

## NON-VEGETARIAN SET MENU

### EXPERIENCE

#### AMUSE BOUCHE

##### Dahi Puri <sup>V G</sup>

potato, semolina sphere dressed in sweet yoghurt & tamarind chutney

#### TANDOORI TASTERS

**Creamy Doodhiya Chicken**  
cardamom & yoghurt scented chicken cooked in tandoor

##### Adraki Lamb Chop

ginger & masala charred karoo lamb chops

##### Broccoli Florets <sup>V</sup>

mustard & achar marinated

#### MAINS

##### Chicken Tariwala <sup>N</sup>

home favourite chicken curry enhanced with fenugreek

**Cauliflower & Green Peas <sup>V</sup>**  
cooked in a tangy masala blend

##### Dal Tadka <sup>V</sup>

yellow lentils tempered with cumin & chilli

All mains are served with Basmati Rice & Butter Naan

#### DESSERT

##### Warm Gulab Jamun

vanilla custard & pistachio

**R545 per person**  
**R590 including a glass of wine**

## VEGETARIAN SET MENU

### EXPERIENCE

#### AMUSE BOUCHE

##### Dahi Puri <sup>V G</sup>

potato, semolina sphere dressed in sweet yoghurt & tamarind chutney

#### STARTERS

##### Kasundi Paneer <sup>V</sup>

cottage cheese marinated in special blend & charred in tandoor

##### Palak Patta Chaat <sup>V</sup>

chickpea flour coated spinach, coated in chutneys of tamarind, mint & sweet yoghurt

##### Broccoli Florets <sup>V</sup>

mustard & achar marinated

#### MAINS

##### Butter Paneer <sup>V N</sup>

cottage cheese cooked in a rich blend of tomato & spices

**Cauliflower & Green Peas <sup>V</sup>**  
cooked in a tangy masala blend

##### Dal Tadka <sup>V</sup>

yellow lentils tempered with cumin & chilli

All mains are served with Basmati Rice & Butter Naan

#### DESSERT

##### Warm Gulab Jamun

vanilla custard & pistachio

**R545 per person**  
**R590 including a glass of wine**

## CHAAT & TANDOOR

### BOMBAY BRASSERIE'S SIGNATURE

<b>Dahi Puri <sup>V G</sup></b> potato, semolina sphere dressed in sweet yoghurt & tamarind chutney	<b>95</b>
<b>Palak Patta Chaat <sup>V</sup></b> chickpea flour coated spinach coated in chutneys of tamarind, mind & sweet yoghurt	<b>110</b>
<b>Kasundi Paneer <sup>V</sup></b> cottage cheese marinated in special blend & charred in tandoor	<b>139</b>
<b>Broccoli Florets <sup>V</sup></b> mustard & achar marinated	<b>119</b>
<b>Creamy Doodhiya Chicken</b> cardamom & yoghurt scented chicken cooked in tandoor	<b>149</b>
<b>Adraki Lamb Chop</b> ginger & masala charred karoo lamb chop	<b>149</b>
<b>Chicken Tikka Leg</b> whole chicken leg on the bone charred on coal	<b>139</b>
<b>Tulsi Prawns <sup>SF N</sup></b> basil pesto tiger prawns cooked in tandoor	<b>189</b>
<b>Tandoori Tasting Plate</b> Choice of Three	<b>385</b>
Choice of Four	<b>485</b>

## MAINS

<b>Chicken Tariwala <sup>N</sup></b> home favourite chicken curry enhanced with fenugreek	<b>235</b>
<b>Dum Lamb Biryani <sup>G</sup></b> slow cooked lamb, basmati, fried onion, fresh mint leaves & saffron pistils	<b>249</b>
<b>Line Fish Alleppey <sup>SF</sup></b> kerala region curry, spices, coconut & green mango	<b>235</b>
<b>Dal Tadka <sup>V</sup></b> yellow lentils tempered with cumin & chilli	<b>155</b>
<b>New Potatoes &amp; Olives <sup>V</sup></b> baby potatoes tosses in a unique blend of coriander, cumin & chilli	<b>135</b>
<b>Butter Paneer <sup>V N</sup></b> cottage cheese cooked in a rich blend of tomato & spices	<b>210</b>
<b>BB Chicken Bunny Chow <sup>N G</sup></b> signature chicken curry in hollowed bread, cucumber & mint raita	<b>185</b>
<b>BB Lamb Bunny Chow <sup>N G</sup></b> signature lamb curry in hollowed bread, cucumber & mint raita	<b>205</b>

## SIGNATURE MAINS

<b>Butter Chicken <sup>N</sup></b> charred chicken, fenugreek in mild & silky tomato sauce	<b>245</b>
<b>Lamb Rogan Josh</b> braised lamb cubes cooked in aromatic spices & saffron	<b>265</b>
<b>Prawn Alleppey <sup>SF N</sup></b> kerala region curry, spices, coconut & green mango	<b>285</b>
<b>Palak Paneer <sup>V</sup></b> tempered spinach puree with cottage cheese, aromatic herb & spices	<b>210</b>
<b>Dal Makhni <sup>V</sup></b> black lentils simmered over charcoal with cream, butter & spices	<b>165</b>
<b>Cauliflower &amp; Green Peas <sup>V N</sup></b> cooked in tangy masala blend	<b>135</b>

## SIDES, ACCOMPANIMENTS & BREAD BAR

<b>Steamed Basmati <sup>V</sup></b>	<b>55</b>	<b>Garlic Naan <sup>G</sup></b>	<b>55</b>
<b>Raita <sup>V</sup></b>	<b>55</b>	<b>Fenugreek Butter Naan <sup>G</sup></b>	<b>55</b>
<b>Kachumber Salad <sup>V</sup></b>	<b>55</b>	<b>Spring Onion Kulcha <sup>G</sup></b>	<b>55</b>
<b>Plain Naan <sup>G</sup></b>	<b>55</b>	<b>Laccha Paratha <sup>G</sup></b>	<b>55</b>
<b>Butter Naan <sup>G</sup></b>	<b>55</b>	<b>Tandoori Roti <sup>G</sup></b>	<b>55</b>
		<b>Missi Roti <sup>G</sup></b>	<b>55</b>

## DESSERTS

<b>Spiced Chocolate Parfait</b> chocolate mousse, coconut sorbet	<b>105</b>
<b>Malva Pudding <sup>G</sup></b> vanilla custard sauce, poached apricots & salted caramel	<b>95</b>
<b>Baked Yoghurt</b> served with berry compote	<b>85</b>
<b>Cashew &amp; Saffron Kulfi</b> cardamom meringue	<b>95</b>
<b>Warm Gulab Jamun</b> vanilla custard & pistachio	<b>90</b>