



# Durban Indian Afternoon Tea Experience

Take a journey through tea, spice and confectionery  
 which perfectly combines traditional and eastern flavours with a modern twist.  
 Served daily, 14h00 - 16h30. Minimum table of 4, bookings essential.

R275 per person

## ..... Welcome Drinks .....

- Mango Lassi Shot  
 Blended Yogurt and Mango infused  
 with Cardamom  
 or  
 Bombay Crush Shot  
 Almond Milk infused with Cardamom  
 Syrup, Sabja Seeds and China Grass

## ..... Sugar .....

- Mini Burfi Cheese Cake  
 Poli (V)  
 Apricot Macaroon Nests  
 Caramel & Peanut Butter Tartlet  
 Chocolate Tarlet with Seasonal Berries  
 Date & Coconut Brownies  
 Poli Truffle  
 Petit Fours  
 Orange Curd Vanilla Delight

## ..... Spice .....

- Jalapeño and Cheese Rissoles  
 Mini Lamb Curry Pies  
 Lamb Koftas  
 Tikka Chicken and Mayo on Bruchetta Bites  
 Veddah (V)  
 Chicken Lagan  
 Brinjal Pakoras (V)  
 Mini Scones with Chilli Pepper Chutney  
 Coriander Fish Cakes  
 Seasoned Fried Roti's

(V) Vegetarian Option

## ..... Popular Teas .....

(Please select one option)

- Masala Chai  
 Spiced beverage brewed with warming  
 spices. Cardamom pods, cinnamon, star  
 anise, fennel seeds, nutmeg, and cloves.
- Vanilla Flavoured  
 Full bodied, strong and distinctively malty  
 black tea blend infused with vanilla pod.
- Blood Orange Rooibos  
 With a hint of cinnamon. Orange, cinnamon,  
 cardamom, cloves & vanilla.
- Strawberry & Kiwi  
 Vibrant berry acidity, floral bouquet.  
 Strawberry bits, pomace, kiwi wedges,  
 hibiscus blossoms.
- Forest Berries  
 Cherry, black currants and elderberries.  
 Apple pieces, strawberry, blackberry,  
 raspberry, hibiscus petals, blackberry leaves,  
 elderberries.
- Ginger White China  
 Originating from Fujian Province, China.  
 Blended with the sweet taste of juicy orchard  
 fresh pear and the tingle of spicy ginger.
- Green Apple  
 Green tea leaves from China with the  
 delicate flavour of apple.