

# LOBBY LOUNGE & BAR

## SNACK & SHARE

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<b>Roasted, Sweet &amp; Salty Nuts</b>	<b>95</b>
<b>Sliced Biltong &amp; Droëwors</b>	<b>110</b>
<b>House Marinated Olives</b>	<b>60</b>
<b>Punjabi Samosa &amp; Tamarind Chutney</b> Potato, peas, cumin seeds & coriander	<b>105</b>
<b>Nachos</b> Melted cheddar, guacamole & salsa Add Chicken Tikka	<b>125</b> 45
<b>Chicken Wings</b> Hot & sticky with sesame seeds & spring onions	<b>140</b>
<b>Duck Chaat</b> Pulled confit duck leg, sweet potato & tamarind	<b>150</b>

## SMALL PLATES

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<b>Assorted Vegetable Pakora &amp; Mint Chutney</b> <b>V</b>	<b>70</b>
<b>Flamed Grilled Butternut, Tamarind &amp; Crumbled Feta</b> <b>V</b>	<b>70</b>
<b>Coconut Curried Vegetables &amp; Flaky Paratha</b> <b>V G</b>	<b>80</b>
<b>Charred Broccolini, Green Chilli &amp; Grana Padano</b> <b>V</b>	<b>80</b>
<b>Lamb, Jalapeño Chilli &amp; Cheese Croquette</b>	<b>115</b>
<b>Ostrich &amp; Apricot Sosaties</b>	<b>125</b>
<b>Spice-Rubbed Ribeye,</b>	<b>155</b>
<b>Prawn Tempura &amp; Wasabi Sliced Glaze</b>	<b>165</b>

## SIGNATURE DISHES

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<b>Gem Lettuce Salad</b>	<b>135</b>
Marinated anchovies, grana padano, croutons & avocado	
Add Flame Grilled Chicken	75
Add Flame Grilled Prawns	95
<b>Salt &amp; Pepper Squid</b>	<b>135</b>
Wild rocket, tobanjan sauce & lime	
<b>Fish &amp; Chips</b>	<b>180</b>
Tempura battered kingklip, hand cut chips & curried tartar sauce	
<b>Grilled Salmon</b>	<b>245</b>
Charred asparagus & fennel, spiced mango dressing	
<b>Taj Wagyu Burger</b>	<b>190</b>
Pretzel burger roll, 200g wood grilled beef, emmental cheese, hand cut chips & truffle mayonnaise	
<b>28 Day Mature Steak</b>	<b>215</b>
Wood-fired sliced sirloin, homemade basting, crispy onion & black pepper sauce	
<b>Arborio Risotto</b>	<b>150</b>
Chargrilled cauliflower, roma tomatoes, white wine, peas & grana padano	

## SWEET TREATS

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<b>Freshly Baked Scones</b>	<b>85</b>
Vanilla chantilly cream , strawberry jam & grated cheddar cheese	
<b>Eton Mess</b>	<b>95</b>
Berries, lemon crèmeux & cardamom meringue	
<b>54% Chocolate &amp; Chilli Tart</b>	<b>120</b>
Orange, ginger & lime sorbet	
<b>NY Baked Cheesecake</b>	<b>115</b>
Apricot decadence	
<b>Cake Slice of the Day</b>	<b>75</b>
<b>Alphonso Mango &amp; Granadilla Sorbet</b>	<b>70</b>
Basil dust	

# TAJ PANTRY

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Daily Cupcake	35
54% Chocolate Truffle	12
Walnut, Mizo & Caramel Tart	25
Caramelised Cashew Nuts	65
Roasted & Salted Almonds	65
Roasted Papadums	45
Tamarind Chutney	55
Crunchies	55
Biltong & Cheese Savoury Cake	85
NY Baked Cheesecake	550
54% Chocolate Cake	650
Lemon Meringue Tart	500

# BEVERAGE MENU

## COCKTAILS

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### CHAMPAGNE COCKTAILS

<b>Aperol Spritz</b> Sparkling wine, club soda & slice of orange	120
<b>Peach Bellini</b> Peach purée, sparkling wine	120
<b>Kir Royal</b> Crème De Cassis topped up with sparkling wine	120
<b>Mimosa</b> Sparkling wine, orange juice topped garnished with a cherry	120

### SIGNATURE COCKTAILS

<b>Taj Mahal</b> Gin, apricot brandy, calvados & fresh lemon juice	90
<b>Taj Vieux Carré</b> Jack Daniel's Rye Whiskey, Remi Martin Cognac, sweet vermouth, Drambuie, dash of bitters	150
<b>Taj old fashioned</b> Paul John Nirvana, apple & ginger shrub, maple syrup, Maldon salt & bitters	120

### CLASSIC COCKTAILS

<b>Whiskey Sour</b> Bourbon, lemon, sugar, egg white	80
<b>Old Fashioned</b> Woodford Reserve, Angostura, bitters, sugar	90
<b>Margarita</b> Tequila, triple sec, fresh lime	80
<b>Mojito</b> Classic / Passion Fruit / Strawberry White rum, fresh lime juice, syrup, fresh mint leaves, topped with soda water	90
<b>Classic Martini</b> Gin/vodka, dry vermouth	80
<b>Cosmopolitan</b> Vodka, triple sec, fresh lime, cranberry juice	90
<b>Long Island Iced Tea</b> Tequila, vodka, gin, rum, triple sec, coca-cola	90
<b>Caipirinha</b> Cachaça, lime & sugar	85
<b>Negroni</b> Vermouth Rosso, Campari, garnished with orange peel	90

## MOCKTAILS

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<b>Ginger Fizz</b> Orange juice, caramel, & ginger	60
<b>Arnold Palmer</b> Ice tea, lemonade garnished with a slice of lemon	70
<b>Passionata</b> Passion fruit, strawberry purée, coconut syrup, apple juice	65
<b>Jasmine Delight</b> Jasmine tea, lychee purée, vanilla syrup, lemongrass	60
<b>Robertson</b> (750ml) Non-alcoholic sparkling grape juice	199

## APERITIFS, PASTIS & VERMOUTH

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<b>Monis Pale Dry, Medium or Full</b>	36
<b>Cream Martini Bianco, Rosso, Extra-dry Campari</b>	36
<b>Aperol</b>	45
<b>Caperitif</b>	45
<b>Pernod Anise</b>	45
<b>Ricard Pastis</b>	45

## GIN

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<b>The Botanist</b>	62
<b>Gordon's</b>	45
<b>Tanqueray</b>	55
<b>Bombay Sapphire</b>	55
<b>Tanqueray No.10</b>	60
<b>Beefeater 24</b>	50
<b>Malfy Con Arancia</b>	58

### SCOTTISH

<b>Hendrick's</b>	59
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### CRAFT

<b>Whitley Neill Original</b>	58
<b>Geometric</b>	58
<b>Bloedlemon</b>	58
<b>Inverroche Amber</b>	58
<b>Woodstock Inception</b>	58
<b>Winxworth</b>	58
<b>Musgrave Pink Gin</b>	62
<b>Musgrave Crafted Gin</b>	62
<b>Monkey 47</b>	62

## VODKA

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<b>Ketel One</b>	<b>50</b>
<b>Skyy</b>	<b>50</b>
<b>Smirnoff Triple Distilled</b>	<b>50</b>
<b>Stolichnaya</b>	<b>50</b>
<b>Absolut</b>	<b>55</b>
<b>Belvedere</b>	<b>60</b>
<b>Cîroc</b>	<b>60</b>
<b>Grey Goose</b>	<b>65</b>

## TEQUILA

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<b>El Jimador Reposado</b>	<b>50</b>
<b>El Jimador Blanco</b>	<b>50</b>
<b>Patrón Silver</b>	<b>75</b>
<b>Patrón Reposado</b>	<b>115</b>
<b>Patrón Anejo</b>	<b>125</b>

## RUM

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<b>Bacardi</b>	<b>50</b>
<b>Captain Morgan Spiced Gold</b>	<b>50</b>
<b>Havana Club Blanco</b>	<b>50</b>
<b>Sailor Jerry Spiced</b>	<b>52</b>
<b>Mount Gay</b>	<b>65</b>
<b>Havana Club 7 Anos</b>	<b>50</b>
<b>Appleton Estate</b>	<b>65</b>

## SOUTH AFRICAN BRANDY

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<b>Klipdrift Premium</b>	<b>50</b>
<b>KWV 5yr</b>	<b>50</b>
<b>KWV 10yr</b>	<b>60</b>
<b>KWV 20yr</b>	<b>170</b>
<b>Van Ryn Pot Still Brandy 12yr</b>	<b>65</b>
<b>Van Ryn Pot Still Brandy 20yr</b>	<b>170</b>

## COGNAC

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<b>Hennessy VS</b>	<b>68</b>
<b>Hennessy VSOP</b>	<b>90</b>
<b>Hennessy XO</b>	<b>260</b>
<b>Courvoisier VSOP</b>	<b>80</b>
<b>Remy VSOP</b>	<b>80</b>
<b>Remy XO</b>	<b>250</b>

## LIQUEURS

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<b>Frangelico</b>	<b>48</b>
<b>Amaretto Disaronno</b>	<b>48</b>
<b>Cointreau</b>	<b>48</b>
<b>Amarula</b>	<b>48</b>
<b>Drambuie</b>	<b>48</b>
<b>Grand Marnier</b>	<b>48</b>

## BEER

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### DRAUGHT BEER

<b>Devil's Peak Lager 500ml/300ml</b>	<b>60/55</b>
<b>Castle Lite 500ml/300ml</b>	<b>60/55</b>

### LOCAL BEER

<b>Castle Lager</b> (5% 340ml)	<b>50</b>
<b>Castle Lite</b> (4% 340ml)	<b>50</b>
<b>Black Label</b> (5.5% 340ml)	<b>58</b>
<b>Windhoek Lager</b> (5% 340ml)	<b>58</b>
<b>Windhoek Lite</b> (4% 340ml)	<b>58</b>

### CIDERS

<b>Savanna Dry</b> (6% 330ml)	<b>58</b>
<b>Savanna Lite</b> (3% 330ml)	<b>58</b>

### INTERNATIONAL BEER

<b>Peroni</b> (5.1% 340ml)	<b>60</b>
<b>Heineken</b> (5% 330ml)	<b>60</b>
<b>Bavaria</b> (0% 330ml)	<b>58</b>
<b>Amstel Lager</b> (4.1% 330ml)	<b>58</b>



# WINE BY THE GLASS

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## METHODE CAP CLASSIC

<b>L'Ormarins Brut Classique NV</b> Fruity White Peach & Apple	109
<b>L'Ormarins Brut Rosé Classique NV</b> Charming Raspberry & Strawberry Aromas	109
<b>Simonsig Kaapse Vonkel Brut</b> Hints of Nectarine & Red Berries	109

## WHITE WINE

<b>Anthonij Rupert Terra Del Capo Pinot Grigio</b> Lemon, orange leaf, peach & stone fruit	99
<b>Buitenverwachting Buiten Blanc</b> Ripe gooseberry, green peppers & green melon	85
<b>Bosman Generation 8 Chenin Blanc</b> Delicate nuances of pear & peach	85
<b>Tokara Sauvignon Blanc</b> Green melon, green apples, lemongrass & granadilla	100
<b>De Wetshof Limestone Hill Chardonnay</b> Unwooded with notes of grapefruit & nuts	105
<b>La Motte Chardonnay</b> Fruity lemon & nectarine	124

## ROSÉ

<b>Delaire Graff Cabernet Franc Rosé</b> Strawberries, cassis & candyfloss with dark red berries	92
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## RED WINE

<b>Anthonij Rupert Protea Cabernet Sauvignon</b> Plum, black berry fruit, cherry & spice flavours	87
<b>Kleine Zalze Merlot</b> Ripe red fruit followed by juicy fruit	99
<b>Delaire Graff Shiraz</b> Spicy white pepper, lavender & mulberries	110
<b>Anthonij Rupert Terra Del Capo Sangiovese</b> Juicy red cherry & soft plum flavours	99
<b>Paul Cluver Village Pinot Noir</b> Red fruits, roasted spices & poached ripe plums	109
<b>Diemersdal Pinotage</b> Oriental spice, chocolate & roasted banana flavours	112
<b>Kanonkop Kadette Pinotage</b> Red fruit & mocha flavours	124

## DESSERT WINES

<b>Simonsig Vin De Liza</b> Dried apricot, baked apples, & sundried raisins	132
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## SOFT DRINKS

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<b>Coke, Coke Zero</b>	<b>40</b>
<b>Dry Lemon, Ginger Ale, Lemonade, Soda, Tonic</b>	<b>40</b>
<b>Water Ice Tea (Lemon / Peach)</b>	<b>48</b>
<b>Appletiser</b>	<b>48</b>
<b>Grapetiser</b>	<b>48</b>

## FRUIT JUICES

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<b>Apple, Cranberry, Orange, Green Juice</b>	<b>25</b>
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