

DESSERTS



SET MENU



Your choice of 2 courses

2 COURSE - 275 | 3 COURSE - 320

STARTERS

Calamari Plancha

rocket leaves, confit tomato & lemon butter

Potato, Pea & Coriander Samoosas served with mint & tamarind sauce

Mussels Mariniere

saldanha mussels cooked in white wine, shallots, & herbs & toasted ciabatta

MAINS

Roasted Spring Chicken

hand cut chips & mediterranean salad

Seared Line Fish

creamy mash potato, wilted spinach & lemon butter

DESSERTS

Traditional Malva Pudding

custard, caramel sauce & apricot

Coconut & Ginger Panna Cotta

berry compote

Cheese Board

served with accompaniments & preserve

LOBBY LOUNGE & GRILLS BY EXECUTIVE CHEF DAVID TILLY

With strong historical influences from both South Africa and India, Bombay Brasserie is Taj Cape Town's signature fine dining Indian restaurant. Combining rich culture, strong heritage and exceptional Indian cuisine, Bombay Brasserie offers an incomparable dining experience that has been designed to give you the finest Indian cuisine, the best service, and the most wonderful experience.

Once the home of the South African Reserve Bank and Temple Chambers, the restaurant is a blend of traditional Indian artistry and modern elegance. The charm of a bygone era is brought to life by inspired contemporary design which is then complemented by the exquisite food and excellent service.

Named after the multi-cultural and cosmopolitan Indian city, Bombay Brasserie offers diverse cooking styles from all across India and adds two unique elements... authentic Cape Town flair and flavour. This results in some of the finest dishes to be served outside India.

Executive Chef David Tilly has worked at Taj hotels all over the world, his extensive expertise in tasting, experimenting and appreciating a kaleidoscope of culinary experiences is evident and now, that he has immersed himself in the customs and cultures of Cape Town, Chef David has devised a menu that is bound to impress the most discerning palates by also including some of your favourite Mint Restaurant & Terrace dishes.

Together with his team of Indian Chefs, using only the best locally sourced ingredients and the finest imported spices from India, Chef David has created a menu that will thrill and delight you. The All Day Dining Menu is available for in-room dining as well as in the Bombay Brasserie restaurant.

Bon Appétit!





Tajness

A COMMITMENT RESTRENGTHENED







At Taj Cape Town, one can witness how practicing safety and hygiene is not an added effort, but a natural way of doing things.

The heartfelt joy and mindful warmth of our staff's signature hospitality is ready to delight you, our valued guest, with a renewed spirit of

Tajness - A Commitment Restrengthened

ALL DAY DINING MENU

Available in all our outlets

SMALL BITES

		00
Potato, Pea & Coriander Samoosas Served with mint & tamarind sauce	85	
Cheddar Cheese Nachos guacamole, sour cheese & tomato salsa	85	
Wagyu Beef & Cheese Meatballs moroccan tagine sauce	95	
Tuna Paratha smash avocado, kachumber & sriracha mayonnaise	125	
Chicken Wings sweet & sour chicken wings, barbecue dipping sauce	125	
Taj Cob Salad chicken tikka, crispy bacon, avocado, hard boiled	135	

SALADS & STARTERS

egg & blue cheese



MAIN COURSES & COMFORT FOOD



All our meats are Halaal

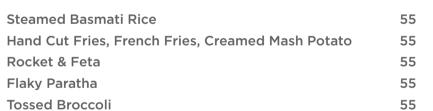
Prawns Butterfly lemon butter sauce, hand cut fries & mediterranean salad	255
Karan Sirloin free range beef, creamy mash potato, wilted spinach & jus	265
Smoked Salmon Bagel avocado, sriracha sauce & rocket served with hand cut fries	169
Taj Beef Burger 180g ground beef, homemade pickles, lettuce, tomato & cheddar cheese served with hand cut fries Add Avocado	175
Add Avocado	
Taj Chicken Burger cajun spiced chicken, cumin raita, rocket & tomato served with hand cut fries	165
Add Avocado	15
Chicken Tikka Masala charred chicken, fenugreek & onion, tomato sauce served with flaky paratha	235
Paneer Sirka Pyaaz	209
Karoo Lamb Chops (4) free range lamb chops, creamy mash potato,	285

SIDES & ACCOMPANIMENTS



wilted spinach & jus

with chilli oil & parmesan



SAUCES

Black Pepper Sauce, Mushroom Sauce, Tamarind Chutney, Lemon Butter, Mint Chutney, Chopped chilli 39

Vegetarian II Healthy Nut

Please speak to your server for any allergy related queries. Prices inclusive of VAT. Service charge not included

Vegetarian III Healthy N Nut
Please speak to your server for any allergy related queries. Prices inclusive of VAT. Service charge not included