

Thanda

Pepsi, Tup, Mirinda Orange, Diet Pepsi . . .

Fresh Lime Water . . .

Fresh Lime Soda . . .

Aquafina . . .

Garam

Bombay Masala Chai . . .

Tea Pot . . .

Select your favourite: Earl Grey, Darjeeling, Green Tea

Coffee . . .

Shorba

Crackling Tamatar Soup . . .

Fresh plum tomato soup garnished with crackling wheat crisps

Nariyal Aur Subz Shorba . . .

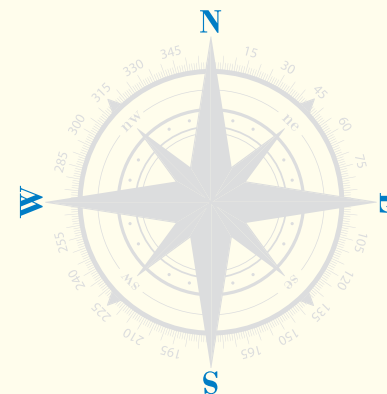
Fresh coconut water and celery soup with a crunch of fresh vegetables

Roasted Makai Shorba . . .

Roasted corn kernels with a hint of pepper

(nv) Murg Badami Shorba . . .

Chicken and almond soup Indian style!



Aah Bombay...

Bombay has always been a veritable melting pot of cuisines from all over India.

As more and more people migrated here from other states and regions, they brought with them their foods, their tastes. These unique culinary influences shaped the palates of Mumbaikars - who happily welcome every new cuisine, every new flavour, from all over India.

Bombay Brasserie is the culmination of that long and invaluable process, a unique bouquet of flavours as you embark on a delicious culinary journey.

Enjoy a fresh new take on tradition. A contemporary interpretation of classic Indian cuisine.

Enjoy a taste that is quite like no other. Enjoy the many flavours of Bombay!

Government taxes as applicable

We Levy 5% Service Charge

(nv) non-vegetarian

Bombay Brasserie

Starters

Vegetarian

Lucknowi Paraath Paneer . . .

Paneer supremes infused with poppy seeds, tawa grilled with the subtle fragrance of 'sukhe gulab patte' - dried rose petals

Subz Shikampuri Kebab . . .

A delicate 'tawa' kebab of vegetable mince stuffed with cream cheese, spices and fresh herbs - a Hyderabadi speciality

Gunpowder Potatoes . . .

Baby potatoes with incredibly flavourful home-made masala podi

Desi Ice Candy

Kala Khatta . . .

The ultimate favourite from Mumbai

Mocktails

Margarita . . .

Traditional lemon-lime Margarita

Peach Margarita . . .

Traditional lemon-lime Margarita mixed with freshly pureed peaches

Classic Mojito . . .

Fresh mint, lemonade and our special mojito mix, served frozen or on the rocks

Cucumber Mojito . . .

Muddled with cucumber, roasted cumin, lime juice and mint leaves, splashed with soda

Tender Pina Colada . . .

Our tropical blend of coconut and pineapple flavours

Watermelon Blossom . . .

Fresh and chunky with a zing of lemon

Tropical Twist . . .

Cranberry and Lychee

Peach & Lime Sparkler . . .

Perfect on a sunny day

Shakes

Chocolate Mochachino . . .

Chocolate syrup and cold espresso blended with vanilla ice cream

Rosy Vanilla . . .

Chilled rose milk-shake along with tender rose petals

Beverages

Sherbet

A traditional Indian meal is incomplete without this 'desi' thirst quencher - sweet, salty and tangy

Khus Cooler . . .

Khus sherbet with zesty lemon and basil seeds

Rosy Gulab . . .

The all-time classic - refreshing rose syrup and lime juice

Kacche Aam Ka Sherbet . . .

A tangy summer cooler with raw mango

Tangy Peru . . .

Guava nectar with a hint of fresh chilli

Blue Bloom. . .

An icy blue Litchi flavoured thirst quencher

Shikanji . . .

The traditional lemonade of North India, a refreshing combo of fresh lime and mint spiked with black salt

Chai Sherbet . . .

Grandma's 'Iced Tea' - lemon or peach

Lassi

Lassi was the world's first smoothie, a blend of Indian style yoghurt flavoured with fruit or spice - sweet or salty

Pedewalli Lassi . . .

Sweet and creamy, directly from Amritsar's lassi shop

Aam Ki Lassi . . .

The perfect treat for summer - delicious mangoes and yogurt

Punjabi Namkeen Lassi . . .

Made with fresh yogurt, rock salt and roasted cumin - directly from Punjab!

Non-Vegetarian

Galawati Kebab . . .

Mouth-melting mutton mince delicacy created for a toothless Lucknowi Nawab

Andhra Chicken . . .

Spicy and flavourful chicken tenders, Andhra style

Anglo Bangla Fish . . .

British era Kolkata fish fry served with Bengal's famous kashundi mustard dip

Paperwali Machchi . . .

Fish fillets slathered in a fragrant emerald coriander chutney, wrapped in parchment paper and grilled on a 'mahi tawa', drizzled with tangy lemon juice

Prawn Thecha . . .

Prawns tossed with the fiery 'mirch ka thecha', a Maharashtrian green chilli chutney with a crunch of nuts and coconut

Prawn Koliwada . . .

Delicious prawns created by Punjabi immigrants in Mumbai's fishing villages

Barbeque & Grills

Kebabs are cooked by the kebabchis on rustic open grill - 'sigris' or clay oven - 'tandoors'. As the food grills, the marination and juices impart a delightful charred flavor as it drips onto the smoldering coals. A unique fusion of flavours, spices and coal flames!

Vegetarian

Panch Mirch Ka Paneer . . .

Chargrilled paneer tikkas seasoned with our five chilli blend and brushed with mustard oil

Paneer Ke Tukde . . .

Chunks of fresh cottage cheese steeped in a mild marinade, grilled and seasoned with tangy Punjabi spices

Subz Vilayati . . .

Garden fresh exotic vegetables and cottage cheese, grilled Anglo-Indian style

Stuffed Mushrooms . . .

Mushrooms from the hills, stuffed with a 'pahadi masala' - herb and chilli cream cheese

Challi Subz Ki Seekh . . .

A barbeque delight for the vegetarians! Vegetable seekh kebabs studded with corn kernels

Tandoori Gobi . . .

Florets of cauliflower marinated overnight, with Bihar's traditional 'sattu' blended with green herbs

Mughal Sarai Ke Bharey Aloo . . .

Tandoori sesame crusted potatoes stuffed with tempered peas and nuts, pepped with tangy spices

Desserts

The perfect way to end your meal

Shahi Zaffran Tukda . . .

Saffron flavoured rabdi spread on slices of honey-soaked home-made bread, garnished with flaked almonds and crushed pistachios

Jamun-E-Gul . . .

Pistachio stuffed gulab jamuns steeped in cardamom infused syrup, served warm and accompanied with vanilla ice cream

Ras-E-Aam . . .

Alphonso aamras topped rasgullas floating in rabdi - absolutely delightful!

Jalebi . . .

Hot and crisp jalebis specially made by our in-house master craftsmen, served with chilled rabdi

Trio of Phirni . . .

Chilled rice and milk pudding flavoured with badams, crunchy chicki and 'gulkand' or rose jam

Amritsari Kulfa . . .

Kulfi served Amritsari style - doused with rich rabdi on a bed of badami phirni and topped with falooda and a dash of rose syrup

Paper Baked Chocolate Pudding . . .

Rich and Fudgy! Served with vanilla bean ice cream

Chocolate Kurkuri . . .

Crunchy chocolate cigarillos served with vanilla ice cream

Choice of Ice Cream . . .

Vanilla / Strawberry / Chocolate / Butterscotch

Chicken

Tandoor Ka Badshah . . .

The King of Indian barbeque! Half a chicken marinated in spiced yoghurt and grilled in the tandoor - robust, earthy and supremely delicious!

Chicken Tikka . . .

Juicy chunks of chicken marinated in yoghurt with traditional tandoori spices and sun-dried red chillies, charcoal roasted for an exotic flavour

Makhmali Murg Tikka . . .

The classic Mughlai 'white' chicken kebab

Panch Phoran Chicken . . .

Bengali style roasted chicken! Chicken legs rubbed with Bengal's extraordinary and flavourful 'panch phoran' five-spice blend

Sides

Indian Garden Salad . . .

Fresh salad tossed in a tangy lemon and coriander dressing

Bombay In A Bowl . . .

Kurmura bhel salad with chickpeas and potatoes

Papad Ki Tokri . . .

Enjoy a selection including Benares aloo ka papad, Punjabi urad dal papad, and Maharashtrian sabudana papad

Yoghurt

Burani Raita . . .

Yoghurt with garlic seasoning

Kachumber Raita . . .

Churned yoghurt mixed with chopped onions, cucumber, tomatoes and garnished with roasted cumin powder

Tadkewala Dahi . . .

Yoghurt tempered with mustard seeds, whole red chillies and curry leaves

Ulla Tawa Paratha . . .

A Nawabi paratha cooked on an inverted tawa, this saffron paratha has a slightly sweet aftertaste which blends well with gormas and kebabs

Paneer Lifafa Paratha . . .

Stuffed paneer paratha folded like a 'lifafa' or envelope!

(nv) Kheema Mughlai Paratha . . .

A speciality of Bhopal's Chowk Bazar, with a spiced mutton and egg filling

Murg Soola Kebab . . .

Traditional 'soola kebabs' of Rajasthan cooked on large flaming skewers. These kebabs flavored with 'shikar masala' are reminiscent of the Rajputana warriors

Jholpai Chicken . . .

Chicken kebabs in a green herb blend infused with the flavours of 'jholpai' - wild olives from North-Eastern India

Mutton

Barra Kebab . . .

Mutton chops and shank pieces in an earthy marinade of freshly roasted spices blended with malt vinegar. The barra kebab began as a street side offering, a speciality from the walled city of Old Delhi

Nizami Seekh Kebab . . .

Hand-ground mutton mince deftly spiced with an exotic spice mix infused with flavours of 'kebabchini', skillfully skewered and barbequed on hot charcoal. This Mughal-era Hyderabad recipe tastes great with roomali roti

Gosht Sigdi Se . . .

Succulent mutton boti tikkas laden with a distinct smoky aroma of sundried spices - a Bohri-style preparation from Mumbai's Muslim Eat Street

Hussaini Boti . . .

Mutton boti kebabs topped with a rich and creamy shahi almond sauce - a truly royal treat!

Seafood

Amritsari Machchi Tikka . . .

Chunks of fish peppered with carom seeds and marinated in low fat yoghurt with a traditional blend of North Indian tandoori spices. A dash of chutney and onion rings on the side add to the zing!

Sindhi Machchi . . .

Fish tikkas marinated in 'seyal' masala - a speciality of the Sindhi community that settled in Mumbai after Partition

Golden Tiger Prawns . . .

Chargrilled tiger prawns aromatised with dried fenugreek and yellow chillies

Breads

Indian breads make a great side to any curry or wrapped around a kebab

Roomali Roti . . .

Soft, delicate and handkerchief-thin, perfect with curries and kebabs

Tandoori Roti . . .

Whole wheat flour bread baked in a clay oven

Naan . . .

Traditional refined flour bread baked in the tandoor

Lasooni Naan . . .

Naan with a sprinkling of garlic

Butter Naan . . .

Soft and flaky naan layered with butter

Chilli Cheese Kulcha . . .

Kulcha stuffed with Bombay's famous chilli cheese toast stuffing

Chur Chur Paratha . . .

Crisp and flaky layered paratha topped with home made butter and hand crushed - a Bombay Brasserie house speciality

Lachcha Pudina Paratha . . .

Mint flavoured, crispy, layered whole wheat parathas, served buttered

Paneer Paratha . . .

The legendary tandoori stuffed parathas, a staple of the vegetarian highway 'dhabas' so beloved of the truckers

Amritsari Aloo Kulcha . . .

A refined flour tandoori bread with a stuffing of spiced potatoes topped with oodles of butter

Hare Pyaz Ka Kulcha . . .

Kulcha stuffed with spring onions, a favourite at the hand carts or 'thelas' that abound on the streets of Delhi

Khameeri Roti . . .

Leavened whole wheat tandoori bread, an Old Delhi Speciality!

Curries

It's the spices that make a great curry. And every region has its own signature spice mix - the Bengali 'panch phoran', opulent Punjabi 'garam masala', the East Indian community's special 'bottle masala'.

Vegetarian

(*) Paneer Tikka Butter Masala . . . 380

Favourite North Indian fare! Barbequed seasoned cottage cheese finished with bell peppers in a rich tomato gravy laced with cream and home-made butter - tastes delicious paired with chur chur paratha

Paneer Sirka Pyaz . . . 350

Cottage cheese tossed on a tawa with 'sirka pyaz' - vinegar pearl onions - in a masala with a tempering of cumin seeds and chillies. An accidental creation of a wayside eatery, Tawa cuisine was born around the time of Partition in Punjab's refugee camps

Parda Paneer Gorma . . . 350

Cottage cheese in a delectable gravy with a subtle fragrance of 'Ruh Kewra' - screw pine flower essence - and saffron, garnished with flaked almonds. Pair this gem of the Awadhi style of cooking with ultra tawa paratha

(*) Paneer Kalimirch . . . 350

Cottage cheese in a Mughlai cashew gravy seasoned with crushed black pepper

(*) Hari Makai Ka Saag . . . 290

A farm-fresh combination of spinach and tender corn - favourite at the 'Vaishno dhabas', the vegetarian eateries along Haryana's highways

(*) Badami Benarasi Kofta . . . 320

Cottage cheese dumplings with a cardamom-scented stuffing of green peas and nuts, napped in a rich creamy almond and cashewnut based gravy with a subtle fragrance of 'Ruh

Dakshini Mushroom . . . 290

Mushrooms in a coconut curry seasoned with South Indian spices, tempered with mustard seeds and curry leaves

Konkan Vegetable Curry . . . 290

From the Konkan coast, mixed vegetables in a red chilli and coconut curry - best with a layered tadka paratha

(*) can be served jain-style

Tarkari Masaledar . . .

A mélange of vegetables with paneer in a caramelized onion gravy pepped with exotic spices

(*) Makhana Methi Mutter . . .

Puffed lotus seeds and green peas cooked in a fenugreek-flavoured gravy laced with fresh cream

Lasooni Baingan . . .

Maharashtrian home style brinjals with a crunch of peanuts

(*) Subz Panchmel . . .

Garden vegetables, cottage cheese and baby corn simmered in a tomato gravy scented with green cardamom

Bhindi Masala . . .

Hyderabadi style lady finger in a delicious masala

Lohe Ki Kadhai Ke Aloo . . .

Potatoes tossed in a traditional iron wok with zesty spices - home-style Punjabi cooking at its best!

Pateleywale Chhole . . .

Chickpeas the Punjabi way, with the tanginess of roasted and crushed pomegranate - pair with Amritsari aloo kulchas

Dal

Traditionally cooked in earthen pots, Dals have been part of Indian food from times immemorial. Every Indian household has its own favourite recipe for it.

Dum Ke Kali Dal . . .

Whole black lentils simmered overnight over charcoal with tomatoes and spices, finished with a dollop of home-churned butter. Creamy and earthy, this dal is a delicious accompaniment to a tandoori meal

Dal Tadkewali . . .

'Arhar' - yellow lentils, slow-cooked with fresh green herbs and spices, tempered with a flash of cumim - a simple rural delight from the village cooks who mastered the art of cooking dals

Gujarati Dal . . .

A staple in every Gujarati home, this delicious dal is sweet, sour and spicy!

(*) can be served jain-style

Chicken

Chicken Tikka Butter Masala . . .

Native to Punjab! Marinated spiced chicken chunks roasted over charcoal and braised in a robust tomato cream sauce

Dhaba Chicken . . .

A roadside café treat across North India! Country chicken on bone tossed in a traditional kadai with fresh herbs and a tangy, robust aromatic masala

Lucknowi Murg Qorma . . .

Saffron accentuated boneless chicken cooked 'dum style' with 'lazzat-e-taam' - a myriad of spices - embellished with 'varq' or edible silver leaf. A dish from the repertoire of the former royal khansamas of Lucknow, tastes great with ultra tawa paratha

Salli Chicken . . .

Tangy chicken curry topped with fried potato crisps. Inspired by the Parsi community of Bombay, every bite of this dish is succulent and crisp

Dum Biryani

Marinated vegetables and meats, herbs and spices are placed in a sealed pot and slow cooked in its own steam and juices, allowing herbs and spices to fully infuse the rice, preserving the nutritional elements at the same time

Parda Subz Biryani . . .

Assorted vegetables and basmati rice cooked on 'Dum' with saffron and select herbs in a sealed pot. This vegetable biryani was originally created by the Muslim 'khansamas' or royal cooks specially for the Mahajan Hindus, the vegetarian Hindu cashiers and financiers of the Nawabs

^(nv) Nawabi Gosht Biryani . . .

Fragrant mutton and rice cooked 'Dum Pukht' style with Awadhi spices, saffron and a hint of 'gulab jal', rose water

^(nv) Bombay Chicken Biryani . . .

Perfected by the Bohri Muslims - chicken biryani with the flavours and richness of exotic ingredients like plums and rose petal powder

Seafood Biryani

Prawn Biryani . . .

Goan style prawn rice with the fragrance of coastal spices

Pulao

Jaipuri Subz Mewa Pulao . . .

Flavourful vegetable pulao dotted with 'mewa', dry fruits and nuts

Jeera Pea Pulao . . .

Long grain basmati rice with crackled cumin and garden green peas

Steamed Rice . . .

Long grain basmati rice

Malvani Pepper Chicken . . .

A coastal Maharastrian favourite! Chicken on the bone, seasoned with curry leaves, crushed pepper and a traditional blend of roasted coconut and spices

Martaban Achari Chicken . . .

Spicy and tangy! Boneless chicken matured in a blend of pickling spices, slow cooked in a rich onion tomato masala, with a hint of mustard oil

Dilli Palak Chicken . . .

A delicious combination of spiced boneless chicken braised with North Indian 'garam masala' and creamed farm greens

Chicken Kashmiri . . .

A family recipe handed down over generations with the rich taste of the lush Kashmir Valley! Exotic chicken korma finished with 'Ver', the distinctive Kashmiri spice mix

Mutton

Dum Ki Nalli . . .

Baby mutton shanks 'dum' cooked overnight, in a rich stock flavoured with exotic fragrant herbs and saffron - traditionally eaten with khomeeri roti

Dhungar Maas . . .

Mutton cooked in the traditional brass 'handi' with bright red fiery Mathaniya Jodhpur chillies - a 'Dhungar' or smoked mutton delight from Rajasthan

Desi Mutton Masala . . .

Mutton on-bone cooked tender and juicy in a rich onion gravy - a rustic preparation from the highway 'dhabas'

Bombay Kheema . . .

Mutton mince Bombay Drani cafe style, served with pao

Seafood

Kottayam Fish Curry . . .

Red-hot tangy Kerala fish curry cooked with 'Kudampuli' - black tamarind, red chillies and fresh coconut in a traditional earthen pot or 'manchatti'. This Kerala household favourite goes very well with steamed rice

Machchi Mirch Masala . . .

Fish in a rich gravy of tomatoes and green peppers seasoned with a spice combination from Punjab

assi . . .

The classic Mangalorean prawn speciality, succulent prawns in a rich gravy flavoured with coconut and roasted red chillies - great with steamed rice

ol Mirch . . .

Plump coastal prawns cooked in a zesty masala of onions and tomatoes with freshly pounded black pepper and 'boriya' chillies - the small, round, hot chillies prized for their fiery pungency and taste!