

The background is a dark navy blue with a fine, golden-yellow dotted pattern. Scattered throughout are various golden-yellow decorative elements: stylized snowflakes of different sizes and shapes, and geometric star-like patterns. Some of these elements are positioned as if hanging from thin vertical lines at the top. The title 'FESTIVE SEASON' is written in a large, white, serif font, with '2017' in a smaller, golden-yellow, serif font below it.

FESTIVE SEASON

2017

The logo consists of a small, stylized golden-yellow geometric star or snowflake symbol above the word 'TAJ' in a white, serif font. Below 'TAJ' is the text 'CAPE TOWN' in a smaller, white, sans-serif font.

TAJ
CAPE TOWN



CELEBRATE IN THE CITY FESTIVE DINING

at Taj Cape Town

Let time stand still ...

Wind down after a long, busy year and treat yourself to one of our delicious High Tea's in The Lobby Lounge. Relax over a steaming cup of fragrant tea or coffee while indulging in an array of sweet and savoury treats from our luxurious Festive-themed buffet.

AFTERNOON TEA

16th December

CHERRIES AND BERRIES

25th December

FESTIVE

30th December

TIFFANY

BOOKINGS PHONE +27 (0)21 819 2000

EMAIL bc.capetown@tajcapetown.com



CHRISTMAS EVE 24 DECEMBER 2017

mint | 5 course

Plated Christmas Dinner

Amuse Bouche

A seasonal delicacy to tantalize your palate

To Begin

Pressed confit duck leg,
star anise & naartjie dolce

To Follow

Spiced seabass gravlax, bloody
mary sorbet, red sorrel

Main

Slow cooked turkey ballantine, brussel sprout &
lardon casserole, dark chocolate sauce

Desserts

'Summer Pudding', berries and brioche
stacks with crème fraîche (V)
Local cheese selection served with
spiced apple chutney (V)

R450.00 PER PERSON

mint | 5 course

Plated Christmas Dinner (V)

Amuse Bouche

A seasonal delicacy to tantalize your palate

To Begin

Pressed confit wild mushrooms,
star anise & naartjie dolce

To Follow

Torched goat cheese, grenadine braised peach,
cracked coriander

Main

Artichoke ricotta ravioli, aubergine &
chili oil, porcini dust

Desserts

'Summer Pudding', berries and brioche
stacks with crème fraîche
Local cheese selection served with
spiced apple chutney

R450.00 PER PERSON



bombay brasserie | 6 course

Christmas Dinner

Amuse Bouche

"Kandhari" Beetroot & Pomegranate Kebab
infused with shahi cumin & minted cheese

Tandoor

Sunehri Jhinga
prawns, couscous upma

Entrée

Turkey Raan Filo 'Puchka'
served with cherry coulis

Sorbet

Aam Panna Sorbet
green mango, cumin & pepper

Main

Kerala Duck Roast
lemon rice, ginger pachadi
& asparagus poriyal

Dessert

Gulab Jamun Cheesecake
turmeric & ginger ice cream

R895.00 PER PERSON



bombay brasserie | 6 course

Christmas Dinner (V)

Amuse Bouche

"Kandhari" Beetroot & Pomegranate Kebab
infused with shahi cumin & minted cheese

Tandoor

Kaju Seekh Kebab
cashew nut kebab, chili yogurt

Entrée

Tikka Paneer Filo 'Puchka'
served with mango coulis

Sorbet

Aam Panna Sorbet
green mango, cumin & pepper

Main

Wild Mushroom Curry
lemon rice, ginger pachadi
& asparagus poriyal

Dessert

Gulab Jamun Cheesecake
turmeric & ginger ice cream

R895.00 PER PERSON

Christmas Eve
at Taj Cape Town

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CHRISTMAS DAY 25 DECEMBER 2017

mint | lunch buffet Christmas Day

To Begin

Selection of international breads, pickles & condiments

Salad Bar

Curried parsnip soup crushed poppadum (V) | Seafood Bouillabaisse, aioli, grated cheese & croutons
Ham hock rillettes, papaw piccalilli | Beans, bacon and tandoori chicken salad with honey dressing
Line fish 'Chaud Froid', green mayonnaise & preserved ginger
Chicken liver parfait pots, spiced fig chutney | Grilled pear, Gorgonzola & walnut salad (V)
Selection of artisan meats and smoked fishes with accompaniments

To Continue – Buffet Style

Baked fillet of monkfish, peas, grapefruit & olive vierge | Crayfish macaroni cheese & lemon crust
Quinoa tikki spiced, garlic creamy Spinach (V) | Lamb belly fritters, wild mushroom mousse, port wine jus
Slow braised pork belly, roasted apples & apricot jus | Oxtail and Guinness pie with grilled scallion
Mediterranean bayaldi (V) | Garlic butter hasselback potatoes (V) | Brussel sprout, carrot & caraway (V)

Carving

Stuffed turkey breast, bread sauce, turkey jus & cranberry sauce

Desserts – Buffet Style

Selection of Cheeses & accompaniments | Eggnog Brûlée | Christmas pudding ice cream
Spiced apple crumble & crème anglaise | Summer pudding and crème fraîche | Lemon curd doughnuts
Vanilla yoghurt and berry trifle | Yule Log | Mince pies

R650.00 PER PERSON, *Separate Kids Buffet R325*

Christmas Day
at Taj Cape Town



bombay brasserie | 6 course Christmas Dinner

Amuse Bouche

"Kandhari" Beetroot & Pomegranate Kebab
infused with shahi cumin & minted cheese

Tandoor

Sunehri Jhinga
prawns, couscous upma

Entrée

Turkey Raan Filo 'Puchka'
served with cherry coulis

Sorbet

Aam Panna Sorbet
green mango, cumin & pepper

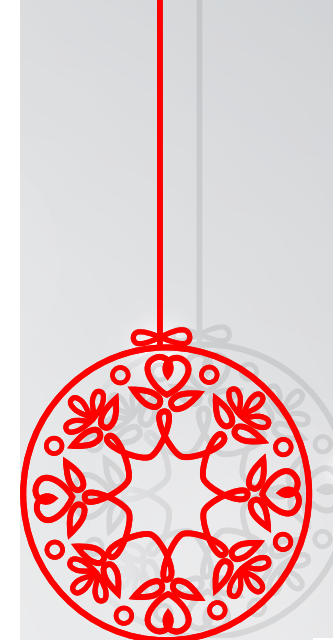
Main

Kerala Duck Roast
lemon rice, ginger pachadi
& asparagus poriyal

Dessert

Gulab Jamun Cheesecake
turmeric & ginger ice cream

R895.00 PER PERSON



bombay brasserie | 6 course Christmas Dinner (V)

Amuse Bouche

"Kandhari" Beetroot & Pomegranate Kebab
infused with shahi cumin & minted cheese

Tandoor

Kaju Seekh Kebab
cashew nut kebab, chili yogurt

Entrée

Tikka Paneer Filo 'Puchka'
served with mango coulis

Sorbet

Aam Panna Sorbet
green mango, cumin & pepper

Main

Wild Mushroom Curry
lemon rice, ginger pachadi
& asparagus poriyal

Dessert

Gulab Jamun Cheesecake
turmeric & ginger ice cream

R895.00 PER PERSON

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NEW YEAR'S EVE 31 DECEMBER 2017

bombay brasserie | new year's Dinner (V)

Amuse Bouche

Lentil Spheres
masala cholay & tamarind relish

Tandoor

Tandoori House Made Olive Paneer
asparagus, roasted cumin balsamico

Entrée

Truffle & Wild Mushroom
mustardy spinach leaves & makai missi roti bread

Sorbet

Pomegranate & Champagne

Main

Kofta e Kas & Apricot Curry
crispy potato straws, garlic tempered
lentils & sun dried tomato naan

Dessert

Baked 'Kulfi' Alaska

R1650.00 PER PERSON

bombay brasserie | new year's Dinner

Amuse Bouche

Lentil Spheres
masala cholay & tamarind relish

Tandoor

Tandoori Crayfish Tail
asparagus, roasted cumin balsamico

Entrée

Quail 'Bataer'
mustardy spinach leaves & makai missi roti bread

Sorbet

Pomegranate & Champagne

Main

Karoo Lamb & Apricot Curry
crispy potato straws, garlic tempered
lentils & sun dried tomato naan

Biryani

Nisami Murgh Biryani
royal chicken biryani, smoked pineapple raita

Dessert

Baked 'Kulfi' Alaska

R1650.00 PER PERSON

New Year's Eve
at Taj Cape Town

mint | new year's Buffet

To Begin

Selection of international breads, pickles, condiments & dips served with artichoke & truffle, olive & tomato tapenade, basil & harissa pesto, marinated olives, tandoori baba ganoush (V)
Salad Bar, mesclun, sorrel and cress (V) | Grilled mediterranean vegetables, feta & pomegranate (V)
Spiced quinoa & chickpea tabbouleh (V) | Tandoori chicken Caesar salad, crispy papad

Butcher Corner

Ham hock rillettes, homemade piccalilli | Chicken liver terrine, spiced fig chutney
Guinea Fowl & dried fruit terrine | Turkey pastrami, Droëwors
Selection of artisan meats, smoked springbok, peppered salami, Black Forest ham, bresaola

From Our Coast

Oysters & accompaniments | Peruvian style ceviche, mango, chili & cilantro | Prawn bouquets, mayo & dips
Line fish Chaudfroid, green mayonnaise & preserved ginger | Selection of smoked fishes with accompaniments

Asian Corner

Tandoori chicken drumstick | Glazed pork ribs | Prawn dumplings in scented bouillon
Steamed chicken shitake with coconut broth | Sushi, maki & accompaniments

To Continue – A la Carte

SEABASS confit fennel & apple, black olive decadence, bisque
OR DUCK spiced confit leg, chorizo mash, pinotage jus
OR ASPARAGUS polenta gnocchi, tomato, spinach & crumble goat cheese (V)

Desserts

Selection of Cheeses & accompaniments | Croque en bouche tower filled with 'red hot rum' mousseline
Assorted macaroons tower | Iced mountain of champagne & berries
Valrohna chocolate fountain Seasonal fresh fruit, tuile cigars, marshmallows, shortbread soldiers,
maraschino cherries, coffee meringue shards | Watermelon, raspberry & bell pepper jelly, Candied lime
New York honeycomb 'baked cheesecake', brandy snap | Crème Brûlée, gooseberry & mint salsa
Firework of candy cake pops | Homemade petit fours

R1150.00 PER PERSON



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