

An artistic illustration of a tea ceremony. 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 peach slice and a yellow flower. Below the cup, a red teapot with a white spout and handle is decorated with purple and yellow floral patterns. The teapot is also filled with orange tea. The background is light blue with faint green leaf patterns. A white diamond shape is overlaid on the center, containing the text. Peach slices and green leaves are scattered around the teapot and saucer.

the
HAZENDAL
TEA CEREMONY



DOBRO PAZHALOVAT

Welcome to Hazendal Tea Ceremony

For centuries tea drinking has formed an integral part of Russian culture. Inspired by Hazendal's owner's cultural origin and the unique traditions and rituals that form part of Russian tea drinking, we have curated a Tea Ceremony that is unique, delicious, and intriguing. Hazendal's Tea Ceremony celebrates warmth and hospitality, Russian cuisine, cultural traditions and most importantly a *Radostnoye Vremya* (a joyful time) between friends, colleagues, and family.



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 the table. To this day the *Samovar* is used in Russian households and is a symbol of Russian generosity and comfort. The *Samovar* was first created by Russian Tsar Peter the Great. On his travels through 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.

In time, the Russian craftsman improved the design and created a unique Russian *Samovar*. A *Samovar* is a big boiler used 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 biscuits made from flour, butter, eggs and vanilla). The tradition dates back as far as the 17th century when people in Russia decorated the walls of their homes with *Baranki*, in order to emphasize their prosperity. *Baranki's* round shape symbolizes the sun and by showcasing the sun in your house, people believed that it attracted even more sun, and therefore, prosperity. In the 18th and 19th centuries, street vendors sold *Baranki* in strings to place around one's necks, almost like a large necklace. Although Russians no longer decorate their walls

with *Baranki*, they do break off 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 TSAR TEA BLEND

Zavarka is a concentrated brew made from strong black tea leaves. Hazendal's *Tsar Tea Blend* was specially sourced for Hazendal by TWG fine tea merchants for its flavour and smoky aroma, a distinct characteristic of traditional Russian tea. In the 17th century, Russia started trading tea with China and India.

It was a long overland journey using caravans, that took approximately 18 months to complete across the deserts. The smoke from the twilight fires of the caravan used to infuse the packed, travelling tea leaves with smokey flavours and subtly altered the characteristics of the tea. That is why a traditional Russian tea blend boasts smokey aromas.

In Russia, tea was traditionally sweetened with *Varenya* (jam). The reason *Varenya* was used to sweeten tea, rather than sugar, is that it was historically much more accessible and affordable in Russia. It may sound strange to sweeten tea with jam, but you will surely think differently when you try it.

THE ROYAL EXPERIENCE

We offer an exclusive Royal Experience, using the finest, authentic and ethically farmed black caviar. Indulge in Hazendal's 23.5 MCC and "Imperial Heritage Black Caviar" (30g) served on traditional *Blini*.

The Royal Experience is available for two on a pre-booking basis. For enquiries, please email bookings@hazendal.co.za



MEAT OPTION

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

SAVOURY CANAPÉ

Shuba-diced pickled herring covered with layers of, grated boiled eggs, potatoes, carrots, beetroot, chopped onions and mayonnaise

SAVOURY SERVINGS

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, spicy onion

Spinach *Piroshok* – fried pastry filled with braised spinach and feta

Olivier salad – Russian potato salad

SWEET CANAPÉ

Kulich-brioche dough with dried fruit, decorated with lemon-spiked icing and nuts

SWEET SERVINGS

Vatrushka – sweet cheese tart

Medovik – honey cake

Sharlotka – apple cake

Pryanik – ginger cookie

Zephyr – fruit meringue

395pp

We serve Tsar Tea Blend and a selection of two additional fine teas specially sourced for Hazendal by the luxury teahouse, TWG to compliment your Tea Ceremony.

Homemade complimentary fruit marmelade is served to sweeten your tea.



VEGETARIAN OPTION

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

SAVOURY CANAPÉ

Shuba- grated boiled eggs, potatoes, carrots, beetroot,
chopped onions and mayonnaise

SAVOURY SERVINGS

Oladyi – crumpet with mushroom and herb ragout

Blinchik – thin crêpe with crème fraîche and spring onion

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

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

Olivier salad – Russian potato salad

SWEET CANAPÉ

Kulich-brioche dough with dried fruit, decorated with lemon-spiked icing and nuts

SWEET SERVINGS

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

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

HAZENDAL 23.5 MCC

Compliment your Tea Ceremony with our 23.5 MCC.

Our handcrafted MCC pays homage to the earth's' precise 23.5 degree
tilt that gives rise to our seasons.

23.5 Blanc de Blanc 55/235 | 23.5 Blan de Noir 55/235



GLUTEN-FREE

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

SAVOURY CANAPÉ

Shuba-diced pickled herring covered with layers of, grated boiled eggs, potatoes, carrots, beetroot, chopped onions and mayonnaise

SAVOURY SERVINGS

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 spinach and feta

Olivier salad – Russian potato salad

SWEET CANAPÉ

Kulich-brioche dough with dried fruit, decorated with lemon-spiked icing and nuts

SWEET SERVINGS

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

SAVOURY CANAPÉ

Shuba- potatoes, carrots, beetroot, chopped onions and mayonnaise

SAVOURY SERVINGS

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 spinach

Olivier salad – Russian potato salad

SWEET CANAPÉ

Kulich-brioche dough with dried fruit, decorated with lemon-spiked icing and nuts

SWEET SERVINGS

Banana and 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 spinach and feta

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)

255 pp



Hazendal's Unique Selection of

TWG TEAS

*All teas are available @ R40 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

*Thank you for joining us for the
Hazendal Tea Ceremony. We hope you
enjoyed your time with us and we hope
to see you again soon.*

*Dosvedanya
(Goodbye)*





HAZENDAL

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The destination for all your journeys.



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