



## The Maslow

### COURSE ONE

Paired with Rooibos Cream Orange

- Vanilla bean scones with Cape fig jam
- Cucumber and cottage cheese knots
- Caramelized tomato and onion quiche
- Strawberry frangipani

### COURSE TWO

Paired with Lemon Fresh

- Lemon meringue tartlets
- Salmon and lemon aioli on brioche
- Egg mayo and watercress
- Decadent choux
- Chicken mushroom pies

### COURSE THREE

Morgentau

- Green tea mousse with mango salsa
- Orange and almond cake - Maslow specialty
- Bitter chocolate tartlet with Turkish delight
- Sushi
- Pulled pork on sweet potato waffles

### COURSE FOUR

English Breakfast

- Curried mince Vetkoek
- Koeksister
- Chocolate opera
- Chocolate cremeaux

### COURSE FIVE

Sweet Berries

- Red velvet opera
- Berry tartlets
- Rainbow cake
- Chocolate friandeas

### ROOIBOS CREAM ORANGE

Herbal Infusion

A full-bodied Rooibos from South Africa with a creamy and delicate vanilla flavour and the verve of ripe oranges.

2 — 5-8min

### LEMON FRESH

Fruit Infusion

A superbly fruity and refreshing fruit infusion with the flavour of lemons with a crisp taste of apples.

2 — 8-10min

### MORGENTAU®

Green Tea

A fascinating tea composition with Sencha, flower petals and the subtle fruity flavour mango and lemon.

2 — 2-3min

### ENGLISH BREAKFAST

Black Tea

A gentle Ceylon tea with the unmistakable sparkling and lively flavour of the island.

2 — 3-4min

### SWEET BERRIES

Fruit Infusion

The surprisingly full flavour of berries that comes from sumptuous pieces of fruit and real juices.

2 — 8-10min

