



# BOMBAY BRASSERIE





With strong historical influences from both South Africa and India, Bombay Brasserie is Taj Cape Town's signature fine dining Indian restaurant. Fashioned on London's iconic restaurant of the same name, Bombay Brasserie is a restaurant grounded in spice; a story of rich culture, strong heritage and exceptional cuisine.

Open for dinner and seating just 42 guests, Bombay Brasserie is located in the historical Board of Executors building in the heart of the old city. Slip into silk peacock-embroidered chairs positioned under magnificent crystal chandeliers while sophisticated service and handcrafted menus await.

Named after the multi-cultural and cosmopolitan city in India, Bombay Brasserie Cape Town lives up to its name by offering diverse cooking styles from the four corners of India - but with two unique elements... authentic Cape Town flair and flavour, which results in some the finest dishes outside of India.

Executive Chef David Tilly has worked at Taj hotels all over the world, tasting, experimenting and appreciating a kaleidoscope of culinary experiences. Now, after immersing himself in the customs and cultures of the city, he has devised a menu guaranteed to impress the most discerning diner. Together with his team of five Indian chefs, using only the best locally sourced ingredients blended with the finest imported spices from India, they create dishes laced with contemporary flavour while equally delighting the palate and imagination.

Complimentary Valet parking included.  
Please notify the waitron of any dietary preferences.  
Prices inclusive of VAT. Service charge not included.





## SET MENU EXPERIENCE



### NON-VEGETARIAN

#### STARTER (PRE-PLATED)

##### **Chicken Tukra Chaat**

*spiced chicken, peppers & tamarind yoghurt*

#### MAINS (FAMILY STYLE)

##### **Murgh Khatta Pyaaz**

*chicken masala, pickled shallots*

##### **Kadai Paneer**

*homemade cottage cheese, onion & capsicum*

##### **Moong Dal Tadka**

*asafoetida & cumin tempered yellow lentils  
Served with Tandoor Naan & Basmati Rice*

#### DESSERT

##### **Spiced Berry Baked Yoghurt**

*fennel seed biscotti*

### VEGETARIAN

#### STARTER (PRE-PLATED)

##### **Palak Patta Chaat**

*fried baby spinach, yogurt, tamarind  
& apricot chutney*

#### MAINS (FAMILY STYLE)

##### **Paneer Khatta Pyaaz**

*homemade cottage cheese, pickled shallots*

##### **Adraki Gobhi Mutter**

*cauliflower & pea curry, fresh ginger, cumin seeds*

##### **Moong Dal Tadka**

*asafoetida & cumin tempered yellow lentils  
Served with Tandoor Naan & Basmati Rice*

#### DESSERT

##### **Spiced Berry Baked Yoghurt**

*fennel seed biscotti*

**R395 p.p**

Complimentary Valet parking included.  
Please notify the waitron of any dietary preferences.  
Prices inclusive of VAT. Service charge not included.





---

 **STARTERS** 

---

**CHAATS**

Chaat is a savoury snack originating in India, typically served as a hors d'oeuvre at road-side tracks from stalls or food carts in India, Pakistan, Nepal and Bangladesh. With its origins in Uttar Pradesh, India, chaat has become immensely popular in the rest of the Indian subcontinent. The word 'chaat' derives from Hindi meaning "tasting or delicacy".

<b>Palak Patta Chaat (v)</b> <i>fried baby spinach, yoghurt, tamarind &amp; apricot chutney</i>	<b>85</b>
<b>Chicken Tukra Chaat</b> <i>spiced chicken, peppers &amp; tamarind yoghurt</i>	<b>95</b>
<b>Seared Prawns</b> <i>in butter, pepper &amp; garlic</i>	<b>170</b>



---

**TANDOOR**

The heat for a tandoor is traditionally generated by a wood fire, exposing the food to convection cooking, and smoking by the fat and food juices that drip on to the charcoal. Temperatures on a tandoor can reach 480 °C and it is common for tandoor ovens to remain lit for long periods to maintain the high cooking temperature.

<b>Sarson Ke Phool (v)</b> <i>mustard marinated tandoori broccoli florets, chaat masala sprinkle</i>	<b>105</b>
<b>Bhatti Ke Khumb (v)</b> <i>truffle scented tandoori mushrooms</i>	<b>105</b>
<b>Lal Mirch Ka Paneer Tikka (v)</b> <i>homemade paneer stuffed with mint &amp; coriander</i>	<b>105</b>
<b>Doodhia Tikka</b> <i>chicken, cardamom, hanged curd</i>	<b>119</b>
<b>Adraki Karoo Chop</b> <i>ginger flavoured lamb chop</i>	<b>135</b>

Complimentary Valet parking included.  
Please notify the waitron of any dietary preferences.  
Prices inclusive of VAT. Service charge not included.





## ❁ MAINS ❁

### VEGETARIAN

---

<b>Zaitooni Aloo</b> <i>cumin tempered potatoes with green olives</i>	<b>121</b>
<b>Dal Makhni</b> <i>black lentils &amp; red beans simmered overnight</i>	<b>149</b>
<b>Adraki Gobhi Mutter</b> <i>cauliflower &amp; pea curry, fresh ginger, cumin seeds</i>	<b>129</b>
<b>Paneer Sirka Pyaaz</b> <i>homemade cottage cheese, pickled shallots</i>	<b>149</b>

### CHICKEN, LAMB, SEAFOOD

---

<b>Murgh Khatta Pyaaz</b> <i>chicken masala, pickled shallots</i>	<b>189</b>
<b>Lucknowi Gosht Biryani</b> <i>lamb morsels 'dum', cooked basmati</i>	<b>195</b>
<b>Jhinga Kadipatta</b> <i>stir fried prawn, curry leaves &amp; green chilli</i>	<b>225</b>
<b>Jhinga Alleppey</b> <i>kerala style prawn curry, spiced coconut &amp; green mango</i>	<b>215</b>
<b>Macchi Alleppey</b> <i>kerala style kingklip curry, spiced coconut &amp; green mango</i>	<b>195</b>

Complimentary Valet parking included.  
Please notify the waitron of any dietary preferences.  
Prices inclusive of VAT. Service charge not included.





## SIDES

### SIDES

<b>Steamed Basmati Rice</b>	<b>65</b>
<b>Mint Raita</b>	<b>65</b>
<b>Dal Makhni</b> <i>black lentils &amp; red beans simmered overnight</i>	<b>65</b>

### BREAD

<b>Plain Naan</b>	<b>50</b>
<b>Fenugreek Butter Naan</b>	<b>50</b>
<b>Garlic Naan</b>	<b>50</b>
<b>Laccha Paratha</b>	<b>50</b>
<b>Tandoori Roti</b>	<b>50</b>

## DESSERTS

<b>Saffron &amp; Pistachio Crème Brûlée</b>	<b>89</b>
<b>Spiced Berry Baked Yoghurt</b> <i>fennel seed biscotti</i>	<b>79</b>
<b>Homemade Cardamom Kulfi Ice Cream</b> <i>seasonal fruits</i>	<b>89</b>
<b>Alphonso Colada</b> <i>mango &amp; coconut sorbet</i>	<b>79</b>

Complimentary Valet parking included.  
Please notify the waitron of any dietary preferences.  
Prices inclusive of VAT. Service charge not included.







**mint**  
Restaurant & Terrace



**Green, fresh, light and healthy**

Mint has a different interpretation to what you might expect. The informal all-day dining restaurant, sits exactly in the room where they used to mint coins. Hence the name Mint. A place with history, but still fresh. Our Executive Chef and food visionary, David Tilly, has 19 years of culinary experience, and his love for food and travel combines phenomenally in the dishes he creates.

**SALADS & STARTERS**

<b>SOUP OF THE DAY (V)</b> Homemade Grissini Sticks	<b>75</b>
<b>CUMIN ROASTED BUTTERNUT SALAD (V)</b> Crumbled Feta, Crispy Onions, Cranberries, Rosemary Honey Dressing	<b>79</b>
<b>BEEF CARPACCIO</b> Granna Padano, Mustard Sauce, Young Leaves	<b>95</b>
<b>TANDOORI CHICKEN CAESAR</b> Baby Gem Heart, Crispy Parmesan, Beef Biltong	<b>85</b>
<b>SEARED TUNA</b> Quinoa Tabbouleh, Feta, Ginger Tomato Jam	<b>110</b>
<b>CALAMARI PLANCHA</b> Rocket Leaves, Confit Tomato, Garlic, Lemon Dressing	<b>85</b>
<b>FISH CAKE</b> Apple & Fennel Slaw, Spiced Mango Tartar	<b>89</b>

**COMFORT FOOD**

<b>PONZU SOY GLAZED CHICKEN WINGS, SESAME &amp; SPRING ONIONS</b> Blue Cheese Sauce, Hand Cut Chips	<b>145</b>
<b>RUBBED &amp; GLAZED BBQ PORK SPARERIBS</b> Blue Cheese Sauce, Hand Cut Chips	<b>148</b>
<b>FRESH HOMEMADE PENNE (V)</b> Carbonara or Al' Arrabbiata	<b>139</b>
<b>SPINACH &amp; RICOTTA RAVIOLI (V)</b> House Made Pasta, Parmesan & Black Olive Dust	<b>129</b>
<b>WEST COAST MUSSELS</b> Marinière, Garlic Butter Sauce or Cape Malay Served with Warm Vetkoek	<b>135</b>
<b>HAKE &amp; CHIPS</b> Minted Mushy Peas, Curry Tartar Sauce, Hand Cut Chips	<b>175</b>
<b>CAPE MALAY CHICKEN CURRY</b> Steamed Basmati, Paratha & Kachumber Salad	<b>165</b>
<b>MUMBAI TIFFIN</b> Authentic Chicken & Fish Curry Served in a Traditional Indian Tiffin.	<b>225</b>
<b>PANEER AND VEGETABLES (V)</b> Lentils, Basmati Rice & Paratha Bread	<b>119</b>
<b>TUNA PARATHA</b> Tuna Tataki, Avocado, Tomato Salsa, Spiced Mayo	<b>115</b>
<b>CAPRESE PARATHA</b> Mozzarella, Pesto & Cherry Tomato	<b>139</b>
<b>SMOKED SALMON BAGEL</b> Chive Cream Cheese, Rocket & Capers	<b>129</b>
<b>PASTRAMI PANINI</b> Emmental Cheese, Onion Marmalade & Crème Fraîche	<b>129</b>
<b>STEAK SANDWICH</b> Masala Steak Sandwich with Cajun Chips, Fried Egg & Caramelized Onions Served with salads	<b>129</b>

# BUTCHERS CORNER

ALL OUR MEATS ARE SERVED WITH CAFÉ DE PARIS BUTTER, CONFIT NEW POTATOES, GARLIC, CHERRY TOMATOES. SEE SELECTION OF SIDES & SAUCES.

## BEEF (300G)

Chalmar Fillet	255
Chalmar Sirloin	240
Karan Fillet	240
Karan Sirloin	225
Karan Ribeye	225
T-Bone	245

## GAME (250G)

Springbok Loin	230
Ostrich Steak	230

## KAROO LAMB CHOPS

Free Range Karoo Lamb Chops (4)	240
---------------------------------	-----

## HALF CHICKEN MOROCCAN SPICED

Cooked in our clay oven	175
-------------------------	-----

## SEABASS

Warm Bean Casserole, Vierge Sauce	195
-----------------------------------	-----

## KINGKLIP

Potato Mouseline, Tossed Spinach, Beurre Blanc Sauce	185
--	-----

## PRAWNS BUTTERFLY

Lemon Butter Sauce, Hand Cut Chips & Mediterranean Salad	195
--	-----

## TAJ BEEF / LAMB BURGER

Homemade Beef or Lamb Patty with Pickles, Onion Compote, Rocket & Cheddar Cheese. Served with Onion Rings & Hand Cut Fries / Sweet Potato Chips	139
---	-----

## Avocado

	18
--	----

## Bacon

	18
--	----

## TAJ CHICKEN BURGER

Cajun Fried Chicken Breast, Tzatziki, Tomato, Homemade Pickles & Rocket. Served with Onion Rings & Hand Cut Fries	115
---	-----

## GRILLED PLATTER FOR TWO

2x Chops, Roasted Half Chicken, Boerewors & Sirloin Steaks to share. Served with Corn on the Cob & Creamed Spinach	395
--	-----

## SEAFOOD PLATTER FOR TWO

Battered Catch of the Day, Cajun Prawns, Mussels Marinière & Seared Calamari to share. Served with Garlic Mash & Sautéed Vegetables	405
---	-----

## PORK RIBS & CHICKEN WING PLATTER FOR TWO

Hand Cut Fries, Blue Cheese Sauce & BBQ Paste	265
---	-----

## VEGGIES & SIDES

VEGETABLE CASSEROLE	55
---------------------	----

SAUTÉED OR CREAMED SPINACH	55
----------------------------	----

SIDE SALAD WITH FETA & OLIVES	55
-------------------------------	----

HAND CUT CHIPS / FRENCH FRIES / SWEET POTATO CHIPS	55
--	----

CREAMED POTATO MASH WITH SCALLIONS	55
------------------------------------	----

BAKED POTATO WITH SOUR CREAM & CHIVES	55
---------------------------------------	----

## SAUCES

MADAGASCAN PEPPER	40
-------------------	----

LEMON BUTTER	40
--------------	----

BLUE CHEESE WITH CARAMELISED ONIONS	40
-------------------------------------	----

BÉARNAISE	40
-----------	----

SMOKEY CHIPOTLE	40
-----------------	----

TRUFFLE SCENTED JUS	40
---------------------	----

CHIMICHURRI	40
-------------	----

## DESSERT

TRIO OF BOKAAP	69
----------------	----

Melk Tart, "Karamonk" Crème Brûlée, Medjool Date Ice Cream

DECONSTRUCTED PEPPERMINT TART	69
-------------------------------	----

MALVA PUDDING	69
---------------	----

Custard & Naartjie Ice Cream

BOEBER PANNA COTTA	69
--------------------	----

Anis Seed Koeksister

BAKED OREO CHEESECAKE	69
-----------------------	----

Dark Chocolate Sauce

CHOCOLATE FONDANT	69
-------------------	----

Salted Caramel Ice Cream

SEASONAL FRUIT PLATTER	69
------------------------	----

LOCAL CHEESE (V)	125
------------------	-----

Served with Apple Chutney, Preserves & Lavash Bread

# BREAKFAST MENU

## BEVERAGES

---

<b>FRESHLY BREWED FILTER COFFEE</b>	<b>35</b>
<b>ESPRESSO</b>	<b>35</b>
<b>CAPPUCCINO, CAFE LATTE, AMERICANO</b>	<b>35</b>
<b>SELECTION OF IMPORTED TEAS</b>	<b>35</b>
<b>FRESHLY SQUEEZED FRUIT JUICES</b>	<b>35</b>

## BREAKFAST

---

<b>PLATTER OF SEASONAL FRUITS</b>	<b>85</b>
<b>BREAKFAST SUNDAE</b> Homemade Granola with Seasonal Berries, Fruits, Yoghurt & Honey	<b>85</b>
<b>BREAKFAST SMOOTHIE</b> With Muesli, Banana, Honey & Almonds	<b>45</b>
<b>STACK OF THREE PANCAKES</b> With Seasonal Berries & Cream	<b>95</b>
<b>BRIOCHE FRENCH TOAST</b> With Crispy Bacon, Banana & Maple Syrup	<b>110</b>
<b>BAKERY BASKET</b> With Butter & Preserves Your Choice of 3: Croissant / Danish Pastry / Muffin	<b>85</b>
<b>VEGETABLE FRITTATA</b> Emmenthal Cheese & Guacamole	<b>95</b>
<b>CROQUE MADAME</b> Parma Ham, Béchamel, Cheese & Egg	<b>110</b>
<b>STEAK &amp; EGG</b> Sirloin Minute Steak, Fried Egg, Grilled Tomato, French Fries	<b>135</b>
<b>2 EGGS 'YOUR WAY'</b> Fried, Scrambled, Poached or Boiled Choice of 2 Sides, White or Brown Toast	<b>110</b>
<b>EGGS BENEDICT, FLORENTINE OR ROYALE</b> With Gypsy Ham, Spinach or Smoked Salmon on Brioche Bread with Hollandaise	<b>120</b>
<b>TAJ SPECIALTIES - TASTE OF INDIA</b> Please enquire with your order taker as to the daily specials	<b>135</b>

## SIDE ORDERS

---

<b>CRISPY BACON OR SAUSAGES</b> (Pork / Beef / Chicken)	<b>45</b>
<b>ROASTED TOMATO / HASH BROWNS / BAKED BEANS</b>	<b>45</b>
<b>SAUTÉED MUSHROOMS</b>	<b>45</b>

**mint**

Restaurant & Terrace



# KIDS @ TAJ

## BREAKFAST

---

<b>TWO PANCAKES</b> With Maple Syrup	<b>55</b>
<b>EGGS OR BEANS ON TOAST</b>	<b>55</b>
<b>BOILED EGG</b> With Soldiers	<b>55</b>
<b>BOWL OF CEREAL</b> With Fruit Yoghurt	<b>55</b>

## ALL DAY DINING

---

<b>FISH FINGERS</b> With Chips & Tartare Sauce	<b>70</b>
<b>SPAGHETTI NAPOLITANA (V)</b>	<b>70</b>
<b>MAC &amp; CHEESE (V)</b>	<b>60</b>
<b>BOWL OF CHICKEN NUGGETS</b>	<b>60</b>
<b>MARGARITA PIZZA (V)</b>	<b>60</b>
<b>TWO CHEESE BURGER SLIDERS</b> With Chips & Dips	<b>70</b>

## DESSERTS

---

<b>OREO ICE CREAM SANDWICH</b>	<b>55</b>
<b>CHOCOLATE BROWNIE</b> With Vanilla Ice Cream	<b>55</b>
<b>JELLY &amp; CUSTARD</b> With Smarties	<b>55</b>
<b>CAKE POPS (3)</b>	<b>55</b>

**mint**

Restaurant & Terrace



# Weekly Specials

## Monday

### Burger Night - R175

18:00 - 22:30

Any Mint Burger including a 300ml Devils Peak draught or a glass of house wine.

## Tuesday

### Curry Night - R175

18:00 - 22:30

Malay Chicken Curry, Rice & Paratha including a 300ml Devils Peak draught or a glass of house wine.

## Wednesday

### Grills Special - R175

18:00 - 22:30

Enjoy any of our scrumptious Sirloin with Chips and Sauce, including a 300ml Devils Peak draught or a glass of house wine.

## Thursday

### Biryani Special - R175

18:00 - 22:30

Enjoy our authentic Chicken Biryani including a 300ml Devils Peak draught or a glass of house wine.

## Friday

### Fish & Chips - R175

18:00 - 22:30

Grilled or Battered Linefish including a 300ml Devils Peak draught or a glass of house wine.

Complimentary Valet parking included.

**mint**  
Restaurant & Terrace



# Winter Warmer

## Table Tandoor for Two

**R195 includes  
a glass of selected wine**

### Your choice of three items

Basil Marinated Prawn  
Lamb Teriyaki Meat Balls  
Chicken Charmoula  
Basted Beef Sirloin  
Apple & Plum Pork Belly

**Available daily**  
11:00 to 22:30

## Happy Hour

**17h00 - 19h00 daily**

Two for one on local beers  
or a glass of house wine

**mint**  
Restaurant & Terrace

Terms and conditions apply.  
Complimentary Valet parking included.