

O Welcome

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

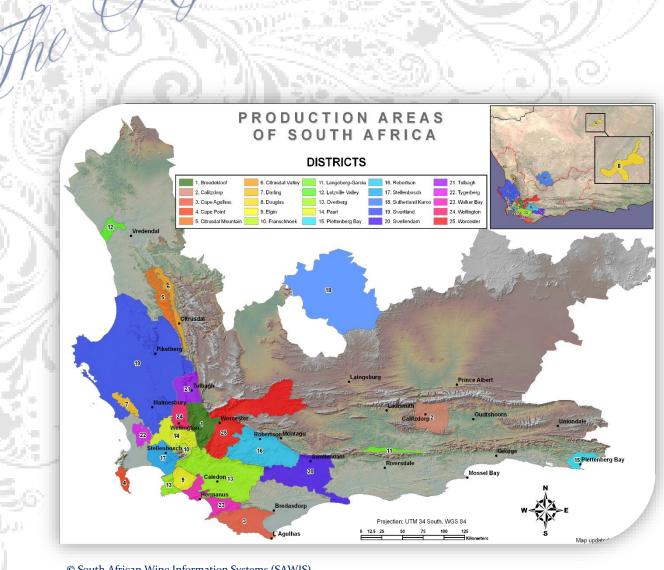
An elegant partner to seafood curries as well as Madras style curries. Merlot and Cab-Merlot blends are a good choice for main courses such as Chicken Masala or Lamb Madras.

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) matches well with spicy dishes and are furthermore 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.



© South African Wine Information Systems (SAWIS)

Á Fotre Santé!



CHAMPAGNE

EPERNAY

Moet & Chandon Imperial Brut Rose Non-Vintage

R1028.00

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.

REIMS

Veuve Clicquot Brut Yellow Label Non-Vintage

R1219.00

Crisp, full bodied sparkling wine offerring notes of brioche, vanilla, apple, peach, quince and pecan.

METHODE CAP CLASSIQUE

STELLENBOSCH

Pongracz Brut NV R233.00

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.

ROBERTSON

Graham Beck Brut Rosé NV

R271.00

A smooth blend of two classic Champagne grape varieties, Chardonnay and Pinot Noir. Elegant and refined, yet vibrant and racy, this wine is a definite all rounder and ultimately food friendly.

ROBERTSON

Graham Beck Blanc de Blancs

R298.00

Produced from 100% Chardonnay, this is a versatile sparkling wine combining creamy aromas with hints of fresh lime fruit on the nose.

SPARKLING WINE

CONSTANTIA

Steenberg Sparkling Sauvignon Blanc

R215.00

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.



SAUVIGNON BLANC

1	// / SAUVIGNON BLANC	(9)
X	ROBÉRTSON	
/	Springfield 'Life From Stone' Sauvignon Blanc 2016 This single vineyard originates from the rockiest soil on the estate, with resultant struggling vines and huge concentration. Brilliant	500ml R134.00
	greenish in appearance, this is a dramatic wine full of ripe capsicum and passion fruit.	
	CONSTANTIA	
	Klein Steenberg Sauvignon Blanc 2016	R135.00
	A fresh, crisp Sauvignon Blanc with flavours of guava, ripe passion fruit, litchi and a touch of fresh cut grass.	
	GROENEKLOOF	
	Neil Ellis Groenekloof Sauvignon Blanc 2016	R186.00
	An elegant wine that is full of life. On the nose you will find capsicum, gooseberries, white asparagus and a hint of lime zest. A crisp, flinty finish with a lingering aftertaste.	
	ELGIN	
	Iona Sauvignon Blanc 2016	R223.00
	A well-balanced, cool climate Sauvignon Blanc with a forthcoming nose of gooseberry and capsicum, complemented by a full palate of minerality and ripe, lingering aftertones.	
	CHENIN BLANC	
	WESTERN CAPE	
	Ernie Els Big Easy White 2015	R165.00
	A melange of strawberry and pineapple flavours are all wound up by a limey streak on the nose. Following through to a light but deft	
	palate, the intense fruit strikes a perfect balance with creamy softness and chalky minerality.	
	PAARL	
	Ridgeback Chenin Blanc 2015	R198.00
	Rich, upfront notes of orange blossom, pineapple and lemon zest evolve to a juicy mid-palate with hints of passion fruit and papaya lingering on the aftertaste.	
	HELDERBERG	
	Ken Forrester Old Vine Reserve Chenin Blanc 2015	R245.00
	Golden hued and full-bodied with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. A great example of the harmonious balance between fruit and delicate oak/vanilla flavours into complex, soft flavours with sufficient body to enhance spicy and full-flavoured dishes.	
	CHARDONNAY	
	PAARL	
	Glen Carlou Unwooded Chardonnay 2015	R159.00
	A true unwooded Chardonnay, complex in the sense that nothing is too obvious in the wine. Tight and linear with extreme freshness.	11233.00
	Hints of minerality balanced with fresh citrus and straw-like flavours. All natural acidity, which gives a long, easy finish.	
	CONSTANTIA	
	Constantia Uitsig Unwooded Chardonnay 2014	R169.00
	A wine showing a complexity of varietal aromas and citrus flavours with a well balanced palate and subtle nuttiness on he finish.	
	FRANSCHHOEK	
	Boschendal 1685 Chardonnay 2016	R183.00
	The soft buttery character from barrel fermentation adds to the complexity and roundness of the wine. Well-balanced with fresh lemon, vanilla, toast and oak flavours.	
	HELDERBERG	
	Vergelegen Premium Chardonnay 2015	R245.00
	The wine shows an atrractive lemony yellow-green colour with a complex nose of vanilla, butterscotch, tropical fruit and mineral tones. The palate is long and full with delicate wood. Beautifully refined and elegant	

CORKAGE R80

tones. The palate is long and full with delicate wood. Beautifully refined and elegant.



WHITE BLENDS

DII	IDD	A NI	/11	I E

Altydgedacht Muskarade 2015

R135.00

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.

STELLENBOSCH

Laibach White Ladybird 2015

R192.00

An organic Chardonnay, Chenin Blanc and Viognier blend. Medium-bodied with a round, creamy palate and good freshness. The oak is well integrated and adds to the complexity of the wine. A lovely food wine that pairs delightfully with spicy dishes.

PAARL

Vondeling Babiana 2014

R237.00

A 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.

OTHER WHITE CULTIVARS

WESTERN CAPE

Terra del Capo Pinot Grigio 2015

R133.00

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.

DARLING

Groote Post Riesling 2016

R167.00

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.

STELLENBOSCH

Thelema Riesling 2014

R188.00

Crisp and delicate. The nose and palate are abundantly complex with a typically spicy and deep fruity flavour. Pairs well with hot, spicy curries.

STELLENBOSCH

Delheim Gewürztraminer 2015

R209.00

Floral and litchi aromas, complemented by hints of lime. Elegant with a good balance between sugar and acidity.

HEMEL AND AARDE VALLEY

Creation Viognier 2016

R248.00

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 xcellent match to spicy vegetarian and seafood curries.



ROSÉ AND BLANC DE NOIR

STELLENBOSCH

Grangehurst Cape Rosé Blend 2015

R135.00

A dry Rosé blend of Cabernet Sauvignon, Pinotage, Merlot, Chenin Blanc and Shiraz. It has a fragrant nose of red berry fruits. Delicious, with the added interest of oak from the partial barrel maturation. Excellent on its own, and the gentle tannins giving a nod to its red grape parents make it a perfect food wine.

HEMEL-EN-AARDE

Whale Pod Rosé 2015 by Creation

R161.00

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.

Waterford Estate Rose-Mary 2015

R187.00

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%.



PINOT NOIR

HEMEL-EN-AARDE

Newton Johnson Felicite Pinot Noir 2015

R183.00

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.

HEMEL-EN-AARDE

Hamilton Russel Pinot Noir 2015

R498.00

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

CABERNET SAUVIGNON

STELLENBOSCH

Villiera Cabernet Sauvignon 2014

R175.00

Classic dark berry fruit with underlying grassiness on the nose. On the palate it is well-balanced with soft tannins.

Glen Carlou Cabernet Sauvignon 2014

R255.00

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.

STELLENBOSCH

Annandale Cabernet Sauvignon 2007

R255.00

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.

STELLENBOSCH

Hartenberg Cabernet Sauvignon 2013

R298.00

Cigar box and lead pencil on the nose with flavours of cassis and cherry. Juicy dark fruit with an elegant, lingering finish

1 Ray			
O Y	Red(Win	105

M	MERLOT	
FRANSO Glen	иноек wood Merlot 2014	R219.00
An elegation the f	ant, medium-bodied wine with rich, intense layers of chocolate, creamy mulberry and subtle tannins with a hint of mint finish.	
DARLIN		D222.00
A wine t	te Post Merlot 2014 that is a product of a never ending quest to perfect their winemaking craft. A hint of smokey beef and mint on the nose lavourful burst of blackberries, plum and chocolate on the palate.	R233.00
STELLEN	NBOSCH	
	enberg Merlot 2013	R290.00
	e, brick red in colour. A melange of aromas permeate the nose, showing truffle, forest floor, violet, plum and cherry. The s medium to full bodied, releasing juicy fruit, fine grained tannins and a silky finish.	
	NBOSCH	
	anne Merlot 2009	R330.00
	ng crimson red in colour, this wine is bold with intense aromas of blackberries and liquorice. Cape terroir shines through ant nuances of fynbos - the Cape's endemic flora. Luscious dark fruit on the palate with an elegant, lingering finish.	
	SHIRAZ	
FRANSC	CHHOEK	
	hendal 1685 Shiraz 2014	R205.00
	pe black berry and blue fruit concentration supported by weighty ripe tannins against a spicy white pepper background.	11203.00
TULBAG		
	nsberg Provenance Shiraz 2013	R229.00
	t textured tannins, full-bodied mouth-feel and silken finish lends itself as a platform to a heady mix of red berry and black vours combined with floral notes and fynbos nuances.	
	NBOSHCH	
	enberg Shiraz 2013	R295.00
	lack-red in colour and spicy, earthy notes on bouquet entry with cloves, red and blackberry fruit. The palate is richly fruitand has great balance. Fine, powdery tannins finish the wine.	
	RBERG, STELLENBOSCH	
	ndale Shiraz 2005	R375.00
and bala	vanilla and liquorice nose leads to an explosion of black cherry, cassis and violet in the mouth. Soft, well integrated tannins anced acidity with a persistent aftertaste. Barrel matured for 92 months in new French Oak, this reserve selection Shiraz awarded SAWi 2016 Platinum and Michelangelo 2015 Gold.	
	PINOTAGE	
STELLEN	NBOSCH	
Beye	rskloof Pinotage 2016	R158.00
	plum flavours with balanced tannins. Well structured, elegant and soft with a fresh finish. Impressively consistent given the s produced of this specific vintage. Recommended for drinking young for a full-flavoured experience.	
DURBA		
	ersdal Pinotage 2015	R208.00
	ne shows a complex nose of red fruits, vanilla, exotic spices and rich dark chocolate aromas. The palate is full flavoured and ly textured with oriental spice, chocolate and roasted banana flavours.	
	RBERG, STELLENBOSCH	
•	gehurst Pinotage 2007	R283.00
	re wine, but still full of fresh charm. Refined smoothness through exotic perfume undertones in a light-textured wine asing smooth tannin and a lively palate.	



RED BLENDS

CTEL	LE	NIDO	CC	ш

Kanonkop Kadette 2015 R190.00

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%.

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.

FRANSCHHOEK

Rupert & Rothchild Classique 2014

Vibrant flavours of young berries, plums, liquorice and cassis with a hint of corriander and white pepper. Ends in a fresh, long finish.

STELLENBOSCH

Marianne Desirade 2012

R295.00 A right-bank Bordeaux style blend of Merlot 75% and Cabernet Sauvignon 25%. A striking crimson red in colour, this wine is bold

R290.00

R225.00

R260.00

with intense aromas of blackberries and liquorice. Cape terroir shines through in fragrant nuances of fynbos - the Cape's endemic flora. Luscious dark fruit on the palate with an elegant, lingering finish. Excellent with meaty curries.

OTHER RED CULTIVARS

ROUSSILLON FRANCE

Domaine Grier Grenache Noir 2013

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.

PAARL

Anura Malbec 2014 R238.00

Flavours of blueberry, mulberry and dried peach with hints of liquorice and blackcurrent on the nose. A rich mouth-feel with soft tannins and a long smooth finish.

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 on the back palate.

HELDERBERG, STELLENBOSCH

Annandale Cabernet Franc 2009 R255.00

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.



Often overlooked or underrated, a dessert wine should be seen as the star of the show rather than just an accompaniment to a dessert! To this effect, we recommend that the wine should always 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.

WORCESTER

Alvi's Drift Muscat de Frontignan White 2007

50ml R35.00

Alluring fortified dessert wine matured in small oak barrels. ,Dry' notes of tealeaf and cherry tobacco with moist honey and fig jam and a gingery caramel ending. Lingering, unctious mouthful!

PAARL

Nederburg Private Bin Semillon Noble Late Harvest 2002

50ml R35.00

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.

CALITZDORP, KLEIN KAROO

Axe Hill Cape Vintage Port 2002

50ml R45.00

Classic style port led by Touriga Nacional with dashes of Souzão and Tinta Barocca. Rich, fine spice and a spirity, dry grip.