



LANZERAC

1692



Afternoon Tea

*Opulence*



“There are few hours in life  
more agreeable than the hour  
dedicated to the ceremony  
known as afternoon tea.”



**HENRY JAMES**  
THE PORTRAIT OF A LADY



# Afternoon Tea

## *Menu*

### **BEGIN WITH A CANAPÉ**

*a classically reimagined dish created by our executive chef  
served with a glass of lanzerac methode cap classique*

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SELECT YOUR 1<sup>ST</sup> TEA FROM OUR RANGE OF TWG TEAS  
TO BE ENJOYED WITH YOUR SAVOURY TREATS

### **SAVOURY SELECTION**

*an assortment of savoury plates prepared  
with only the finest local and seasonal ingredients*

### **HOT BITE FROM THE KITCHEN**

*a flavourful croquette  
accompanied by various condiments*

### **WHAT IS AN AFTERNOON TEA WITHOUT A FINGER SANDWICH**

*a selection of sandwiches made from  
our freshly baked breads from the deli*

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SELECT YOUR 2<sup>ND</sup> TEA FROM OUR RANGE OF TWG TEAS  
TO BE ENJOYED WITH YOUR SWEET TREATS



# Afternoon Tea

## *Menu*

### TIME FOR SCONES

*homemade scones served  
with clotted cream, strawberry jam,  
lavender cream, cheddar, butter*

### SWEET TREATS

*a variety of sweet delights such as,  
cupcakes, petit fours, tartlets and éclairs*

### FINISH WITH A MACAROON

*our pastry chefs selection of the day*





# The Story

*of tea*



# Tea Plant

*Camellia Sinensis*

Originating from China, the *Camellia sinensis* tea plant was first discovered, recorded and used to produce tea three thousand years ago. All teas come from the same plant, but are processed differently to produce different types of tea. Finally, each harvest reflects the characteristics of the environment, soil, climate, sunshine, rainfall and the time the leaves are picked.

Fine harvest black teas or Flowery Orange Pekoes are gathered early and carefully, consisting strictly of unopened buds. The presence of the tip of the bud is a sign of quality since only the youngest shoots are used for the finest teas, thus determining the quality and price of the tea.

Fine harvest black teas are categorised from FOP to SFTGFOP1, with FOP containing the lowest and SFTGFOP1 the highest percentage of tips.

The number '1' when added to the grade defines the teas as of the finest quality within that grade.



# Tea Processing



**GATHERING.** Done by hand, only the tip of the bud and the first two leaves are gathered.

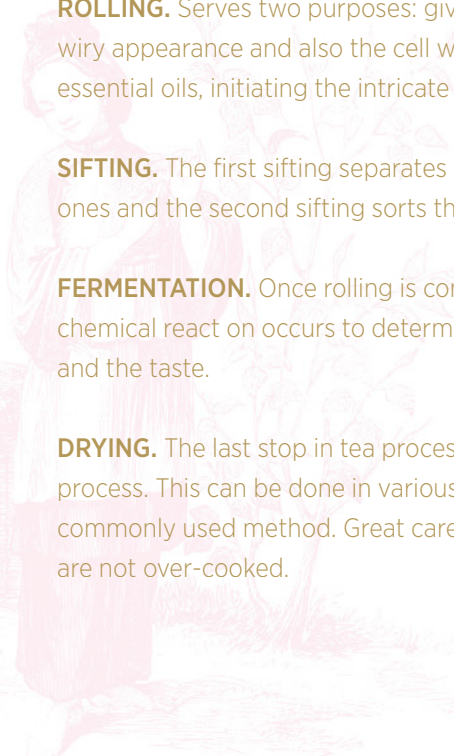
**WITHERING.** Removes up to 70% of the excess water from the leaves, softening them to withstand the pressure or twisting and rolling without crumbling in the next step.

**ROLLING.** Serves two purposes: gives the leaves their final twisted, wiry appearance and also the cell walls are destroyed to release essential oils, initiating the intricate chemical reaction of fermentation.

**SIFTING.** The first sifting separates the whole leaves from the broken ones and the second sifting sorts them according to size.

**FERMENTATION.** Once rolling is completed to release essential oils, a chemical reaction occurs to determine the type of the tea, the aroma and the taste.

**DRYING.** The last step in tea processing, drying stops the fermentation process. This can be done in various ways - baking being the most commonly used method. Great care must be used to ensure the leaves are not over-cooked.







THE VARIETIES  
OF TEAS

# BLACK TEA

Black tea is completely oxidised and when processed, undergoes the five primary steps of withering, rolling, fermentation, drying and sorting. Full-bodied yet mild, these teas are generally classified based on leaf grades and strengths.

## WHOLE-LEAF TEA

The term Orange Pekoe originated with the Dutch royal family, known as the House of Orange. Pekoe is derived either from the Chinese “pek-ho” or down, because of the light, white down covering the young buds and tea leaves, or the Chinese Bai Hwa or white flower, referring to the tip content in such teas.

Flowery Orange Pekoes are gathered early and carefully, consisting strictly of unopened buds.

The leaves are delicately rolled lengthwise to release their essential oils. The presence of the tip of the bud is a sign of quality since only the youngest shoots are used for the finest teas, thus determining the quality and price of the tea.

## BROKEN-LEAF TEA

Produced from the fragile parts of the leaf, whole leaves are often deliberately broken.

Fannings - Broken into tiny flat pieces, fannings yield a stronger infusion than broken leaves. Broken teas yield strong infusions, Pekoe or Fanning teas are lower-quality grades and Flowery Orange Pekoes or Orange Pekoes infuse more aromatic cups.



## PREPARATION

The preparation and brewing time for black tea depends on the variety used.

For whole leaf black teas:



1 infusing 2 ½ grams of tea per cup



2 water heated to 95°C/203°F



3 5 minutes.

For broken-leaf black teas:



1 steep 2 ½ grams of tea per cup



2 water heated to 95°C/203°F



3 3 minutes

## BLUE TEA

Commonly known as oolong or “black dragon”, blue tea is semi-fermented. It combines the fresh fragrance of green tea with the rich and aromatic complexity of black tea. Blue teas are mainly produced in Formosa and in the south-eastern coastal provinces of Fujian and Guangdong in China. Excellent oolongs are also produced in other countries in Southeast Asia.

There are two methods of producing blue tea:

### CHINESE METHOD

The oxidation process varies between 12% & 15% and yields a pale green cup with a woody astringency and a fruity flavour.

### FORMOSA METHOD

The oxidation period varies between 60% and 70%, yielding a golden cup with a deeper, richer aroma.



### PREPARATION



- 1 infusing 2 ½ grams of tea per cup



- 2 water heated to 95°C/203°F



- 3 7 minutes

## RED TEA

### OF SOUTH AFRICA

Red tea, or rooibos, is produced from a bush known as *Aspalathus linearis* in South Africa. Red tea leaves are generally oxidised, a process which enhances the flavour and produces the distinctive red colour after which this tea is named. Unoxidised “green” rooibos requires a more demanding production process, similar to that of green tea, making it more difficult to produce.

The harvests can be classified by the needle percentage or leaf to stem content in the area. A higher leaf content will result in a darker infusion, richer flavour and smoother aftertaste.

A South African national beverage, this “tea” is 100% theine-free, contains a high level of antioxidants and is very rich in Vitamin C, mineral salts and protein, making it ideal for both adults and children alike.



#### PREPARATION



1 infusing 2 ½ grams of tea per cup



2 water heated to 90°C/194°F



3 4-5 minutes





# GREEN TEA

Green tea leaves are not oxidised and thereby retain their natural verdant colour and delicate flavour. To prevent the natural oxidation process from occurring, two techniques are employed;

## CHINESE METHOD

The freshly picked leaves are immediately panfried in heated copper basins over fire at 110°C to dehydrate the leaves. This method is used to process green teas such as Lung Ching, Chun Mee and Gunpowder.

## JAPANESE METHOD

The tea leaves are gently steamed immediately after plucking. This process softens them for rolling by hand. Repeated several times before drying, the leaves are then sorted into different grades. Quality is assessed by the colour, fragrance and appearance of the leaves.

## MATCHA

Famous for its use in the Cha No Yu Japanese tea ceremony, Matcha is produced by powdering only the finest Gyokuro tea leaves. Whisked with a bit of pure water, it becomes frothy, strong, and concentrated in taste.



## PREPARATION

The preparation of fine Japanese green teas requires careful attention.

For exquisite Gyokuro:



1 infusing 10 grams of tea per cup



2 water heated to 50°C/112°F



3 2 ½ minutes

For other types of Japanese green teas like Sencha, Kukicha, Genmaicha, Houjicha or Sencha Meicha:



1 infusing 5 grams of tea in simmering water



2 water heated to 90°C/203°F



3 1-2 minutes



THE TWG  
TEA MENU



TWG TEA,

# The finest Luxury Tea Brand in The World

TWG Tea was established in Singapore in celebration of the island's great history as a trading post for teas, spices and fine epicurean products. The tea trade was made official in Singapore with the creation of the Chamber of Commerce in 1837, a date which TWG Tea honours as the commencement of Singapore's domination as the Far East's most illustrious trading post, a haven for celebrated tea clippers loaded with the most precious elixirs.

The TWG Tea team has cultivated strong relationships with tea growers worldwide to ensure exclusive access to harvests from renowned estates, creating blends with the most fragrant flowers, fruits, and spices from all around the world. With unparalleled access to the world's best tea plantations, TWG Tea is able to influence and often innovate new processing methods in order to create new and better teas with flavours that will appeal to the modern tea drinker.



# Black Tea & Black Tea Blends

## RAWDON'S BLEND

LANZERAC SIGNATURE BLEND

(LOOSE LEAF TEA)

Former owner, David Rawdon, purchased Lanzerac in 1958 and converted the working farm into an elegant hotel and landmark. He turned the old cellar and its surrounding buildings into bars and lounges, converted the 1925 cellar into the main dining area (now the Governors Hall) and transformed the farm's homestead, barns, cow sheds and stables into hotel rooms furnished with English and Cape antiques. David Rawdon and his mother were great tea enthusiasts, and during his 30 years at Lanzerac, they would train the staff on a daily basis, in order to deliver the perfect afternoon tea.

This tea, in memory of the Rawdon's, is an elegant variation of a classic black tea. This is a blend of aromatic Orange Pekoe Ceylon tea with the finest Yin Zhen silver needle tipped white tea and a touch of vanilla. A beautiful afternoon tea, with a touch of sweetness. To be infused for 3 minutes.

## INDIAN NIGHT TEA

(LOOSE LEAF TEA)

Reminiscent of the enticing and complex perfume of warm Indian summer nights, this black tea with piquant spices will carry you away on a magical revelry.

## ENGLISH BREAKFAST TEA

(COTTON TEA BAG)

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG broken-leaf black tea is perfect with morning toast and marmalade.

## FRENCH EARL GREY

(COTTON TEA BAG)

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

(COTTON TEA BAG)

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. A timeless classic.

# Blue Tea

## AFRICAN BALL TEA

(LOOSE LEAF TEA)

This shining combination of Formosa blue tea, black tea and red tea from South Africa infuses into a ruby-coloured cup of great complexity, richly highlighted by tonalities of secret TWG spices and a bouquet of blooming orchids.

# Red Tea

## JADE OF AFRICA TEA

(LOOSE LEAF TEA)

A delicate TWG South African red tea enhanced with the subtle fragrance of red berries and a sprinkling of sunflower petals. A light and fruity tea for any time of the day.

## ROOIBOS

(COTTON TEA BAG)

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.

# Green Tea & Green Tea Blends

## EMPEROR SENCHA

(COTTON TEA BAG)

A fine TWG tea with a subtle taste, this invigorating Japanese green tea is ideal during or after a meal as it is rich in vitamin C and contains little theine.

## MOROCCAN MINT TEA

(COTTON TEA BAG)

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

## SILVER MOON TEA

(COTTON TEA BAG)

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.

# Tisane

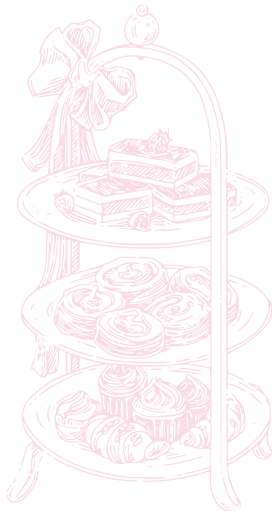
## CHAMOMILE

(COTTON TEA BAG)

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

# Iced Tea

A chilled and sweetened Iced Tea prepared by our Chefs.







1692

*Wineland's Finest*

WINE ESTATE

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LANZERAC WINE ESTATE