



The Raj presents to you the legacy of India's most ancient culinary heritage. We look forward to take you on a journey where the fusion of skillfully spiced dishes with their mesmerizing flavours, textures and rich colours are sure to be an unforgettable experience. To further enhance your dining experience with us, we'd like to make the following recommendations to match our spicy dishes and wine.

Sauvignon Blanc

The crisp acidity of Sauvignon Blanc matches well with more acidic style foods such as spinach or tomato based dishes as well as tamarind, lemon or lime enhanced dishes. Try pairing with Prawn or Kingklip Tandoori, Prawn Masala or Paneer Simla Mirch.

Chardonnay

The richly textured buttery and nutty character of a wooded Chardonnay pairs well with rich but milder style cream, cashew nut or cardamom infused dishes such as Chicken Shahi Korma and Butter Chicken.

Chenin Blanc

Mild curries and creamy cashew nut enhanced dishes such as Chicken Tikka Masala and Butter Chicken are well suited to the crisp character of a Chenin Blanc.

Riesling, Gewürztraminer & Viognier

Whether dry or off-dry, the fragrant nuances of these wine styles pair well with hot Vindaloo style curries, as well as milder, more fragrant curries. Try matching with Chicken Vindaloo, Prawn Madras or Fish Malabhar.

Rosé and Blanc de Noir

Well suited to our Mughlai preparations, especially the Kaliya Kesar and all the Briyanis. Mughlai foods are creamy and delicate with gentle and subdued combinations of cinnamon, cardamom and star anise. Dried fruits are used as thickening agents, which contribute to the rich textures and flavours.

Cabernet Sauvignon

Medium bodied Cabs pair well with curries that are delicately spiced but not too rich, while upfront, full-bodied Cabs are suited to rich and strongly spiced but not necessarily chilli-hot sauces. Recommended with Lamb Rogan Josh, Lamb Madras and Chicken Madras.

Shiraz

Hot and spicy Chicken or Lamb Vindaloo are perfect partners to full-flavoured, peppery Shiraz. Alternatively, enjoy with Lamb Chops Masala, Fish Malabhar or Prawn Pepper Fry.

Merlot

An elegant partner to seafood curries as well as Madras style curries. Merlot and Cab-Merlot blends are a good choice for main courses such as Chicken Masala or Lamb Madras.

Malbec/Cabernet Franc/Grenache

An upfront, fruity Malbec is an excellent partner to highly spiced and/or extremely rich dishes such as Rogan Josh or Tandoori style curries, while the delicate softness of Cab Franc and Grenache enhances mild to medium spiced, full flavoured lamb and venison curries.

Pinotage and Cape Blends

Pinotage and Cape Blends (Pinotage based blends) are able to withstand the acidity of spinach based Lamb Saag Gosht and tomato based Lamb Rogan Josh, thus making it a worthy partner to these dishes which often prove to be a challenge for pairing to wine.



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CHAMPAGNE

EPERNAY Moet & Chandon Imperial Brut Rose Non-Vintage With a gorgeous colour of pink and amber highlights, an intense bouquet of red fruits, nuances of rose and a hint of pepper. Delightfully fun for any occasion.	R1030.00
REIMS Veuve Clicquot Brut Yellow Label Non-Vintage Crisp, full bodied sparkling wine offerring notes of brioche, vanilla, apple, peach, quince and pecan.	R1220.00

METHODE CAP CLASSIQUE

STELLENBOSCH Pongracz Brut NV Composed of two noble varieties, Chardonnay and Pinot Noir, this champagne style sparkling wine has a wonderful foaming mousse and persistent bead with a classic yeast and biscuit character. Crisp green apple tones and baked bread nuttiness sets it apart from others.	R233.00
TULBAGH Krone Borealis Cuvéé Brut 2011/13 An elegant Cap Classique with a fresh apple and classic biscuity bouquet. It has an elegant yeastiness and a fine, creamy mousse.	R242.00
FRANSCHHOEK Môreson Solitaire Blanc de Blanc Non-Vintage 100% Chardonnay. Pale gold in appearancewith fine energetic bead. Biscuity with hints of marxipan and yeasty undertones. A fine mousse with well balanced acidity.	R250.00

SPARKLING WINE

R178.00

CONSTANTIA

Steenberg Sparkling Sauvignon Blanc

Fun, fruity and fresh with a long, lingering aftertaste. This first of its kind sparkling wine is made in the traditional method of a second fermentation in the bottle, spending 3 months on the lees before disgorgement. The perfect wine for a hot summer's day.

White Wines

SAUVIGNON BLANC

CONSTANTIA Silvermist Sauvignon Blanc 2016 Aromas of tropical fruit with melon, yellow peach and grassy notes in the background which follows through more prominently on the palate with lemon on the finish and a perfect acid balance.	R122.00
ELGIN Sophie Terblanche Sauvignon Blanc 2016 Floral notes with a complex medley of tropical fruits, mingled with subtle lime and wild herb undertones. The palate is balanced and rich, showing cut green apple with great minerality and length.	R163.00
CONSTANTIA Steenberg Sauvignon Blanc 2016 Passion fruit, ruby grapefruit and gun smoke on the nose initially followed by lime and some snap peas. The palate shows beutiful balance between acidity and richness, strong mineral core with an herbacious undertone.	R188.00
CHENIN BLANC	

HEININ BLAINC

STELLENBOSCH De Meye Chenin Blanc 2015 Flavours of passion fruit, citrus, melon and dried apricot characterise this wine, backed by hints of minerals and fresh cut grass. The palate has a well-balanced acidity and long clean fiish.	R113.00
BOT RIVER Beaumont Chenin Blanc 2015 Green melon, golden delicious apple and delicate apricot blossom aromas. Fresh green apple and pineapple Flavour. Great with seafood, chicken dishes and spicy food.	R166.00
STELLENBOSCH Kleine Zalze Barrel Fermented Chenin Blanc 2015 Concentrated aromas of tropical peach and litchi on the nose with hints of botrytis. Well balanced French Oak mingles with ripe layers of tropical fruit and comforting flavours of warm apple pie to deliver a creamy mouth-feel with elegant acidity in the backgound.	R183.00

CHARDONNAY

PAARL Glen Carlou Unwooded Chardonnay 2015 A true unwooded Chardonnay, complex in the sense that nothing is too obvious in the wine. Tight and linear with extreme freshness. Hints of minerality balanced with fresh citrus and straw-like flavours. All natural acidity, which gives a long, easy finish.	R159.00
CONSTANTIA Constantia Uitsig Unwooded Chardonnay 2015 A wine showing a complexity of varietal aromas and citrus flavours with a well balanced palate and subtle nuttiness on the finish.	R169.00
COASTAL Boschendal 1685 Chardonnay 2015 The soft buttery character from barrel fermentation adds to the complexity and roundness of this wine. Well-balanced with fresh lemon, vanilla, toast and oak flavours.	R182.00
STELLENBOSCH Hartenberg Chardonnay 2014 Fermented 'sur lie', this wine has lovely creamy undertones balanced with refreshing citrus notes. "Well defined and a real crowd pleaser" - Robert Parker	R211.00

CORKAGE R65 5

ALL WINES LISTED FOR THE RAJ CONSTANTIA ARE SUBJECT TO AVAILIBILITY & VINTAGE CHANGE.

White Wines

WHITE BLENDS

DURBANVILLE Altydgedacht Muskarade 2015 An off-dry blend of Weisser Riesling, Gewurtztraminer and Muscat d'Alexandrie. A delicate, fruit-laden wine expressing cultivar characteristics of its components – litchi, rose petal and perfumed flavours, layered with a hint of spice.	R118.00
CONSTANTIA Buitenverwachting Buiten Blanc 2015 This classic wine is an easy drinking blend of Sauvignon Blanc, Chenin Blanc and a touch of Riesling and Pinot Gris. On the nose the wine shows grassy and green fig character with a dry and rich mouth-feel and long, lingering finish.	R172.00
PAARL Vondeling Babiana 2014 An harmonious blend of Chenin Blanc, Viognier, Chardonnay and Grenache Blanc. Fresh with touches of white pepper, citrus blossoms, honey and pears. The oak is well-balanced and the wine has a high degree of finesse.	R237.00

OTHER WHITE CULTIVARS

WESTERN CAPE Terra del Capo Pinot Grigio 2015 Tangy light peach and golden apple aromas with wafts of stone fruit and light floral hints. The palate is equally light with nectarine and peach flavour. A brush of honeysuckle richness vies with the vibrancy of freshly grated lime zest. Lovely balance of acidity and rounded honey richness which lingers long.	R133.00
DARLING Groote Post Riesling 2016 Hints of subdued floral fragrance on the nose with wafts of honeysuckle and jasmine. A fresh, spicy palate that's subtly aromatic and exotic, redolent of dried peaches and ginger. Off-dry and well rounded, it continues to display the cool climate aspects of the Darling terroir. Perfect with fragrant, spicy curries.	R167.00
ELGIN Paul Cluver Close Encounter Riesling 2015 Made in a more luscious style with an alcohol level of under 9%, this off-dry wine displays juicy pineapple and lime aromas complemented with hints of asmine and honeysuckle.	R178.00
STELLENBOSCH Delheim Gewürztraminer 2015 Floral and litchi aromas, complemented by hints of lime. Elegant with a good balance between sugar and acidity.	R209.00
HEMEL AND AARDE VALLEY Creation Viognier 2016 Abundantly fruity and forthcoming, yet rifined on the nose with fragrant white peach aromas mingling with a rich, creamy character. These follow well onto the palate and combine seamlessly with crisp minerality and bouncy, well-integrated natural acidity. An excellent match to spicy vegetarian and seafood curries.	R248.00



ROSÉ AND BLANC DE NOIR

FRANSCHHOEK Holden Manz Rosé 2014 Cabernet Sauvignon, Merlot, Shiraz and Cabernet Franc blend. Salmon pink and peachy in colour. Subtle nuances of fresh strawberries and cherries on the nose that is further reflected on the palate with hints of minerality coming through in the background. Well-balanced fruit and acidity, leading to a fresh, lively, crisp and dry finish.	R136.00
HEMEL-EN-AARDE Whale Pod Rosé 2015 by Creation This blend of Merlot and Caberbet Sauvignon with its delicate salmon colour shows an abundance of fresh summer fruit on the nose including strawberries, white peach and kiwi fruit. The fruit follows on the palate and the crisp acidity leaves a clean finish.	R161.00
STELLENBOSCH Waterford Estate Rose-Mary 2015 A Blanc de Noir from an interesting blend of Shiraz, Merlot, Grenache, Tempranillo and Malbec that was whole bunch pressed for optimum flavour. Aroma is minerally driven with delicate raspberry and apricot fruit. Elegantly tangy mouthfeel with a characteristic dry finish and a delightfully low alcohol content of 10.95%.	R177.00



PINOT NOIR

HEMEL-EN-AARDE Newton Johnson Felicite Pinot Noir 2015 This wine charms with pure scented Pinot Noir fruit showing sweet cherries and a hint of spice. The deliciously ripe palate is softened with a silky texture delivered by the uniquely alkaline soils in this area.	R183.00
ELGIN Catherine Marshall Pinot Noir 2014 Broad, seductive compote of concentrated black cherries, mulberries and cranberries supported by mineral oak tannins. Powerful yet silky texture is seamlessly complex throughout.	R295.00
HEMEL-EN-AARDE Hamilton Russel Pinot Noir 2015 Fairly buoyant spice and cherry fruit, with graphite hints and plenty of clove like spice. The palate has a really firm edge at present. The charm of the tight-grained oak, the liquoricy grip of the tannins and tight acidity adding a very firm, juicy character to this young wine.	R478.00



CABERNET SAUVIGNON

STELLENBOSCH Warwick 'The First Lady' Cabernet Sauvignon 2014 Classic dark berry fruit with underlying grassiness on the nose. On the palate it is well-balanced with soft tannins.	R177.00
PAARL Glen Carlou Cabernet Sauvignon 2014 Exhibits vibrant aromas of ripe red berries and blackcurrents. Rich cassis and red berry fruits on the palate, with a touch of spiciness on the finish. It has soft yet luscious tannins with a rich, lingering aftertaste.	R255.00
STELLENBOSCH Annandale Cabernet Sauvignon 2007 Rich plum and blackberry fruit with herbacious and spicy notes. Full bodied complexity with a velvety rich mouth feel. An harmonious balance of flavours linger in your mouth for your tastebuds to savour long after the last sip. Extended maturation in new French Oak for 92 months delivers a unique wine, at optimum readiness for enjoyment.	R255.00
STELLENBOSCH Hartenberg Cabernet Sauvignon 2013 Cigar box and lead pencil on the nose with flavours of cassis and cherry. Juicy dark fruit with an elegant, lingering finish.	R278.00

MERLOT

STELLENBOSCH Villiera Merlot 2014 The colour of the wine is brilliant red. The aroma shows hints of cedar wood and vanilla with attractive dark berry fruit. On the palate the wine is rich and full with soft tannins and a good acidity.	R165.00
CONSTANTIA Steenberg Merlot 2014 Notes of dark berries, cassis and milk chocolate on the nose, followed by dried prunes, herbs and spices in the mouth. The palate is supported by fine tannins and a bright acidity.	R236.00
STELLENBOSCH Hartenberg Merlot 2013 Opaque, brick red in colour. A melange of aromas permeate the nose, showing truffle, forest floor, violet, plum and cherry. The palate is medium to full bodied, releasing juicy fruit, fine grained tannins and a silky finish.	R275.00
STELLENBOSCH Vergelegen Reserve Merlot 2013 Ripe plum colour with a ruby red rim. The nose shows ripe fruit flavours, black cherries, spice and a touch of chocolate. The ripeness of the fruit is well balanced by fresh fruit acid and soft oak and fruit tannins. The after taste is long and lasting.	R293.00



SHIRAZ

PAARL Rhebokskloof Estate Shiraz 2013 Medium-bodied with spice, red fruit and black pepper. The wine confidently reflects typical Shiraz characteristics.	R196.00
PAARL Boschendal 1685 Shiraz 2014 Plush ripe black berry and blue fruit concentration supported by weighty ripe tannins against a spicy white pepper background.	R206.00
STELLENBOSCH Vergelegen Premium Shiraz 2012 Dark Ruby with violets, spice, chocolate, peat/smoke and black cherry fruit on the nose. The palateshows crisp acidity with rich tannins and a long, clean fruit dominated aftertaste.	R224.00
CONSTANTIA Steenberg Shiraz 2013 The soft textured tannins, full-bodied mouth-feel and silken finish lends itself as a platform to a heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances.	R296.00

PINOTAGE

STELLENBOSCH Eikendal Pinotage 2014 This wine is seductive and elegant with great finesse. The nose is full of berry, plum, cherry and chocolate flavours. The palate shows sophisticated oakvintegration with a supple and lingering finish. A wine made with passion and creativity and immense attention to detail.	R178.00
DURBANVILLE Diemersdal Pinotage 2015 This wine shows a complex nose of red fruits, vanilla, exotic spices and rich dark chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours.	R208.00
CONSTANTIA Groot Constantia Pinotage 2014 A rich, cool climate Pinotage with deep, dark red colour. Multi-layered complexity of bright red fruit, black beries, black cherries, plums and ripe strawberries with hints of dark chocolate and cinnamon spice on the nose.	R282.00



RED BLENDS

COASTAL Groote Post 'The Old Man's Blend' 2014 An easy drinking Cape Blend showing a deep ruby red colour. Notes of ripe raspberries, blackcurrant and mocha flavours on the nose with dark chocolate and blackberry fruit on the palate. The wine has good length with a dry finish. Pinotage 57%, Cabernet Sauvignon 26%, Merlot 14% and Cabernet Franc 3%.	R137.00
stellenbosch Annandale Cavalier 2007	R220.00
A distinctive blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Shiraz. Dark ruby in colour with an exquisite nose of rich, ripe, black fruits combined with oaky, vanilla aromas and a touch of earthiness. The wine is rounded off by well integrated tannins and a rich, luscious mouthfeel. Aged in French Oak barrels for 92 months.	1220.00
STELLENBOSCH	
Marianne Cape Blend 2009 A blend of Cabernet Sauvignon 39%, Pinotage 30%, Shiraz 23% and Merlot 8%. A parade of aromas including mulberry, blackberries, ramble and damson fruit. On the palate, ripe and rounded red fruits, a little tea and a lingering savoury finish. Delighfully smooth.	R220.00
CONSTANTIA	
Constantia Glen Five 2012	R341.00
The flagship wine of this estate. A classis Constantia blend of the five archetypal Bordeaux varieties – Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. A cool maritime climate and strict crop control results in perfectly ripened grapes that are hand harvested, meticulously sorted and batch vinified.	

OTHER RED CULTIVARS

COASTAL Terra del Capo Sangiovese 2014 Nose of sour cherry and black berries with wood shavings and a light spice edge makes for ample appeal. The same spicy cherry and succulent plum are found in the mouth. Supple and sinewy with light tannins and a dry, tangy finish, this wine is made for food.	R175.00
SWARTLAND Allesverloren Tinta Barocca 2012 An abundance of berry fruit intermingled with mocha, vanilla and oak spice aromas. An elegant medium to full-bodied wine wih intense berry fruit flavours, well-structured tannins and an aftertaste that lingers long.	R202.00
ROUSSILLON FRANCE Domaine Grier Grenache Noir 2011 The wine shows classic red berry fruit and cherries with a hint of spice and underlying vanilla chocolate. The rich soft mouth-feel is typical of Grenache.	R226.00
ELGIN Paul Wallace 'Black Dog' Malbec 2013 Inky dark purple core with bright garnet on the rim. Intriguing, exotic nose conjures up hints of blueberries, blackberries, brambles and firm dark plums. Entry onto the palate is a satisfying savoury mouthful of dark fruits and spice with silky tannins. Fynbos notes with hints of sweet tobacco, dark chocolate and violets showing on the back palate.	R255.00
HELDERBERG, STELLENBOSCH Annandale Cabernet Franc 2009 Another masterpiece by award winning winemaker Hempies du Toit, this wine is deliciously soft and silky on the palate. Fragrant vanillins and luscious dark fruit combine with complex layers of chocolate and subtle spice to end in a smooth, lingering finish. Beautifully deep, rich garnet in colour. Extended barrel maturation in new French Oak delivers this wine at optimum readiness for your enjoyment. An excellent match to fragrantly spicy curries.	R255.00

Dessert Wines

Often overlooked or underrated, a dessert wine should be seen as the star of the show rather than an accompaniment to a dessert! It is recommended that the wine should be sweeter than the dessert you choose to pair with, so as not to overwhelm or mask the exquisite flavour nuances of the wine. A good choice from our Dessert Menu would be the Gulab Jamun or Rice Kheer.

constantia Buitenverwachting 1769 Muscat de Frontignan 2011

Intense sweetness from Botrytis with flavours of dried yellow peaches, cinnamon and honey.

PAARL

Nederburg Private Bin Semillon Noble Late Harvest 2002

Made of 100% Semillon grapes, the wine has a rich gold colour. The flavour is very typical for Semillon, with strong herbaceous tones and floral nuances. Good expression of the noble botrytis character and well balanced residual sugar with acidity. Long, complex and fresh aftertaste.

50ml R35.00

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