With strong historical influences from both South Africa and India, Bombay Brasserie is Taj Cape Town's signature fine dining Indian restaurant. Combining rich culture, strong heritage and exceptional Indian cuisine, Bombay Brasserie offers an incomparable dining experience that has been designed to give you the finest Indian cuisine, the best service, and the most wonderful experience.

Once the home of the South African Reserve Bank and Temple Chambers, the restaurant is a blend of traditional Indian artistry and modern elegance. The charm of a bygone era is brought to life by inspired contemporary design which is then complemented by the exquisite food and excellent service.

Named after the multi-cultural and cosmopolitan Indian city, Bombay Brasserie offers diverse cooking styles from all across India and adds two unique elements... authentic Cape Town flair and flavour. This results in some of the finest dishes to be served outside India.

Executive Chef David Tilly has worked at Taj hotels all over the world, his extensive expertise in tasting, experimenting and appreciating a kaleidoscope of culinary experiences is evident and now, that he has immersed himself in the customs and cultures of Cape Town, Chef David has devised a menu that is bound to impress the most discerning palates. Together with his team of Indian chefs, using only the best locally sourced ingredients and the finest imported spices from India, Chef David has created a menu that will thrill and delight you.
BOMBAY BRASSERIE

HOURS
Monday to Sunday
Bar 15h00 to 23h00 | Dinner 18h00 to 22h30

BOOKING AND RESERVATION
Booking is essential.

DRESS CODE
Smart Casual, no short trousers, t-shirts or flip flops.

SMOKING
Bombay Brasserie is a non-smoking restaurant.

SET MENU
Tables of 8 or more compulsory set menu will be offered. No sharing.

ALLERGIES
Please speak to your server for any allergy related queries.
We have indicated V - Vegetarian / SF - Seafood / G - Gluten / N - Nut allergies on the menu.

GRATUITY
Prices inclusive of VAT. Service charge not included.
A discretionary service charge of 12.5% will be added to table of 8 or more.
NON-VEGETARIAN SET MENU

AMUSE BOUCHE
Semolina & Potato Sphere Chaat 🍱
sweet yoghurt & tamarind

TANDOORI TASTER
Mustard Marinated Broccoli Florets 🍅
onion seeds sprinkle
Old Delhi Chicken
old delhi chicken tikka, chaat masala & mint sauce
Ginger Adraki Masala Karoo Lamb Chops

MAINS
Tikka Masala 🍛
charred chicken, fenugreek in onion & tomato sauce
New Potatoes & Olives 🍎
crispy baby potato with a unique blend of cumin, coriander & chilli
Dal Fry 🍆
yellow lentils

DESSERT
Warm Gulab Jamun
syrup poached dumplings, vanilla anglaise & crushed pistachio

R599 per person
includes a glass of house wine

Vegetarian 🌱 Seafood 🍤 Gluten 🥧 Nut 🍁
Please speak to your server for any allergy related queries. Prices inclusive of VAT. Service charge not included.
VEGETARIAN SET MENU
EXPERIENCE

AMUSE BOUCHE
Semolina & Potato Sphere Chaat 🌵️
sweet yoghurt & tamarind

TANDOORI TASTER
Mustard Marinated Broccoli Florets 🌵️
onion seeds sprinkle

Truffle & Pepper Scented
chestnut mushrooms 🌵️

Quinoa 'Tikka' Kebab 🌵️️
cumin raita & mint chutney

MAINS
Paneer Sirka Pyaaz 🌵️️
cottage cheese curry in fresh tomato sauce & pickled shallots

New Potatoes & Olives 🌵️
crispy baby potato with a unique blend of cumin, coriander & chilli

Dal Fry 🌵️
yellow lentils

All mains are served with Basmati Rice & Butter Naan

DESSERT
Warm Gulab Jamun 🌵️️
syrup poached dumplings, vanilla anglaise & crushed pistachio

R599 per person
includes a glass of house wine

Vegetarian 🌵️ Seafood 🌵️️ Gluten 🌵️️ Nut 🌵️️

Please speak to your server for any allergy related queries. Prices inclusive of VAT. Service charge not included.
Semolina & Potato Sphere Chaat
sweet yoghurt & tamarind
(Bombay, West India)
105

Quinoa ‘Tikka’ Kebab
kasundi paneer tikka & mint sauce
(New Delhi, North India)
109

Ostrich & Raisin Samosa
coriander yoghurt salad
119

Truffle Mushrooms
truffle & pepper scented chestnut mushrooms
115

Paneer Tikka
kasundi paneer tikka & mint sauce
129

Old Delhi Chicken
old delhi chicken tikka, chaat masala & mint sauce
129

Broccoli Florets
mustard marinated broccoli florets, ginger, onion seeds sprinkle
119

Adraki Masala Karoo Lamb Chops
179

Tulsi Prawns
basil pesto tiger prawns & saffron yoghurt
189

Tandoori Tasting Plate
Choice of Three
375
Choice of Four
475

Vegetarian  Seafood  Gluten  Nut

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MAINS

Ghobi Adraki
cauliflower & green peas tempered with cumin, ginger & turmeric
135

Dal Tadka
yellow lentils tempered in cumin & asafetida
145

Baingan Bharta
clay oven smoked aubergine crush & crumbled feta
155

New Potatoes & Olives
crispy baby potato with a unique blend of cumin, coriander & chilli
125

Butter Chicken
charred chicken, fenugreek in mild & silky tomato sauce
225

Line Fish Alleppy
kerala region curry, spiced coconut & green mango
225

Lamb Bhuna Gosht
pot roast cut leg of lamb with dried spices curry
255

Vegetarian 🍃 Seafood 🦞 Gluten 🍴 Nut 🥁

Please speak to your server for any allergy related queries. Prices inclusive of VAT. Service charge not included.
SIGNATURE MAINS

Paneer Sirka Pyaaz

cottage cheese curry in fresh tomato sauce & pickled shallots
180

Dal Makhni

black lentils & beans simmered overnight in authentic recipe
155

Bhindi Do Pyaza (Seasonal)

okra tossed in golden onions & tomato
155

Prawn Kadipatta

stir fried prawns, curry leaves & green chilli
255

Dum Lamb Biryani

slow cooked lamb, basmati, fried onion, fresh mint leaves & saffron pistils
229

Seared Prawn

butter, garlic & malabar black pepper (Kochi, South West India)
239

Please speak to your server for any allergy related queries. Prices inclusive of VAT. Service charge not included.
SIDES

Sides & Accompaniments

Steamed Basmati 50
Jeera Aloo 65
new potatoes & cumin
Dal Fry 65
yellow lentils
Dal Makhni 65
black lentils
Raita 45
mint, boondi or cucumber

Bread Bar

Plain Naan 50
Garlic Naan 50
Fenugreek Butter Naan 50
Chilli Olive Naan 50
Spring Onion Kulcha 65
Laccha Paratha 50
Mint Paratha 50
Tandoori Roti 50
Bran Roti 50

Vegetarian ⦁ Seafood ⦁ Gluten ⦁ Nut

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DESSERTS

Chocolate Decadence 🍫
warm chocolate brownie, dark chocolate sauce & vanilla ice cream
95

Malva Pudding 🍧
vanilla custard sauce, poached dry apricots & salted caramel sauce
95

Baked Yoghurt
served with berry compote
85

Warm Gulab Jamun 🍷 🍤
syrup poached dumplings, vanilla anglaise & crushed pistachio
95

Local Cheese Board 🧀
served with apple chutney, preserves
129

Sorbet
mango, passionfruit & sweet basil
90

Vegetarian 🥗 | Seafood 🦀 | Gluten 🥚 | Nut 🥜

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WINE LIST

CHAMPAGNE

**Tribaut Brut Origine NV**
Reims, France
Chardonnay / Pinot Meunier / Pinot Noir
A fruity nose with hints of pear & mirabelle plum. It shows good freshness with a mixture of toast & fruit overtones that remain lively & light on the palate.

**Taittinger Brut NV**
Reims, France
Chardonnay / Pinot Meunier / Pinot Noir
A very open & expressive nose that delivers aromas of fruit & brioche. It also gives off the fragrances of peach, white & vanilla pods.

**Veuve Clicquot Ponsardin Yellow Label NV**
Reims, France
Chardonnay / Pinot Meunier / Pinot Noir
An intense, pleasant fragrance, with fruit & brioche notes. Mouth-watering fruit on the palate.

**Veuve Clicquot Rosé NV**
Reims, France
Chardonnay / Pinot Meunier / Pinot Noir
Perfect balance with aromatic intensity & a lot of freshness. This consistent power to please makes it ideal as an aperitif, & perfect as the Champagne to enjoy with a meal.
L’Ormarins Brut Classique NV
Franschhoek
Chardonnay / Pinot Noir
Distinctly fruity white peach & apple entry. Fresh vibrance & crisp crunch of acidity to balance the ripe fruitiness.

L’Ormarins Brut Rosé Classique NV
Franschhoek
Chardonnay / Pinot Noir
Attractive delicate salmon pink hue in appearance. Delicious whiffs of charming raspberry & strawberry aromas with a peppery spice nuance on the nose.

Simonsig Kaapse Vonkel Brut
Stellenbosch
Chardonnay / Pinot Noir
Fresh apple is beautifully complimented by hints of nectarine & red berries. Delicate bubbles & lively acidity contributes to an elegant finish.

Pongrácz
Western Cape
Chardonnay / Pinot Noir
Delicate yeasty tones, layered with toast & ripe fruit are enlivened by a firm mousse & persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of black fruit flavours with a long lingering aftertaste.
**SAUVIGNON BLANC**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Motte Pierneef Franschhoek</td>
<td>430</td>
<td></td>
</tr>
<tr>
<td>Tokara Stellenbosch</td>
<td>74</td>
<td>315</td>
</tr>
<tr>
<td>Creation Hemel-en-Aarde Valley</td>
<td>92</td>
<td>375</td>
</tr>
<tr>
<td>Springfield Life From Stone Robertson</td>
<td>430</td>
<td></td>
</tr>
</tbody>
</table>

Green straw to light straw in colour - lots of gooseberry on the nose together with lemon & tropical notes.

There is an abundance of green melon, green apples, subtle lemongrass and granadilla on the nose. This finish is refreshing & crisp with an oyster shell salinity that makes it quite moreish.

A superbly balanced wine beckoning with aromas of tropical fruit, elegant elderflower & interesting, mineraly whiffs.

Every year the vineyard battles against nature in order to produce highly concentrated, powerful wine with a flinty, mineral character true to the quartz rock in which it is grown.

**CHENIN BLANC**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bosman Bo-Vallei Wellington</td>
<td>66</td>
<td>285</td>
</tr>
<tr>
<td>Cederberg Cederberg</td>
<td>88</td>
<td>375</td>
</tr>
<tr>
<td>Ken Forrester Old Vine Reserve Stellenbosch</td>
<td>420</td>
<td></td>
</tr>
</tbody>
</table>

Fresh citrus aromas combined with peach & white pear notes that follow through to the palate. Light to medium style with a long clean, crisp aftertaste.

The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit & fleshy white pear. Creaminess on the palate with a lively crisp acidity to finish off.

Golden hued & full bodied, with melon & spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb & caramel flavours from lees contact.
WHITE WINE

CHARDONNAY

**De Wetshof Limestone Hill (Unwooded)**
Robertson
Unwooded with notes of grapefruit & nuts & a complexity balanced by elegance & ending with a delicate ripeness.

**Seven Springs (Unwooded)**
Overberg
Light with clean lines & pure fruit flavours with a typical Overberg minerality. As an unoaked Chardonnay this is quite an aromatic wine, showing floral notes of frangipani, sweet alyssum & orange blossoms & surprisingly a hint of orange sponge cake.

**La Motte**
Franschhoek
Green straw colour. Fruity lemon & nectarine on the nose, with hints of cashew & lees as the only evidence of wood maturation.

**Creation**
Hemel-en-Aarde Valley
On the creamy, exquisitely balanced palate layer upon layer of flavour unfold: rich vanilla pod, peach kernel, vivacious pear, a hint of white pepper – all enlivened by bracing minerality.

WHITE BLENDS

**Buitenverwachting Buiten Blanc**
Constantia
This full-bodied sauvignon blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon & hints of tropical fruit finishing with freshness & a pleasing citrus tang.

**Jordan Chameleon White**
Stellenbosch
Initially forward Cape green fig flavours follows through to a layered palate of ruby grapefruit & winter melon glacé. Chameleon is a wonderfully apt name, expressing the changing flavours of the component varieties of these fruit-driven blends.

**Haute Cabrière Pinot Noir Chardonnay**
Franschhoek
This enticing blend of Chardonnay & Pinot Noir shows elegant fruit & acidity, creating the perfect balance.
OTHER WHITE VARIETALS

**Anthonij Rupert Terra Del Capo Pinot Grigio**
*Franschhoek*
Subtle whiffs of lemon, orange leaf, peach & stone fruit tempt the nose. The palate offers tangy & succulent notes of peach & nectarine fruit, along with lemon freshness.

**Alvi’s Drift Viognier**
*Worcester*
The nose is typical of viognier, but in an elegant & restrained way. Aromas of apricots & white peaches.

**Thelema Riesling**
*Stellenbosch*
Made in off dry style, showing fragrant spice on the nose, & flavours of yellow fruit & lime on the palate.

**Paul Cluver Dry Encounter Riesling**
*Elgin*
The nose shows ripe green apple, apple blossom, beeswax & fynbos honey notes. The palate is crisp & clean lemon sorbet-like.

**Creation Vionier**
*Hemel-en-Aarde Valley*
Cool climate evident of brightness of the fruit flavours with stony mineral core. Accenting with blossom fragrance & fresh pickled orchard fruit.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anthonij Rupert Terra Del Capo Pinot Grigio</td>
<td>Franschhoek</td>
<td>57</td>
<td>235</td>
</tr>
<tr>
<td>Alvi’s Drift Viognier</td>
<td>Worcester</td>
<td>60</td>
<td>255</td>
</tr>
<tr>
<td>Thelema Riesling</td>
<td>Stellenbosch</td>
<td>74</td>
<td>295</td>
</tr>
<tr>
<td>Paul Cluver Dry Encounter Riesling</td>
<td>Elgin</td>
<td></td>
<td>315</td>
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<tr>
<td>Creation Vionier</td>
<td>Hemel-en-Aarde Valley</td>
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<td>385</td>
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### ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>Stellenbosch</th>
<th>Glass</th>
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<tbody>
<tr>
<td><strong>Mulderbosch</strong></td>
<td></td>
<td>67</td>
<td>285</td>
</tr>
<tr>
<td><em>Stellenbosch</em></td>
<td></td>
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</tr>
<tr>
<td>The unique Rosé displays flavours of ripe strawberries, cassis &amp; candyfloss with dark red berries &amp; cream on the mid palate &amp; a juicy, crisp &amp; dry finish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Delaire Graaf Cabernet Franc</strong></td>
<td></td>
<td>83</td>
<td>345</td>
</tr>
<tr>
<td><em>Stellenbosch</em></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Made from 100% Cabernet Franc juice, this unique Rosé displays flavours of ripe strawberries, cassis &amp; candyfloss with dark red berries &amp; cream on the mid palate &amp; a juicy, crisp &amp; dry finish.</td>
<td></td>
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</tr>
<tr>
<td><strong>Waterford Rose Mary Rose</strong></td>
<td></td>
<td></td>
<td>375</td>
</tr>
<tr>
<td><em>Stellenbosch</em></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Salmon glints match the vibrant red berry fruit in low alcohol - zesty &amp; fun bone dry serious.</td>
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</tbody>
</table>
## Red Wine

<table>
<thead>
<tr>
<th>Cabernet Sauvignon</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Anthonij Rupert Protea</strong>&lt;br&gt;Franschhoek</td>
<td>55</td>
<td>235</td>
</tr>
<tr>
<td>Soft black berry fruit &amp; forest floor aromas with subtle brush of spice. Texture rule the roost: rounded, soft &amp; gentle in the mouth. Ripe, subtle &amp; easy with ample plum, black berry fruit, cherry &amp; spice flavours.</td>
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</tbody>
</table>

| **Spier Signature**<br>Stellenbosch | 325 | |
| Ripe fruit, cherries & oak spice follow from nose to palate. |

| **Tokara**<br>Stellenbosch | 375 | |
| Aromas of dark fruits, cocoa and cedar that follow through with intense dark berry fruits, supported by ripe tannins. Oak spice finishing with sumptuous concentration & length. |

| **La Motte**<br>Franschhoek | 395 | |
| Intense varietal nose with blackcurrant, violets, mint & slight plum. Heavy body, but rounded tannins & fleshy consistency. |

<table>
<thead>
<tr>
<th>Shiraz</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Simonsig Cabernet Sauvignon</strong>&lt;br&gt;Stellenbosch</td>
<td>62</td>
<td>265</td>
</tr>
<tr>
<td>Youthful notes of blackberries with layers of strawberries in between. The polished &amp; integrated tannins express cherry flavours with hints of spice on the palate.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| **Nederburg Wine Masters**<br>Paarl | 94 | 350 |
| Aromas of dark berries and cherries, peppadews, spice & a hint of dark chocolate. A rich, full-bodied wine with ripe plum & dark fruit flavours & a good tannic structure. |

| **Delaire Graaf**<br>Stellenbosch | 420 | |
| This juicy, ripe & approachable Shiraz with its ruby colour & purple tints has a spicy white pepper undertone as well as lavender & dark red fruit aromas of mulberries. |

| **Waterford**<br>Stellenbosch | 880 | |
| Vibrant fruit, earthy & cold stone lead the aromatics this Stellenbosch Shiraz. Accompanied by soft plum fruit & leather spice undertones. |
RED WINE

MEROLOT

Kleine Zalze
Stellenbosch
Shows the typical characters of ripe red fruit followed by juicy fruit on the palate. The fresh & natural acidity ensures a vibrant & lingering finish.

Rustenberg
Stellenbosch
Rich aromas of blackberries, cassis, eucalyptus & dark chocolate follow through to a smooth palate that is both balanced & well-rounded with fine grained tannins.

Diemersdal
Durbanville
Beautiful ripe blackberry & dried fruit aromas along with spicy undertones.Hints of cedar wood, mint & spice flavours follow through on the palate.

Groote Post
Darling
Berry & plum flavours are prominent on the nose, supported by some subtle hints of mint, resulting in a wonderful flavour spectrum.

Creation
Hemel-en-Aarde Valley
On the palate, rewarding dark chocolate & mocha combine with generous ripe berry flavours, supported by the firm structure derived from judicious oak maturation.

Glass Bottle

Kleine Zalze Stellenbosch 72 295
Rustenberg Stellenbosch 94 355
Diemersdal Durbanville 380
Groote Post Darling 435
Creation Hemel-en-Aarde Valley 555
**PINOT NOIR**

**Paul Cluver Village**
Elgin
Beautiful aromas of red fruits intermingle with roasted spices followed by a delicious elegant silky palate of poached ripe plums resulting in medium wine.

**Iona Mr P**
Elgin
Deep ruby in colour, gleaming and inviting in the glass. The intensely fragrant bouquet shows a melange of red berry aromas, elegant vanilla & a whiff of wood spice.

**Creation**
Hemel-en-Aarde Valley
Gleaming garnet with an inviting bouquet of spice - peppercorn & clove - supplemented by a delicate whiff of dried apricot. Smooth yet complex on the palate: layers of dried fruit mingle with hints of raspberry & piquant spice. A lingering wine with supple tannins to ensure excellent maturation potential.

**PINOTAGE**

**Kleine Zalze Select**
Stellenbosch
On the bouquet there are notes of ripe, red fruit with floral tones & hints of lavender. The flavours follow through on the palate which also has a firm, yet elegant tannin structure.

**Diemersdal**
Durbanville
Red fruits, vanilla, exotic spices, & rich dark chocolate aromas. The palate is full flavoured & smoothly textured with oriental spice, chocolate & roasted banana flavours.

**Kanonkop Kadette**
Stellenbosch
A complex wine with hints of red fruit & mocha flavours. Elegant tannin structures with a good length & dry finish.

**Beyerskloof Pinotage Reserve**
Stellenbosch
Bundles of blackberry & prune flavours upon entry which combine well with the cedar oak aromas from barrel maturation. A wine with good structure, excellent balance & a long juicy finish.

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<table>
<thead>
<tr>
<th>Glass</th>
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</thead>
<tbody>
<tr>
<td>94</td>
<td>395</td>
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<tr>
<td>435</td>
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<tr>
<td>635</td>
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<td>75</td>
<td>315</td>
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<td>95</td>
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<td>415</td>
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<td>415</td>
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<tr>
<td>94</td>
<td>75</td>
</tr>
<tr>
<td>500</td>
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</tr>
</tbody>
</table>

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*Prices in South African Rand (ZAR)*
RED WINE

RED BLENDS

La Motte Millennium
Franschhoek
888 365
A dusty, earthy nose with raspberry & mulberry fruit, cinnamon spice & a hint of mint.

Rupert & Rothschild Classique
Franschhoek
580
Blackcurrant & plum aromas combined with cedar wood & graphite nuances. Abundance of fresh berry flavours with finer textures tannins & lingering aftertaste.

Anthonij Rupert Optima
Franschhoek
635
Beautiful seductive interplay of spice & red black berry fruits on both the nose and palate. The mouth is succulent & packed with black cherry, blueberry & plum.

OTHER VARIETALS

Anthonij Rupert
Terra Del Capo Sangiovese
Franschhoek
72 295
Bright red fruits - cherry and plum - with notable spice highlights on the nose. Those same vivacious fruits are found in the mouth - juicy red cherry & soft plum flavours, tinged with spice & a hint of cracked pepper.

Doolhof Cabernet Franc
Wellington
530
Youthful, dark red with perfumed blackcurrants, violets, truffles & graphite on the nose. An elegant, slight mineral character is also present.
DESSERT WINES

Simonsig Vin De Liza
Stellenbosch
The nose shows rich honeyed fruit with layers of dried apricots, baked apples, & sun-dried raisins. There are perfumed aromas which are complemented by a seductive nutty oak spiciness.

Paul Cluver Noble Late Harvest
Elgin
Expressive nose with dominating & pineapple aromas - soft cardamom pod fragrance and orange blossom. Luscious creamy palate which finishes clean.

Glass  Bottle

132  530

815
COCKTAIL MENU

COCKTAILS

CHAMPAGNE COCKTAILS

Bombay Sparkler
gin, homemade rooibos & grapefruit marmalade, lemon & topped with sparkling wine

CLASSIC COCKTAILS

Cosmopolitan
vodka, triple sec, fresh lime, cranberry juice

Long Island Iced Tea
tequila, vodka, gin, rum, syrup, apple juice, triple sec, coca-cola

Old Fashioned
woodford reserve, angostura, bitters, sugar

Whisky Sour
bourbon, lemon, sugar, egg white

Margarita
tequila, triple sec, fresh lime

Classic Martini
gin, dry vermouth

95
90
90
80
80

MOCKTAILS

Indian Summer
mango purée, fresh mint, orange, mango juice

Passionata
passion fruit, strawberry purée, coconut

Ginger Fizz
orange juice, caramel, & ginger

Jasmine Delight
jasmine tea, lychee purée, vanilla syrup, lemongrass

Bombay Butterfly
refreshing cranberry & elderflower mix

Peach Bellini
peach purée, sparkling wine

Zari Sparkling Grape Juice (750ml)
non-alcoholic sparkling grape juice

60
65
60
60
60
100
180
SIGNATURE COCKTAILS

Bombay Hound
gin, honey & jasmine wine, passion fruit, oleo, lemon

Taj Mahal
gin, apricot brandy, calvados & fresh lemon juice

The Spice Route
an exotic blend of indian flavours with bourbon shaken, infused sweet vermouth with pineapple, cardamom & rose

City of Joy
gin, pelargonium infused rosso vermouth campari, coconut & lemon oleo

Kariveppila Mojito
bacardi muddled with curry leaves, lime juice, mint & honey then charged with soda

Bombay Breeze
gin, fresh tamarind, lime juice

Bengal Tiger
brandy, triple sec, cherry liquor & pineapple juice

A Passage to India
bulleit bourbon, lapsang souchong, infused sweet vermouth

Old Fashioned
woodford reserve double oaked, bourbon, apple & ginger shrub, maple syrup, maldon salt & bitters
CRAFT BEERS
Devil’s Peak Lager
Draught 500ml
Draught 300ml

LOCAL BEERS
Castle Lager (340ml)
Castle Lite (340ml)
Windhoek Lager (330ml)
Windhoek Light (330ml)

INTERNATIONAL BEERS
Peroni (330ml) 55
Heineken (330ml) 55
Amstel Lager (330ml) 55

NON-ALCOHOLIC BEER
Bavaria (330ml) 45

CIDERS
Savanna Dry (330ml) 55
Savanna Light (330ml) 55

SOFT DRINKS
Coke, Coke Zero, Dry Lemon, Ginger Ale, Lemonade, Soda, Tonic Water 38
Ice Tea lemon / peach 42
Appletiser 42
Grapetiser Red 42
Halls Tomato Cocktail 38
Red Bull Regular 70
Fruit Juices apple, cranberry, orange, guava 25
## SIGNATURE COCKTAILS

### APERITIFS
- **Monis Pale Dry, Medium or Full Cream** (50ml) 36
- **Martini Bianco, Rosso, Extra-Dry** (50ml) 36
- **Campari** (50ml) 36

### GIN
- **Tanqueray** 49
- **Bombay Sapphire** 49
- **Hendrick’s Small Batch** 59
- **Tanqueray TEN** 59

### VODKA
- **Ketel One** 45
- **Skyy** 45
- **Smirnoff Red Triple Distilled** 45
- **Stolichnaya** 45
- **Belvedere** 58
- **Cîroc** 58
- **Grey Goose** 62

### RUM
- **Bacardi** 45
- **Captain Morgan Spice Gold** 45
- **Havana Club Blanco / Especial** 45

### FINE SOUTH AFRICAN BRANDY
- **Klipdrift Premium** 45
- **KWV 5yr** 45
- **KWV 10yr** 55
- **KWV 20yr** 170

### COGNAC
- **Hennessy VS** 65
- **Hennessy VSOP** 90
- **Hennessy XO** 260
- **Courvosier VSOP** 80
- **Remy VSOP** 80
- **Remy XO** 250

### LIQUERS
- **Frangelico** 45
- **Drambuie** 45
- **Amaretto Disaronno** 45
- **Cointreau** 45
WHISKY

SINGLE MALT SCOTCH WHISKY
- Laphroig 10yr 85
- Lagavulin 16yr 143

SINGLE HIGHLAND MALT SCOTCH WHISKY
- Glenmorangie 10yr 75
- Glenmorangie Quinta Ruban 100
- Nectar D’Or 120

SINGLE SPEYSIDE MALT SCOTCH WHISKY
- Glenfiddich 12yr 60
- Glenfiddich 15yr 120
- Glenfiddich 18yr 180
- Glenfiddich 21yr 225

SINGLE ISLAND MALT SCOTCH WHISKY
- Talisker 10yr (Isle of Skye) 88

BLEND SCOTCH WHISKY
- Bells 50
- Famous Grouse 50
- J&B Rare 50
- Johnnie Walker Red 50
- Famous Grouse Black 50
- Johnnie Walker Black 12yr 55
- Chivas Regal 12yr 75
- Chivas Regal 18yr 135
- Johnnie Walker Blue 330

BLEND MALT SCOTCH WHISKY
- Famous Grouse 12yr 50
- Famous Grouse 18yr 100

BLEND IRISH WHISKY
- Jameson’s 50
- Jameson’s 12yr 75

TENNESSEE WHISKY
- Bulleit Bourbon 55
- Jack Daniels Gentle Jack 50
- Jack Daniels Single Barrel 68