



PrueLeith

Culinary Institute

AFTERNOON TEA MENU 2024

R395.00 including MCC

WELCOME DRINK

Setšong Ice Tea

SWEET SELECTION

Amasi scones with homemade rosemary and
plum preserve
Hertzoggie-inspired Swiss roll
Peppermint crisp macarons (N)
Layers of marula (N)
Mango and baobab petit gâteau (N)

SAVOURY SELECTION

Fig and blue cheese tart (V)
Lamb and milk stout pie
Smoked snoek croquette

(N) – Contains Nuts

YOUR KITCHEN TEAM

Chefs: Marcel Marais, Alida Sommer, Cori-Li Vermaak,
Gabriel Richter, Karabo Gillinge, Lesego Mabale

Restaurant Manager: Jean-Luc Stanic-Naiker

Hands in Training: Alden Du Plooy, Alex Wentzel, Angelina
Moore, Ashley Arendse, Cara Spasimante, Damon
Gounden, Jonathan Haddow, Jordyn-Leigh Minnaar,
Lukhanyo Manona, Marque Symington, Mel Van
Deventer, Milan Jacobs, Mmoloki Sebogodi, Remoneilwe
Mogobe, Sahil Govind, Sebastian Van Wijk, Shaun Du
Plessis, Sheran Mmopane, Travis Elske