



# mint

the local grill



## MENU

### 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	65
<b>PRAWN 'HARGAU' DUMPLINGS</b> Buttered Edamame Beans, Vietnamese Seafood Bisque	75
<b>BEETROOT CURED SALMON</b> Spiced Cauliflower Purée, Pickled Mustard Seeds, & Grilled Sourdough	85
<b>BEEF SHANK TERRINE</b> Slow cooked in Japanese Stock, Wasabi Cream & Fruit Chutney	85
<b>SEARED TUNA</b> Quinoa Tabbouleh, Feta, Ginger Tomato Jam	85
<b>CALAMARI PLANCHA</b> Rocket Leaves, Confit Tomato, Garlic, Lemon Dressing	85
<b>BURRATA (V)</b> Tandoored Pineapple, Rocket & Smoked Almonds	80
<b>MEDITERRANEAN SALAD (V)</b> Mesclun, Confit Tomato, Feta, Cucumber, Boiled Egg, Crispy Onion, Pine Nuts, Mint Dressing	80
<b>CUMIN ROASTED BUTTERNUT SALAD</b> Crumbled Feta, Crispy Onions, Cranberries, Rosemary Honey Dressing	75

## COMFORT MAINS

<b>PONZU SOY GLAZED CHICKEN WINGS, SESAME &amp; SPRING ONIONS</b> Blue Cheese Sauce, Hand Cut Chips	115
<b>RUBBED &amp; GLAZED BBQ PORK SPARERIBS</b> Blue Cheese Sauce, Hand Cut Chips	115
<b>SMOKED SALMON BAGEL</b> Chive Cream Cheese, Rocket, Capers	90
<b>MINT CLUB SANDWICH</b> Toasted Ciabatta, Tandoori Chicken Tikka, Masala Fried Egg, Tomato, Lettuce, Minted Mayonnaise <b>Add Bacon</b>	105 5
<b>PASTRAMI PANINI</b> Emmental Cheese, Onion Marmalade, Crème Fraîche	95
<b>KERALA FRIED CHICKEN WRAP</b> Kachumber Salad, Mint, Tamarind Chutney	105
<b>MEDITERRANEAN GRILLED VEGETABLE WRAP (V)</b> Grilled Aubergine, Pepper, Zucchini, Halloumi & Basil Pesto	95
<b>TAJ BEEF BURGER</b> Homemade Beef Patty, Avocado, Cheddar Cheese, Onion Compote, Onion Rings, Hand Cut Chips <b>Add Bacon</b>	125 5
<b>TAJ PORK BELLY BURGER</b> Plum Glazed Pork Belly with Apple & Fennel Slaw, Wasabi Mayonnaise, Onion Rings, Sweet Potato Chips	125
<b>TAJ LAMB BURGER</b> Cumin Rubbed Lamb Patty, Ginger Tomato Jam, Feta, Onion Rings, Chickpea Salad	125
<b>TAJ CHICKEN BURGER</b> Grilled Cajun Chicken Breast, Raita, Rocket Onion Rings, Mediterranean Salad	115
<b>BILTONG CARBONARA</b> Homemade Tagliatelle, Smoked Cheese, Quick Boiled Yolk	105
<b>SPINACH AND RICOTTA RAVIOLI (V)</b> Homemade Pasta, Parmesan Cheese, Black Olive Dust	95

# FROM THE CAPE

## WEST COAST MUSSELS

Mariniere, Garlic Butter Sauce  
Cider & Bacon or Curry & Cream

95

## BUNNY CHOW

A Traditional South African Street Food, Hollowed Out  
Soft Bread Bun Filled with Durban Style Curry

Vegetable (V)  
Chicken

95  
105

## GATSBY

A Traditional South African Sandwich Crammed with  
Hot Chips, Salad

Minute Steak  
Chicken Tikka

125  
115

## GRILLED PLATTER FOR TWO

2x Chops, Roasted Half Chicken, Boerewors, Sirloin Steaks,  
Corn on the Cob, Creamed Spinach

395

## SEAFOOD PLATTER FOR TWO

Battered Linefish, Cajun Prawns, Mussels Mariniere,  
Seared Calamari, Garlic Mash, Sautéed Vegetables

405

# WORLD OF TAJ

SIGNATURE DISHES INSPIRED FROM INTERNATIONAL TAJ HOTELS FROM  
AROUND THE WORLD.

## TANDOORI CHICKEN CAESAR

Baby Gem Heart, Crispy Parmesan, Beef Biltong

95

## TUNA PARATHA

Tuna Tataki, Avocado, Tomato Salsa, Spiced Mayonnaise

105

## KEFTA PARATHA

Lamb Kefta, Smoked Aubergine, Tzatziki, Feta  
Falafel (V)

125

## HAKE & CHIPS

Minted Mushy Peas, Curry Tartar Sauce, Hand Cut Chips

150

## CHICKEN CURRY

Taj's Signature Chicken Curry, Basmati Rice, Paratha Bread

145

## MUTTER PANEER (V)

Homemade Cottage Cheese, Pea Curry, Basmati Rice &  
Paratha Bread

125

## "CHICKEN 65"

Spicy Fried Chicken Tempered with Ginger & Curry Leaves,  
Sweet Potato Chips, Pawpaw Kachumber Salad

155

## MUMBAI TIFFIN

Authentic Chicken & Fish Curry Served in a Traditional Indian Tiffin.

PANEER AND VEGETABLES (V)

Lentils, Basmati Rice & Paratha Bread

250

# GRILLS & PLANCHA

SERVED WITH CAFE DE PARIS BUTTER, CONFIT NEW POTATOES, GARLIC,  
CHERRY TOMATOES. SEE SELECTION OF SIDES & SAUCES.

## BEEF (250G)

Chalmar Fillet  
Chalmar Sirloin  
Karan Fillet  
Karan Sirloin  
Karan Ribeye

255  
240  
240  
225  
225

## GAME (250G)

Springbok Loin  
Ostrich Fillet

230  
230

## KAROO LAMB CHOPS

Free Range Karoo Lamb Chops(4)

240

## HALF CHICKEN CHARMOULA

Cooked in our clay oven

175

## SEABASS

Mung Beans Fricassee, Bok Choy, Bouillabaisse

195

## KINGKLIP

Potato Mousseline, Tossed Spinach, Beurre Blanc Sauce

165

## PRAWNS BUTTERFLY

Lemon Butter Sauce, Hand Cut Chips, Mediterranean Salad

195

# VEGGIES & SIDES

## VEGETABLE CASSEROLE

55

## SAUTÉED OR CREAMED SPINACH

55

## SIDE SALAD WITH AGED BALSAMIC VINEGAR

55

## HAND CUT CHIPS / FRENCH FRIES / SWEET POTATO CHIPS

55

## CREAMED POTATO MASH WITH SCALLIONS

55

## BAKED POTATO WITH SOUR CREAM & CHIVES

Add Bacon Bits

55  
5

## CONFIT NEW POTATOES

55

## TAWA FLAKY PARATHA

55

## STEAMED BASMATI RICE

55

## DAAL MAKHNI

55

# SAUCES

## MADAGASCAN PEPPER

40

## LEMON BUTTER

40

## BLUE CHEESE & CAMELISED ONIONS

40

## BÉARNAISE

40

## SMOKEY CHIPOTLE

40

## TRUFFLE SCENTED JUS

40

## CHIMICHURRI

40

# DESSERT

## BAKED OREO CHEESECAKE

Chocolate Sauce

65

## CHOCOLATE FONDANT

Salted Caramel Ice Cream

65

## BAKED LEMON TART

65

## APPLE & CINNAMON TATIN

Ginger Mascarpone

65

## COCONUT & LEMON GRASS PANNA COTTA (V)(GF)

Spiced Pineapple & Coriander Dust

65

## BRIOCHE BANANA BREAD PUDDING

Homemade Vanilla Pod Ice Cream

65

## SEASONAL FRUIT PLATTER

65