



Restaurant & Wood-Fired Grill

The wood-fire or traditional “Braai” is what inspired, curated and flavoured our menu. Locally sourced ingredients and delicacies such as steak, seafood, gourmet burger and vegetables are used to their best with smoke, coal or fire.

STARTERS

SMOKED ROMA TOMATO SOUP basil flavoured, served with grilled ciabatta	95
GRILLED CAMEMBERT toasted pretzel & chutney	125
CHICKEN WINGS hot & sticky with sesame seeds & spring onions	140
SALT & PEPPER SQUID wild rocket, tobanjan sauce & lime	135
POT-STEAMED WEST COAST MUSSELS shallots, carrots, cream, white wine & grilled ciabatta	125
GEM LETTUCE SALAD marinated anchovies, grana padano, croutons & avocado	135
add flame grilled halloumi	55
add flame grilled chicken	75
add flame grilled prawns	95
BABY SPINACH SALAD avocado, crumbled feta, apple & smoky almonds dressed with aged balsamic	125
add flame grilled halloumi	55
add flame grilled chicken	75
add flame grilled prawns	95
ICEBERG red onion, avocado, green apple, honey dressing & black sesame	95
add flame grilled halloumi	55
add flame grilled chicken	75
add flame grilled prawns	95
GRILLED TUNA PARATHA flaky flat bread, tuna tataki, smashed avocado, kachumber & sriracha mayonnaise	135

GRILLS & MAIN COURSES

All meats & seafood are grilled with olive oil, sea salt and our house spice rub

Choice of sauce: pepper / mustard / mushroom / lemon butter / garlic butter / peri-peri

One side of choice: creamy mash potato / hand cut chips / skinny fries / baby new potatoes / tossed spinach / baby broccoli / basmati rice / salad

CREATE YOUR OWN PLATTER TO SHARE

Option of Two	495
Option of Three	675
Option of Four	945

FREE RANGE MEATS

28 Day Matured Sirloin 250g	245
28 Day Matured Ribeye 250g	255
28 Day Matured Fillet 220g	265
Karoo Lamb Chops (4)	285
Roasted, Free Range, Half Chicken	195
Basted Lamb Riblets	225
Ostrich Fillet 220g	235

SEAFOOD

Butterfly Prawns (6)	285
Linefish	245
Salmon Fillet	255
Baby Squid	235

Burgers are served with hand cut chips, skinny fries or salad.
Burgers can be served bunless.

HARISSA CHICKEN BURGER

harissa spiced chicken breast, pretzel bun, tzatziki, rocket & tomato add avocado	169
	18
	190

TAJ WAGYU BURGER

pretzel burger roll, 200g wood fire grilled beef, emmental cheese, truffle aioli	18
add avocado	20
add bacon	145

PLANT BASE BURGER

pretzel burger roll, 200g wood fire grilled vegan steak, grilled portobello mushroom, tamarind & rocket	18
add avocado	195

SEAFOOD SPAGHETTI VONGOLE

mussels, prawns, calamari, white wine & fennel	245
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GRILLED SALMON

charred asparagus & fennel, spiced mango dressing	150
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ARBORIO RISOTTO

chargrilled cauliflower, roma tomatoes, white wine, peas & grana padano	
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SIDES

Creamy Mash Potato / Hand Cut Chips/ Skinny Fries / Baby New Potatoes / Tossed Spinach / Baby Broccoli / Basmati Rice / Salad V	55
Flame Grilled Butternut, Tamarind & Crumbled Feta V	70
Coconut Curried Vegetables & Flaky Paratha V G	80
Charred Broccolini, Green Chilli & Grana Padano V	80

DESSERTS

WARM DECADENT DATE PUDDING G crème anglaise & coconut sorbet	105
STRAWBERRY PANNA COTTA berry coulis	99
LEMON MERINGUE TART G berry coulis	99
NY BAKED CHEESECAKE G apricot decadence	115
54% CHOCOLATE & CHILLI TART G orange, ginger & lime sorbet	120
CAKE SLICE OF THE DAY G	75
LOCAL CHEESES G preserved figs, crackers & olives	135

BEVERAGE MENU

COCKTAILS

CHAMPAGNE COCKTAILS

APEROL SPRITZ sparkling wine, club soda & slice of orange	120
PEACH BELLINI peach purée, sparkling wine	120
KIR ROYAL crème de cassis topped up with sparkling wine	120
MIMOSA sparkling wine, orange juice topped garnished with a cherry	120

SIGNATURE COCKTAILS

TAJ MAHAL gin, apricot brandy, calvados & fresh lemon juice	90
TAJ VIEUX CARRÉ jack daniel's rye whiskey, remi martin cognac, sweet vermouth, drambuie, dash of bitters	150
TAJ OLD FASHIONED paul john nirvana, apple & ginger shrub, maple syrup, maldon salt & bitters	120

CLASSIC COCKTAILS

WHISKEY SOUR bourbon, lemon, sugar, egg white	80
OLD FASHIONED woodford reserve, angostura, bitters, sugar	90
MARGARITA tequila, triple sec, fresh lime	80
MOJITO <i>Classic / Passion Fruit / Strawberry</i> white rum, fresh lime juice, syrup, fresh mint leaves, topped with soda water	90
CLASSIC MARTINI gin/vodka, dry vermouth	80
COSMOPOLITAN vodka, triple sec, fresh lime, cranberry juice	90
LONG ISLAND ICED TEA tequila, vodka, gin, rum, triple sec, coca-cola	90
CAIPIRINHA cachaça, lime & sugar	85
NEGRONI vermouth rosso, campari, garnished with orange peel	90

MOCKTAILS

GINGER FIZZ orange juice, caramel, & ginger	60
ARNOLD PALMER ice tea, lemonade garnished with a slice of lemon	70
PASSIONATA passion fruit, strawberry purée, coconut syrup, apple juice	65
JASMINE DELIGHT jasmine tea, lychee purée, vanilla syrup, lemongrass	60
ROBERTSON (750ml) non-alcoholic sparkling grape juice	199

APERITIFS, PASTIS & VERMOUTH

Monis Pale Dry, Medium or Full Cream	36
Martini Bianco, Rosso, Extra-Dry	36
Campari	45
Aperol	45
Capertif	45
Pernod Anise	45
Ricard Pastis	45

GIN

The Botanist	62
Gordon's	40
Tanqueray	55
Bombay Sapphire	55
Tanqueray No.10	60
Beefeater 24	50
Malfy Con Arancia	58

SCOTTISH

Hendrick's	59
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CRAFT

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

VODKA

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

TEQUILA

El Jimador Reposado	50
El Jimador Blanco	50
Patrón Silver	75
Patrón Reposado	115
Patrón Anejo	125

RUM

Bacardi	45
Captain Morgan Spiced Gold	45
Havana Club Blanco	45
Sailor Jerry Spiced	49
Mount Gay	65
Havana Club 7 Anos	45
Appleton Estate	65

SOUTH AFRICAN BRANDY

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

COGNAC

Hennessy VS	68
Hennessy VSOP	90
Hennessy XO	260
Courvoisier VSOP	80
Remy VSOP	80
Remy XO	250

LIQUEURS

Frangelico	48
Amaretto Disaronno	48
Cointreau	48
Amarula	48
Drambuie	48
Grand Marnier	48

BEER

DRAUGHT BEER

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

LOCAL BEER

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

CIDERS

Savanna Dry (6% 330ml)	58
Savanna Lite (3% 330ml)	58

INTERNATIONAL BEER

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

WINE BY THE GLASS

METHODE CAP CLASSIC

L'ORMARINS BRUT CLASSIQUE NV fruity white peach & apple	109
L'ORMARINS BRUT ROSÉ CLASSIQUE NV charming raspberry & strawberry aromas	109
SIMONSIG KAAPSE VONKEL BRUT hints of nectarine & red berries	109

WHITE WINE

ANTHONIJ RUPERT TERRA DEL CAPO PINOT GRIGIO lemon, orange leaf, peach & stone fruit	99
BUITENVERWACHTING BUITEN BLANC ripe gooseberry, green peppers & green melon	85
BOSMAN GENERATION 8 CHENIN BLANC delicate nuances of pear & peach	85
TOKARA SAUVIGNON BLANC green melon, green apples, lemongrass & granadilla	100
DE WETSHOF LIMESTONE HILL CHARDONNAY unwooded with notes of grapefruit & nuts	105
LA MOTTE CHARDONNAY fruity lemon & nectarine	124

ROSÉ

DELAIRE GRAFF CABERNET FRANC ROSÉ strawberries, cassis & candyfloss with dark red berries	92
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RED WINE

ANTHONIJ RUPERT PROTEA CABERNET SAUVIGNON plum, black berry fruit, cherry & spice flavours	87
KLEINE ZALZE MERLOT ripe red fruit followed by juicy fruit	99
DELAIRE GRAFF SHIRAZ spicy white pepper, lavender & mulberries	110
ANTHONIJ RUPERT TERRA DEL CAPO SANGIOVESE juicy red cherry & soft plum flavours	99
PAUL CLUVER VILLAGE PINOT NOIR red fruits, roasted spices & poached ripe plums	109
DIEMERSDAL PINOTAGE oriental spice, chocolate & roasted banana flavours	112
KANONKOP KADETTE PINOTAGE red fruit & mocha flavours	124

DESSERT WINES

SIMONSIG VIN DE LIZA dried apricot, baked apples, & sundried raisins	132
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SOFT DRINKS

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

FRUIT JUICES

Apple, Cranberry, Orange, Green Juice	25
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