

TAJ
CAPE TOWN
SOUTH AFRICA

mint
Restaurant & Wood-Fired Grill

MOTHER'S DAY

This Mother's Day, honour the woman that means the world with an exquisite dining experience at The Mint Restaurant & Wood-Fired Grill

SUNDAY, 11 MAY 2025 | TIME: 13:00 - 16:00
R695 PER GUEST
CHILDREN UNDER 12 DINE AT HALF PRICE

Let her indulge in a lovingly curated culinary journey across continents, where every dish tells a story - from the delicate spices of the Middle East and Asia, to timeless Indian favourites and proudly South African flavours. Crafted by Chef Surendra and his team, this elegant 'around-the-world' feast promises to delight the senses in the warm embrace of refined surroundings. We invite you to celebrate her with the luxury she deserves.

For reservations, kindly contact us directly:
restaurants.capetown@tajhotels.com | +27 21 819 2000

Taj Cape Town, where every detail is a tribute to elegance.

The logo for Taj Cape Town South Africa, featuring the word "TAJ" in a large, serif font with a small crown icon above the letter "A".

CAPE TOWN
SOUTH AFRICA

The logo for mint Restaurant & Wood-Fired Grill, featuring the word "mint" in a lowercase, sans-serif font with a small leaf icon above the letter "i".

Restaurant & Wood-Fired Grill

MOTHER'S DAY LUNCH BUFFET

R695 PER PERSON

Enjoy a complimentary welcome glass of sparkling wine

SALAD AND LIGHT BITES

Smoked Yellow Tail

Asparagus, Quinoa Baby Kale Super Food Salad

Purple Power Slaw with Sesame-Ginger Vinaigrette **(V)**

Variety Of Leaves, Cucumber, Feta, Olives, Red Onion,
Marinated Olives, Herb Croutons, Shaved Parmesan and
a Selection of Assorted Dressings **(V)**

Selection of South African Cheeses,
Fresh and Dried Fruits, Honey, and Nuts
Cured Meats

ASIAN BUFFET

Assorted Sushi – Yellow Tail / Salmon / Vegetables **(V)**

Soy / Pickled Ginger / Wasabi

Kung Pao: Chicken / Egg Fried Rice / Potatoes

HOT FOOD

Butchers Selection Herb Crusted Beef Sirloin

Pan-Seared Hake with Lemon Dill Butter

The Classic Butter Chicken

Durban Lamb Curry

Artichoke Thermidor **(V)**

Young Potatoes **(V)**

Flavoured Naan – Garlic, Chilli and Butter **(V)**

ITALIAN SELECTION

Live: Pasta in Whole Parmesan Wheel **(V)**

Pizza Pollo Arrosto

DESSERT BUFFET

Vanilla and Elderflower Entremets'

Raspberry and Pistachio Entremets'

Cherry and Chocolate Roll

Framboise Tartlets

Red Berry Choux au Craquelin

Mango and Coconut Verrines

Traditional Milk Tarts

Almond and Apple Pie

Assorted Macaroons