



the
**RUSSIAN
TEA CEREMONY**

AT HAZENDAL WINE ESTATE



MEAT OPTION

Baranki on Samovar - crisp tea biscuit on a Russian tea urn

Oladyi - crumpet with smoked salmon trout, dill and sour cream

Blinchik - thin crêpe with cream cheese, mushroom and herb filling

Beef *Piroshok* - fried pastry filled with braised beef and
onion spinach and cheese

Spinach *Piroshok* - fried pastry filled with creamed spinach and feta cheese

Olivier salad - Russian potato salad

Vatrushka - sweet cheese tart

Medovik - honey cake

Sharlotka - apple cake

Pryanik - ginger cookie

Zephyr - fruit meringue

395pp

Includes the *Tsar Tea Blend* specially
sourced for Hazendal by luxury teahouse TWG

CAVIAR

For the full Kremlin experience, indulge in authentic RUSSIAN
BELUGA CAVIAR (15g) served on traditional Russian *Blini* Advanced
booking is required

SQ



VEGETARIAN OPTION

Baranki on *Samovar* – crisp tea biscuit on a Russian tea urn

Oladyi – crumpet with mushroom and herb ragout

Blinchik – thin crêpe with crème fraiche and spring onion

Spinach *Piroshok* – fried pastry filled with creamed spinach and feta cheese

Cabbage *Piroshok* – fried pastry filled with braised cabbage and potato

Olivier salad – Russian potato salad

Dark chocolate custard tart

Sharlotka inspiration – apple and phyllo rose pastry

Pavlova – meringue with non-dairy cream and seasonal berries

Russian chocolate salami

Zephyr – fruit meringue

395 pp

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GLUTEN-FREE

Baranki on Samovar – crisp tea biscuit on a Russian tea urn

Oladyi – crumpet with smoked salmon trout, dill and sour cream

Blinchik – thin crêpe with cream cheese, mushroom and herb filling

Beef *Piroshok* – fried pastry filled with braised beef and onion

Spinach *Piroshok* – fried pastry filled with creamed spinach and
feta cheese

Olivier salad – Russian potato salad

Vatrushka – sweet cheese tart

Medovik – honey cake

Sharlotka – apple cake

Pryanik – ginger cookie

Zephyr – fruit meringue

395 pp

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VEGAN OPTION

Baranki on Samovar – crisp tea biscuit on a Russian tea urn

Oladyi – crumpet with mushroom and herb ragout

Blinchik – thin crêpe with hummus and sundried tomato

Cabbage *Piroshok* – fried pastry filled with braised cabbage and potato

Spinach *Piroshok* – fried pastry filled with vegan cheese and
creamed spinach

Olivier salad – Russian potato salad

Banana & coconut custard

Vegan Carrot cake

Vegan chocolate brownie

Zephyr – aquafaba fruit meringue

Pryanik – vegan ginger cookie

395 pp

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KIDS OPTION

Baranki on *Samovar* – crisp tea biscuit on a Russian tea urn
Toasted cheese soldiers

Beef *Piroshok* – fried pastry filled with braised beef and onion

Spinach *Piroshok* – fried pastry filled with creamed spinach and
feta cheese

Syrniki – crumpets with sweet corn and maple syrup

Christoffel cookie – a cookie sandwich with caramel schmeer
Russian chocolate salami

Khvorost – sweet crisp pastries covered in powdered sugar, also
known as snow twigs

Vatrushka – sweet, Danish style cheese tart

Served with Rooibos tea with honey and milk

OR

Hot chocolate and toasted marshmallow

OR

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



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