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.

Our menu is a masterpiece, carefully crafted by the culinary pioneer and head of our signature restaurant, Farzannah Harris. She infuses each dish with bold, innovative flavours that draw inspiration from her own Cape Malay heritage and the signatures tastes of India. With her feminine touch, she creates a dining experience that is both worldly and familiar.
BOMBAY BRASSERIE

HOURS
Monday - Saturday
Bar: 16h00 - 22h30 | Dinner: 18h00 - 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.

CHILDREN'S POLICY
We welcome children over the age of 12.

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
EXPERIENCE

On arrival The Mango Lassi

AMUSE BOUCHE

Dahi Puri
potato, semolina sphere, sweet yoghurt & tamarind chutney

Aloo Jackfruit Kofta
crispy vermicelli kofta dressed in cape malay apricot chutney & sweetened yoghurt

STARTERS

Ambersari Tiger Prawns
masala marinated crisp prawns, lime peel, curry leaves

Adraki Lamb Chop
ginger masala, charred karoo lamb chop

Kasundi Chicken Fillet
marinated in a special blend & charred in tandoori

MAINSA

Bo-Kaap Duck Moilee
slow cooked duck breast cooked in a malay infused curry sauce

Macchi Masala
linefish, south indian spiced sauce, tamarind, lemon leaf

Chicken Tikka Masala
fenugreek in silky tomato sauce infused with a secret blend of spices

DESSERT

Spice Mess
gulab jamun, mango, cardamom meringue, passion fruit mousse, pistachio crumbs

R750 including a glass of bubbly on arrival

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

EXPERIENCE

On arrival The Mango Lassi

AMUSE BOUCHE

Dahi Puri 🍎 🍍
potato, semolina sphere, sweet yoghurt & tamarind chutney

Aloo Jackfruit Kofta 🍎
crispy vermicelli kofta dressed in cape malay apricot chutney & sweetened yoghurt

STARTERS

Reshami Paneer Tikka 🍎
homemade cottage cheese, special blend of spices & charred in tandoor

Bok Choy Patta Chaat 🍎
chickpea flour coated bok choy, coated in chutneys of tamarind, mint & sweet yoghurt

Crispy Beguni 🍎
battered, charred bengare chutney, chapati crisps, malay dressing

MAINs

Cape Wild Mushroom Chana 🍎
creamy saffron coconut sauce, local wild mushrooms, toasted chana

Cauliflower Aloo Gobi Masala 🍎
charred cauliflower, fenugreek in silky tomato sauce infused with a secret blend of spices

Paneer Kadhai 🍎
cottage cheese, sweet bell peppers, tomato coriander emulsion

Bombay signature dal tadka, naan basket, steamed saffron rice

DESSERT

Spice Mess 🍎
gulab jamun, mango, cardamom meringue, passion fruit mousse, pistachio crumbs

R750 including a glass of bubbly on arrival

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STARTER, CHAAT & TANDOOR

Aloo Jackfruit Kofta
- crispy vermicelli kofta dressed in cape malay apricot chutney & sweetened yoghurt
  - 295

Ambersari Tiger Prawns
- masala marinated crisp prawns, lime peel, curry leaves
  - 260

Adraki Lamb Chop
- ginger masala, charred karoo lamb chop
  - 240

Kusundi Chicken Fillet
- marinated in a special blend & charred in tandoori
  - 170

Reshmi Paneer Tikka
- homemade cottage cheese, special blend of spices & charred in tandoor
  - 190

Bok Choy Patta Chaat
- chickpea flour coated bok choy, coated in chutney of tamarind, mint & sweet yoghurt
  - 98

Crispy Beguni
- battered, charred bengare chutney, chapati crisps, malay dressing
  - 180

Chicken Tikka Masala Drumsticks
- masala marinated, lemon zest, coriander
  - 150

Tandoori Duck Breast
- special blend of spices & tamarind marinated
  - 170

Vegetarian 🌽, Seafood 🦞, Gluten 🍯, Nut 🏆

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Lamb Shank Breyani
slow cooked lamb, basmati, fried onion, fresh mint leaves & saffron pistils
380

Tandoori Lamb Rack
saffron mash & cherry masala sauce & sweet carrots
330

Lamb Rogan Josh
braised lamb cubes cooked in aromatic spices & saffron
295

Bo-Kaap Duck Moilee
slow cooked duck breast cooked in malay infused curry sauce
270

Chicken Tikka Masala
fenugreek in silky tomato sauce infused with a secret blend of spices
250

Murgh Makhani
chicken fillet, fenugreek in a mild & creamy tomato sauce
220
<table>
<thead>
<tr>
<th>Main Course Pescatarian</th>
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</thead>
<tbody>
<tr>
<td><strong>Goan Recheado Salmon</strong></td>
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<tr>
<td><strong>Macchi Masala</strong></td>
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<tr>
<td><strong>Macchi Jhinga Masala</strong></td>
</tr>
<tr>
<td><strong>Cape Malay Crayfish Curry</strong></td>
</tr>
</tbody>
</table>

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MAIN COURSE

VEGETARIAN

Cauliflower Aloo Gobi Masala
charred cauliflower, fenugreek in silky tomato sauce infused with a secret blend of spices
180

Paneer Kadhai
cottage cheese, sweet bell peppers, tomato coriander emulsion
195

Cape Wild Mushroom Chana
creamy saffron coconut sauce, local wild mushrooms, toasted chana
295

Subz Sum Breyani
slow cooked dum basmati rice, vegetables, saffron, cardamom, bay leaf, cinnamon
295

Vegetarian Seafood Gluten Nut

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**ACCOMPANIMENTS**

**SIDES**

- Steamed Basmati  55
- Coconut Lime Fried Rice  55
- Raita  mint, boondi or cucumber  55
- Kachumber Salad  onion, chilli, toasted cumin & lemon juice  55
- Pickles  mango, vegetable or chilli  55

**BREAD**

- Plain Naan  55
- Butter Naan  55
- Garlic Naan  55
- Chilli & Olive Naan  55
- Fenugreek Butter Naan  55
- Spring Onion Kulcha  55
- Laccha Paratha  55
- Tandoori Roti  55
- Missi Roti  55
- Naan Basket  selection of 3 naan  120

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Vegetarian  Seafood  Gluten  Nut

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### DESSERTS

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Mango Lassi Tart</td>
<td>coconut mousse &amp; cape fresh berries</td>
<td>95</td>
</tr>
<tr>
<td>Spice Mess</td>
<td>gulab jamun, mango, cardamom meringue, passion fruit mousse, pistachio crumbs</td>
<td>95</td>
</tr>
<tr>
<td>Passion Fruit Baked Yoghurt</td>
<td>warm carrot halva cake with vanilla bean ice cream</td>
<td>95</td>
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</tbody>
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### BOMBAY DESSERT TROLLEY

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chai Tea</td>
<td></td>
</tr>
<tr>
<td>Mango Lassi Tart</td>
<td></td>
</tr>
<tr>
<td>Gulab Jamun</td>
<td></td>
</tr>
<tr>
<td>Carrot Halva Tea Cake</td>
<td></td>
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<tr>
<td>Jalebi</td>
<td></td>
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<tr>
<td>Rasgulla</td>
<td>180</td>
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<tr>
<td>Burfi</td>
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<tr>
<td>Chana Magaj</td>
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</tr>
<tr>
<td>Nankhatai Cardamom Biscuits</td>
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</tbody>
</table>

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