Ocean archipelago, ylang ylang flowers impart their exquisite and fragrant oil to this fruity blend. A union of two of the most noble ingredients known to man, this white tea is a drop of heaven in a teacup.

GREEN TEA AND GREEN TEA BLENDS

Moroccan Mint Tea

Grand Classic Green Tea Blend

A great favourite, this fine TWG green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

Silver Moon Tea

Exclusive Green Tea Blend

A TWG blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice. A tea for that special moment.

BLUE TEA AND BLUE TEA BLENDS

Milk Oolong

China, Fujian

Cultivated at altitudes of 500 to 1,200 metres, this exceptional Chinese method oolong composed of only the finest whole leaves. Lightly fermented and highly aromatic, this tea offers a delicate aroma that is both milky and toasted.

BLACK TEA AND BLACK TEA BLENDS

Uva Highlands BOP

Ceylon

A well-balanced blend of strength and flavour sets this TWG Tea apart. This tea produces a beautiful golden infusion with an intense flavour. A bold afternoon tea.

French Earl Grey

Grand Classic Black Tea Blend

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers.

1837 Black Tea

Exclusive Black Tea Blend

TWG Tea's renowned signature tea, 1837 Black is a unique blend of black tea with notes of fruits and flowers from the Bermuda triangle which leaves a lingering aftertaste of ripe berries, anise and caramel.

RED TEA AND RED TEA BLENDS

Rooibos

South Africa

An enveloping, theine-free red tea that yields a rich after-taste inflected with notes of sweetness. This TWG Tea can be served hot or iced at any time of the day.

ICED TEA

Pink Flamingo

Exclusive TWG Iced Tea

A graceful TWG Tea Blend of green tea made with crimson hibiscus blossoms.

R45 per glass

GARDEN MENU

HARVEST PLATE

Crisp seasonal lettuce and herbs with a variety of prepared fruits and vegetables, roast vegetable hummus, spiced seeds and a selection of freshly baked bread from the Babushka Deli.

125

CHEESE AND CHARCUTERIE BOARD

A selection of local cheeses, cold meats, home-made preserves, pickles and chutneys served with toasted nut and seed crackers and a variety of freshly baked bread from the Babushka Deli.

145

BABUSHKA DELI BESPOKE PASTRIES

Please ask your waitron about the decadent selection of cakes, desserts and pastries prepared daily.

*Thank you for joining us at
the Russian Tea Garden.*

*We hope you enjoyed your time with us
and we hope to see you again soon.*

*Dosvedanya
(Good Bye)*





HAZENDAL

ANNO 1699

CELEBRATING
320 YEARS

Stellenbosch, South Africa



