



BOMBAY BRASSERIE

With strong historical influences from both South Africa and India, Bombay Brasserie is Taj Cape Town's signature fine dining Indian restaurant. Fashioned on London's iconic restaurant of the same name, Bombay Brasserie is a restaurant grounded in spice; a story of rich culture, strong heritage and exceptional cuisine.

Open for dinner and seating just 42 guests, Bombay Brasserie is located in the historical Board of Executors building in the heart of the old city. Slip into silk peacock-embroidered chairs positioned under magnificent crystal chandeliers while sophisticated service and handcrafted menus await.

Named after the multi-cultural and cosmopolitan city in India, Bombay Brasserie Cape Town lives up to its name by offering diverse cooking styles from the four corners of India - but with two unique elements... authentic Cape Town flair and flavour, which results in some the finest dishes outside of India.

Executive Chef David Tilly has worked at Taj hotels all over the world, tasting, experimenting and appreciating a kaleidoscope of culinary experiences. Now, after immersing himself in the customs and cultures of the city, he has devised a menu guaranteed to impress the most discerning diner. Together with his team of five Indian chefs, using only the best locally sourced ingredients blended with the finest imported spices from India, they create dishes laced with contemporary flavour while equally delighting the palate and imagination.

Please notify the waitron of any dietary preferences.
Prices inclusive of VAT. Service charge not included.





SET MENU EXPERIENCE



NON-VEGETARIAN

STARTER (PRE-PLATED)

Lamb Shikhampuri

karoo lamb kebabs, minted cream cheese

MAINS (FAMILY STYLE)

Murgh Khatta Pyaaz

chicken masala, pickled shallots

Kadai Paneer

homemade cottage cheese, onion & capsicum

Moong Dal Tadka

*asafoetida & cumin tempered yellow lentils
Served with Tandoor Naan & Basmati Rice*

DESSERT

Spiced Berries Baked Yogurt

fennel seed biscotti

VEGETARIAN

STARTER (PRE-PLATED)

Chilgoza Kebab

garden vegetables & pine nut kebab

MAINS (FAMILY STYLE)

Paneer Khatta Pyaaz

homemade cottage cheese, pickled shallots

Adraki Gobhi Mutter

cauliflower & peas curry, fresh ginger, cumin seeds

Moong Dal Tadka

*asafoetida & cumin tempered yellow lentils
Served with Tandoor Naan & Basmati Rice*

DESSERT

Spiced Berries Baked Yogurt

fennel seed biscotti

R395 p.p

Please notify the waitron of any dietary preferences.
Prices inclusive of VAT. Service charge not included.





SET MENU INDULGENCE



NON-VEGETARIAN

STARTER (PRE-PLATED)

Lamb Shikampur

karoo lamb kebabs, minted cream cheese

TANDOOR (PRE-PLATED)

Tulsi Prawns

basil marinated tiger prawns cooked in tandoor

MAINS (FAMILY STYLE)

Murgh Tariwala

home favourite chicken curry enhanced with fenugreek

Miloni Subzi

home favourite seasonal vegetable curry

Macchi Alleppey

kingklip in spiced coconut & green mango curry

Dal Makhni

*black lentils & red beans simmered overnight
Served with Tandoor Naan & Basmati Rice*

DESSERT

Gulab Jamun

*warm reduced milk dumpling, cardamom mango gel,
ginger chocolate sauce*

VEGETARIAN

STARTER (PRE-PLATED)

Chilgoza Kebab

garden vegetables & pine nut kebab

TANDOOR (PRE-PLATED)

Sarson Ke Phool

tandoori broccoli florets, mustard marinated, chaat masala sprinkle

MAINS (FAMILY STYLE)

Paneer Khatta Pyaaz

homemade cottage cheese, pickled shallots

Zaitooni Aloo

cumin tempered potatoes with green olives

Mushroom Mutter

mushroom & pea curry, fresh ginger, cumin seeds

Dal Makhni

*black lentils & red beans simmered overnight
Served with Tandoor Naan & Basmati Rice*

DESSERT

Gulab Jamun

*warm reduced milk dumpling, cardamom mango gel,
ginger chocolate sauce*

R525 p.p

Please notify the waitron of any dietary preferences.
Prices inclusive of VAT. Service charge not included.





SET MENU DECADENCE

NON-VEGETARIAN

APPETIZER

Khurmani Ki Tikki / apricot & potato cake, cumin yogurt & mango chutney

Served with L'Ormarins Blanc de Blanc

Bright and zesty lemon aromas tinged with subtle yeastiness, limestone and a faint hint of caramel. Refreshing exuberance in the mouth with lively fresh, lemon zest and grapefruit with flavours balanced by a rich, rounded, toasty yeast element.

STARTER

Roasted Corn & Turmeric Velouté / popcorn & goats' cheese chaat

Served with Cape of Good Hope, Riebeeksrivier Southern Slopes

Medium to full-bodied with attractive dark and red berry fruit. Good fresh and savoury notes to balance the fruit. The palate is layered with excellent tannins.

TANDOOR (PRE-PLATED)

Tulsi Prawns / basil marinated tiger prawns cooked in tandoor

Doodhia Tikka / chicken, cardamom, hanged curd

Served with Anura Viognier

A rich, full wine with marmalade, honey and fresh peaches as well as orange blossom flavours integrated with subtle toasty French oak aromas. The wine has a creamy mouth feel with oregano and apricot flavours lingering on the aftertaste.

MAINS (FAMILY STYLE)

Murgh Khatta Pyaaz / chicken masala, pickled shallots

Macchi Alleppey / kingklip in spiced coconut & green mango curry

Miloni Subzi / home favourite seasonal vegetables curry

Dal Makhni / black lentils & red beans simmered overnight

Served with Any Bread of your Choice & Basmati Rice

Served with Paul Wallace Black Dog Malbec

A deep velvet red core with some bright garnet on the rim. An intriguing somewhat exotic nose conjures up hints of blue berries, black berries, brambles, juicy red plums and savoury rhubarb.

DESSERT

Warm Gulab Jamun, Spiced Berry Baked Yogurt & Malai Kulfi

Served with Thelema Merlot

A wine that shows bright, red fruit and hints of spice on the nose, with concentrated flavours on the palate and soft, polished tannins. Hints of dark chocolate complete this wonderfully balanced wine.

**R895 p.p
with wine pairing**

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VEGETARIAN

APPETIZER

Khurmani Ki Tikki / apricot & potato cake, cumin yogurt & mango chutney

Served with L'Ormarins Blanc de Blanc

Bright and zesty lemon aromas tinged with subtle yeastiness, limestone and a faint hint of caramel. Refreshing exuberance in the mouth with lively fresh, lemon zest and grapefruit with flavours balanced by a rich, rounded, toasty yeast element.

STARTER

Roasted Corn & Turmeric Velouté / popcorn & goats' cheese chaat

Served with Ormonde Ondine Chenin Blanc

Lime green in colour with fruit aromas of guava, white peach and lees character. Smooth in flavour and a creamy palate filled with fruit and crisp acidity. Balanced with a long finish and lingering aftertaste.

TANDOOR (PRE-PLATED)

Sarson Ke Phool / tandoor broccoli florets, mustard marinated, chaat masala sprinkle

Bhatti Ke Khumb / truffle scented tandoori mushrooms

Served with Allesverloren Tinta Barocca

Deep ruby red in colour with a combination of red berry fruits with a hint of chocolate, vanilla and oak spice aromas on the nose. An elegant, medium to full-bodied palate with intense berry fruit and subtle oak spice aromas.

MAINS (FAMILY STYLE)

Paneer Khatta Pyaaz / homemade cottage cheese, pickled shallots

Miloni Subzi / home favourite seasonal vegetables curry

Palak Curry / spinach with golden fried garlic

Dal Makhni / black lentils & red beans simmered overnight

Served with Any Bread of your Choice & Basmati Rice

Served with Nederburg Shiraz

Dark ruby red with aromas of prunes and cherries, oak spice and a hint of dark chocolate. Full-bodied with ripe plum, prune and dark chocolate flavours. A good lingering oak spice on the aftertaste.

DESSERT

Warm Gulab Jamun, Spiced Berry Baked Yogurt & Malai Kulfi

Served with Paul Cluver Gewürztraminer

The nose is a surprising combination of rose petal, litchi, cucumber, summer melon and mango. It is deliciously fresh on the palate with a lovely lime and lemongrass finish.





 **SET MENU**
MEET SA 

APPETIZER

Palak & Duck Patta Chaat

*fried baby spinach, confit duck leg, cumin yogurt
& mango chutney*

STARTER

Chennai Style Spicy Ostrich

tossed in curry leaves & ginger

SURF & TURF INDIAN BRAAI (PRE-PLATED)

Peri Peri Linefish Tikka

kingklip spice rubbed & tandoored

Adraki Karoo Chop

ginger flavoured lamb chop

MAINS (FAMILY STYLE)

Springbok Nihari

springbok shank braised in a delicate saffron sauce

Porcini Dum Biryani

*ceps & edamame biryani steamed bread dough
Served with Pinot Grape Raita*

Moong Dal Tadka

*asafoetida & cumin tempered yellow lentils
Served with Dried Tomato & Smoked Cheddar Naan of your Choice*

DESSERT

Gulab Jamun Cheesecake

malay confit naartjie, ginger chocolate sorbet

R725 p.p

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STARTERS & CHAATS

Chaat is a savoury snack originated in India, typically served as a hors d'oeuvre at road-side tracks from stalls or food carts in India, Pakistan, Nepal and Bangladesh. With its origins in Uttar Pradesh, India, Chaat has become immensely popular in the rest of Indian subcontinent. The word derives from Hindi (tasting, a delicacy).

VEGETARIAN

Roasted Corn & Turmeric Velouté <i>popcorn & goats' cheese chaat</i>	80
Khurmani Ki Tikka <i>apricot & potato cake, cumin yogurt & mango chutney</i>	85
Palak Patta Chaat <i>fried baby spinach, yogurt, tamarind & apricot chutney</i>	85
Dahi Bhalla <i>lentil dumplings, sweet yogurt & tamarind sauce</i>	85
Chilgoza Kebab <i>garden vegetables & pine nut kebab</i>	90

NON-VEGETARIAN

Palak & Duck Patta Chaat <i>fried baby spinach, confit duck leg, cumin yoghurt & mango chutney</i>	105
Lamb Shikampur <i>karoo lamb kebabs, minted cream cheese</i>	130
Chennai Style Spicy Chicken <i>tossed in curry leaves & ginger</i>	125
Chennai Style Spicy Ostrich <i>tossed in curry leaves & ginger</i>	135
Chicken Tukra Chaat <i>spiced chicken, peppers & tamarind yogurt</i>	95
Seared Prawns <i>in butter, pepper & garlic</i>	170

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TANDOOR

The heat for a tandoor is traditionally generated by a wood fire, exposing the food to convection cooking, and smoking by the fat and food juices that drip on to the charcoal. Temperatures on a tandoor can approach 480 °C and it is common for tandoor ovens to remain lit for long periods to maintain the high cooking temperature.

VEGETARIAN

Sarson Ke Phool <i>tandoori broccoli florets, mustard marinated, chaat masala sprinkle</i>	105
Bhatti Ke Khumb <i>truffle scented tandoori mushrooms</i>	105
Lal Mirch Ka Paneer <i>homemade paneer stuffed with mint & coriander, homemade cottage cheese</i>	105
Zaitooni Paneer Tikka <i>homemade paneer stuffed with mint & coriander, homemade cottage cheese</i>	105
Tasting Plate / Chef's Special <i>two pieces each of sarson ke phool, bhatti ke khumb, lal mirch ka paneer & chilogza kebab</i>	245

NON-VEGETARIAN

Doodhia Tikka <i>chicken, cardamom, hanged curd</i>	115
Murgh Kalmi Kebab <i>mughal style marinated chicken on the bone</i>	110
Adraki Karoo Chop <i>ginger flavoured lamb chop</i>	135
Peri Peri Linefish Tikka <i>kingklip spice rubbed & tandoored</i>	125
Tulsi Prawns <i>basil marinated tiger prawns cooked in tandoor</i>	150
Tasting Plate / Chef's Special <i>two pieces each of lamb shikhampuri, doodhia tikka, peri peri linefish tikka & tulsi prawns</i>	345

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MAINS

VEGETARIAN

Zaitooni Aloo <i>cumin tempered potatoes with green olives</i>	110	Adraki Gobhi Mutter <i>cauliflower & pea curry, fresh ginger, cumin seeds</i>	110
Miloni Subzi <i>home favourite seasonal vegetable curry</i>	110	Pindi Cholay <i>chickpeas cooked with fresh ground spices</i>	110
Palak Curry <i>spinach with golden fried garlic</i>	120	Mushroom Mutter <i>mushroom & peas curry, fresh ginger, cumin seeds</i>	125
Baingan Bharta <i>clay oven smoked aubergine crush</i>	125	Bhindi Do Pyaaz <i>okra, onion & tomato curry (if season allowed)</i>	135
Dal Makhni <i>black lentils & red beans simmered overnight</i>	125	Paneer Sirka Pyaaz <i>homemade cottage cheese, pickled shallots</i>	135
Moong Dal Tadka <i>asafoetida & cumin tempered yellow lentils</i>	120	Porcini Dum Biryani <i>ceps & edamame biryani steamed with bread dough served with pinot grape raita</i>	155

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MAINS



CHICKEN, LAMB, GAME

Murgh Khatta Pyaaz <i>chicken masala, pickled shallots</i>	170
Kali Mirch Ka Murga <i>chicken tikka, peppercorn & mint leaves</i>	170
Murgh Tariwala <i>home favourite chicken curry enhances with fenugreek</i>	170
Bhuna Gosht <i>pot roast lamb cubes with dried spices</i>	185
Nalli Nihari <i>lamb shank braised in a delicate saffron sauce</i>	195
Lucknowi Gosht Biryani <i>lamb morsels 'dum', cooked basmati</i>	185
Springbok Nihari <i>springbok shank braised in a delicate saffron sauce</i>	185

SEAFOOD

Jhinga Kadipatta <i>stir fried prawn, curry leaves & green chilli</i>	200
Jhinga Alleppey <i>kerala style prawn curry, spiced coconut & green mango</i>	185
Macchi Alleppey <i>kerala style kingklip curry, spiced coconut & green mango</i>	175
Norwegian Salmon Fillet Tikka <i>minted yogurt & fish roe</i>	150
Seabass Polichathu <i>baked in banana leaves, shallots & aniseed</i>	185
Ajwain Crayfish <i>whole tail marinated with thymol seeds cooked in our clay oven</i>	325

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SIDES

SIDES

Steamed Basmati Rice	65
Saffron Rice	85
Raita	65
Mint, Boondi, Cucumber or Grape	65
Plain Yogurt	50
Dal Tadka	60
Dal Makhni	65
Aloo Jeera <i>sautéed potatoes, cumin & ginger</i>	60
Palak Curry <i>spinach with golden fried garlic</i>	60

BREAD

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

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 **DESSERTS** 

Saffron & Pistachio Crème Brûlée	85
Spiced Berries Baked Yogurt <i>fennel seed biscotti</i>	75
Homemade Cardamom Kulfi Ice Cream <i>seasonal fruits</i>	85
Alphonso Colada <i>mango & coconut sorbet</i>	75
Gulab Jamun <i>warm reduced milk dumpling, cardamom mango gel, ginger chocolate sorbet</i>	85
Almond Medjool Date Pudding <i>fennel cracked crème anglaise, rose ice cream</i>	90
Gulab Jamun Cheesecake <i>almond & apricot ice cream, bitter chocolate sauce</i>	90





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