



**Jeera**  
authentic durban indian cuisine

## 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.