



Durban 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 - 16h30.

TRIO INDIAN WELCOME DRINKS

Badam milk

Almond and rose flavored milk

Mango lassi

Fresh blend of mango and yogurt cooler

Elachie Bombay crush

Rich cardamom flavored creamy milk with layered china grass and subja seeds

SAVORIES

Vadde (v)

Lamb kofta

Fish cakes

Potato papad rolls (v)

Jalapeno rissoles (v)

Fried roti crisps (v)

Mini butter chicken pies

Chicken lagaan with sesame

Indian inspired savoury scone with dhaniya, shallot, sweetcorn & chili (v)

SWEET PLATTERS

Poli (v)

Chocolate cups

Marble fingers

Fruit platters (v)

Petit four assortment

Goolab jamun with burfee filling (v)

Pistachio and rose cheese cake with a jalebi crumble (v)

POPULAR TEAS

(Please select one option)

Masala Chai

Spiced beverage brewed with warming spices.

Green Apple

Green tea leaves from China with the delicate flavor of apple.

Strawberry & Kiwi

Floral bouquet of strawberry bits, pomace, Kiwi wedges, hibiscus

Ginger White China

The sweet taste of juicy orchard fresh pear and the tingle of spicy ginger.

Blood Orange Rooibos

With a hint of cinnamon. Orange, cinnamon, cardamom, cloves & vanilla.

Vanilla Flavored

Full bodied, strong and distinctively malty black tea blend infused with vanilla pod.

Forest Berries

Apple pieces, strawberry, raspberry, hibiscus petals, blackberry leaves, elderberries.

R295
per person

For reservations contact
Krinesh Sukaloo at Jeera SunSquare Suncoast
Hotel on 031 314 7878 or 072 439 4579



Jeera
authentic durban indian cuisine

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