

Starters

Paneer Tikkas 16
marinated & barbecued soft artisanal cheese, grilled vegies

Crispy Aloo spinach-Tikki 15
spinach potato cakes, pan-fried with fresh ground spices

Chicken Samosa 12 / chat 15
Crispy seasoned ground chicken, Chickpeas, fresh yoghurt, tamarind

Paani Puri / Dahi Puri 15
crispy flour puffs, aloo & chick-pea chaat, cold tamarind-mint water [or] spiced-yogurt

Tandoori Chicken Tikka 18
Cayenne pepper, cumin, cardamom, cloves nutmeg & yogurt marinade

*** Curried Shrimp Cocktail** 17
Sweet ,sour garlic sauce, rainbow cilantro, foxnuts.

Crunchy cauliflower 17
Tangy garlic sauce, scallion, cilantro

*** Seekh Kababs** 19
hand-ground spiced lamb skewers, tandoor BBQ

Captain Coconut mussels 19
Fresh-catch mussels , coconut milk, saffron

Mains

BOMBAY SIGNATURE SPECIALTIES

*** Grilled Lamb Chops** 45
Australian baby lamb-chops, grilled vegies, five-spice marinade



Classic Tandoori 40
Corn feed chicken, Kashmir chilly yogurt marinade grilled vegies

Bombay Roast Short-Ribs 40
slow-braised angus, spiced potato, black pepper sauce

TRADITIONAL CLASSICS

Dinner Prix-Fixe 47

Select any entrée ,bread, a side dish of your choice from below, plus, a Timeless & sparking Cocktail or glass of house red or white wine.

'Madras-Mail' Railway Chicken Curry 28
onion & tomato curry, mustard seeds, curry leaves

Kashmiri Rogan Josh 28
cubed and braised lamb shank, fennel ,saffron sauce

Chicken Tikka Masala 26
tandoor-fired chicken tikka, creamed tomato sauce

Malabar Coastal Shrimp Curry 27
Fresh pick shrimp , curry leaves , coconut sauce

Goan Pork Vindaloo 25
cubed pork shoulder, spicy chili vinegar tomato sauce

Garden Fresh Vegetable Korma 24
seasonal farm-vegetables, coco almond sauce

Butter Matar Paneer 24
tandoor-fired paneer tikka, green peas, creamed tomato sauce

Palak Paneer 24
Fresh baby spinach, cottage cheese, fenugreek sauce

Executive Chef – **Chetan Patil**

* BIRYANI - "THE ROYAL RICE"

Biryani - a slow-stewed basmati rice dish - originated in Persia , was brought to India through Arab trade routes in the 1600's. Eventually it evolved into the 'Royal Rice' dish of the ruling nobility - Nawabs & Nizams; soon after, adopted as a British favorite during the Raj. Cooked with saffron rice, fresh mint in dum cooked in Tandoor.

Bombay Lamb Biryani 29

Bombay Chicken Biryani 26

Bombay Shrimp Biryani 27

Sides

Bombay Aloo Baigan 12
Baby eggplant ,rosted potatoes,curry leaves,sesame

Masala Fries 12
robust Indian spice coating and sprinkle of chat masala

India Gate Chana Masala 12
chick-peas, mango powder, house sauce

Cauliflower & Peas Foogath 12
turmeric steamed cauliflower, cilantro, cumin

Crispy Okra 12
Flash fried okra,truffelloil,chat masala

Daal Makhni 14
Slow cooked black lentils ,clarified butter & cream

Naan / Saffron Rice 4 **House Raita** 6
Garlic Naan /Roti 5 **Lachha Onions** 5
Mango chutney 5 **Lemon Rice** 10

Please advise your server of any allergies | For your convenience, an 18% service-charge will be included for tables of 6 or more guests