



Jeera Indian Afternoon Tea Experience

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

WELCOME DRINKS

Mango Lassi
Fresh blend of Mango and Yogurt Cooler

Elachie Bombay Crush
Rich Cardamom Flavored Creamy Milk
with layered China Grass and Sabja Seeds

SAVOURIES

Vedde (V)
Lamb Kofta
Fish Cakes
Mushroom Quiche (V)
Jalapeno Rissolos (V)
Fried Roti Crisps (V)
Mini Butter Chicken Pies
Tandoori Chicken Skewers
Indian inspired Savoury Scone with Dhaniya,
Shallot, Sweetcorn & Chili (V)
Butterflied Crumbed Prawn Tails

SWEET PLATTERS

Poli (V)
Nankhatai
Fruit Platters (V)
Petit Four Assortment
Dubai Chocolate Cake Slices
Caramel Peppermint Tartlets
Goolab Jamun with Burfee filling (V)
Baked Cheese Cake with a Jalebi Crumble (V)
Chocolate Brownies
Chai Spiced Mousse

DILMAH TEAS

SELECTION OF DILMAH TEAS - CHOOSE UP TO 4 TEAS

Apple, Cinnamon & Vanilla
Passionfruit, Pomegranate & Honeysuckle
Green Rooibos, Cardamom, Ginger & Orange
Green Rooibos, Holy Basil, Ginger,
Lemon & Lemongrass
Red Rooibos, Cinnamon, Turmeric,
Ginger & Nutmeg
Red Rooibos with Raspberry & Coconut
Red Rooibos, Mango, Ginger &
Turmeric with Black Pepper
Pure Rosehip & Hibiscus Flowers
Masala Chai
Forest Berry
Ginger & Honey
Strawberry
Vanilla

R300
per person

Contact : Jeera Restaurant
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Jeera
authentic Indian cuisine

T's & C's apply | Rewards discounts not applicable | Full prepayment required