



# BOMBAY BRASSERIE

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

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## HOURS

Monday to Saturday  
Bar 15h00 to 23h00 | Dinner 18h00 to 22h30

## RESERVATION AND SEATING

We will hold your table for a maximum of 15 minutes after your reservation time, after which we will release the table to other diners. Should you wish to have pre-dinner drinks in the Cocktail Bar, please come 30 minutes - 1 hour prior to your reservation time.

## DRESS CODE

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

## SMOKING

Bombay Brasserie is a non-smoking restaurant. Guests are welcome to smoke in the Cigar Lounge in the Lobby Bar.

## 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

### EXPERIENCE

#### AMUSE BOUCHE

**Semolina & Potato Sphere Chaat** **V** **G**  
sweet yoghurt & tamarind

#### TANDOORI TASTER

**Mustard Marinated Broccoli Florets** **V**  
onion seeds sprinkle

**Malai Chicken Tikka**  
parmesan, cardamom & black cumin dust

**Ginger Adraki Masala Karoo Lamb Chops**

#### MAINS

**Chicken Tariwala** **N**  
home favourite chicken curry  
enhanced with fenugreek

**Jeera Aloo** **V**  
new potatoes & cumin

**Dal Fry** **V**  
yellow lentils  
Served with Butter Naan or Tandoor Naan & Basmati

#### DESSERT

**Masala Chai Brûlée** **N** **G**  
cashew nut biscotti

**R425 per person**

**V** Vegetarian **SP** Seafood **G** Gluten **N** 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** **V G**  
sweet yoghurt & tamarind

#### TANDOORI TASTER

**Mustard Marinated Broccoli Florets** **V**  
onion seeds sprinkle

**Truffle & Pepper Scented  
Chestnut Mushrooms** **V**

**Quinoa 'Tikka' Kebab** **V G**  
cumin raita & mint chutney

#### MAINS

**Paneer Sirka Pyaaz** **V N**  
cottage cheese curry in fresh tomato sauce  
& pickled shallots

**Jeera Aloo** **V**  
new potatoes & cumin

**Dal Fry** **V**  
yellow lentils  
Served with Butter Naan or Tandoor Naan & Basmati

#### DESSERT

**Masala Chai Brûlée** **N G**  
cashew nut biscotti

**R425 per person**

**V** Vegetarian **SP** Seafood **G** Gluten **N** Nut

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## NON-VEGETARIAN SET MENU

### DECADENCE

#### AMUSE BOUCHE

**Confit Duck & Battered Spinach Chaat**

apricot & tamarind sauce

*Served with Ken Forester Old Vine Chenin Blanc*

#### TANDOORI TASTER

**Basil Pesto Tiger Prawns** SF N

saffron yoghurt

**Malai Chicken Tikka**

parmesan, cardamom & black cumin dust

*Served with Waterford Rose-Mary*

#### MAINS

**Lamb Bhuna Gosht** N

pot roast cut leg of lamb with dried spices curry

**New Potatoes & Olives** V

crispy baby potato with a unique blend of cumin, coriander & chilli

**Dal Makhni** V

Black lentils

Served with Butter Naan or Tandoor Naan & Basmati

*Served with Simonsig Cabernet Sauvignon Shiraz*

#### DESSERT

**Nougat 'Kulfi' Ice Cream** N

berry coulis, seasonal fruit

*Served with Cederberg Bukettraube*

**R650 per person**

**R965 per person with wine pairing**

V Vegetarian SF Seafood G Gluten N Nut

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# VEGETARIAN SET MENU

## DECADENCE

### AMUSE BOUCHE

#### Quinoa 'Tikka' Kebab **V** **G**

cumin raita & mint chutney

*Served with Anthonij Rupert Terra del Capo Pinot Grigio*

### TANDOORI TASTER

#### Kasundi Paneer Tikka & Mint Sauce **V**

#### Mustard Marinated Broccoli Florets **V**

onion seeds sprinkle

*Served with with Thelema Riesling*

### MAINS

#### Gucchi Soya **V** **N**

morel, chestnut, mushroom & soya beans  
cooked in fresh tomato curry

#### New Potatoes & Olives **V**

crispy baby potato with a unique blend of  
cumin, coriander & chilli

#### Dal Makhni **V**

Black lentils

Served with Butter Naan or Tandoor Naan & Basmati

*Served with Beyerskloof Pinotage*

### DESSERT

#### Nougat 'Kulfi' Ice Cream **N**

berry coulis, seasonal fruit

*Served with Cederberg Bukettraube*

**R650 per person**

**R965 per person with wine pairing**

**V** Vegetarian **SP** Seafood **G** Gluten **N** Nut

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## SMALL PLATES

Inspired by the street food markets of India.

### Semolina & Potato Sphere Chaat **V** **G**

sweet yoghurt & tamarind  
(Bombay, West India)

95

### Quinoa 'Tikki' Kebab **V** **G**

cumin raita & mint chutney  
(New Delhi, North India)

95

### Mustard Marinated Broccoli Florets **V**

onion seeds sprinkle  
(Punjab, North West India)

95

### Karoo Lamb Shikhampuri

kebab, stuffed with cream cheese  
(Hyderabad, South India)

140

### Confit Duck & Battered Spinach Chaat

apricot & tamarind sauce  
(Uttar Pradesh, North East India)

110

### Tandoori Chicken Nachos **G**

guacamole, sour cream &  
bombay salsa

110

### Charcoal Tikka Chicken Gatsby **G**

peri peri sauce

120

### Ostrich & Raisin Samosa **G**

coriander yoghurt

105

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## TANDOOR

### BOMBAY BRASSERIE'S SIGNATURE

Charcoal grilled in our traditional clay ovens.

#### Truffle Mushrooms **V**

truffle & pepper scented chestnut mushrooms

105

#### Paneer Tikka **V**

kasundi paneer tikka & mint sauce

115

#### Broccoli Florets **V**

mustard marinated broccoli florets,  
ginger, onion seeds sprinkle

110

#### Old Delhi Chicken

old delhi chicken tikka, chaat masala  
& mint sauce

125

#### Peri Peri Line Fish **SF**

peri peri line fish, lemon, caper  
& coriander vierge

125

#### Adraki Masala Karoo Lamb Chops

145

#### Malai Chicken Tikka

parmesan, cardamom & black  
cumin dust

125

#### Tulsi Prawns **SF N**

basil pesto tiger prawns &  
saffron yoghurt

175

#### Tandoori Tasting Plate

Choice of Three

325

Choice of Four

395

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## MAINS

### Kofta Curry **V G**

vegetable

129

### Miloni Subzi **V**

seasonal vegetables tossed in a dry curry

129

### Ghobi Adraki **V**

cauliflower tempered with cumin, ginger & turmeric

119

### Dum Tarkari Biryani - Lucknow **V G**

seasonal vegetable, basmati, fried onion, fresh mint leaves & saffron pistils

189

### Dal Tadka **V**

yellow lentils tempered in cumin & asafetida

129

### Baingan Bharta **V**

clay oven smoked aubergine crush & crumbled feta

135

### New Potatoes & Olives **V**

crispy baby potato with a unique blend of cumin, coriander & chilli

119

### Kali Mirch **N**

chicken tikka, peppercorn & mint leaves

185

### Tikka Masala **N**

charred chicken, fenugreek in a onion & tomato sauce

185

### Line Fish Alleppy **SF**

kerala region curry, spiced coconut & green mango

195

### Lamb Bhuna Gosht **N**

pot roast cut leg of lamb with dried spices curry

195

**V** Vegetarian **SF** Seafood **G** Gluten **N** Nut

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## SIGNATURE MAINS

**Paneer Sirka Pyaaz** V N  
cottage cheese curry in fresh tomato  
sauce & pickled shallots  
**145**

**Dal Makhni** V  
black lentils & beans simmered overnight  
in authentic recipe  
**135**

**Bhindi Do Pyaza (Seasonal)** V  
okra tossed in golden onions & tomato  
**145**

**Gucchi Soya** V N  
morel, chestnut, mushroom & soya beans  
cooked in fresh tomato curry  
**165**

**Chicken Tariwala** N  
home favourite chicken curry enhanced  
with fenugreek  
**185**

**Seabass Polichathu Baked** SF  
seared in pandan leave, shallots  
and aniseed  
**199**

**Prawn Kadipatta** SF  
stir fried prawns, curry leaves &  
green chilli  
**215**

**Lamb Shank La Maans** N  
royal cumin & kashmiri chilli slow  
cooked shank  
**215**

**Dum Lamb Biryani** G  
slow cooked lamb, basmati, fried onion,  
fresh mint leaves & saffron pistils  
**189**

**Chennai Crayfish 65** SF  
lentil podi, ginger & curry leaves  
(South East India)  
**310**

**Seared Prawn** SF  
butter, garlic & malabar black pepper  
(Kochi, South West India)  
**195**

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## SIDES

### SIDES & ACCOMPANIMENTS

**Steamed Basmati** **V**  
50

**Saffron Rice Pulao & Fried Onion** **V**  
75

**Jeera Aloo** **V**  
new potatoes & cumin  
65

**Dal Fry** **V**  
yellow lentils  
65

**Dal Makhni** **V**  
black lentils  
65

**Raita** **V**  
mint, boondi or cucumber  
45

### BREAD BAR

**Plain Naan** **G** 50

**Garlic Naan** **G** 50

**Cheddar Naan** **G** 65

**Fenugreek Butter Naan** **G** 50

**Chilli Olive Naan** **G** 50

**Spring Onion Kulcha** **G** 65

**Laccha Paratha** **G** 50

**Mint Paratha** **G** 50

**Tandoori Roti** **G** 50

**Bran Roti** **G** 50

**V** Vegetarian **SP** Seafood **G** Gluten **N** Nut

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## DESSERTS

### Chai Crème Brûlée <sup>G N</sup>

cashew nut biscotti

95

### Mango & Coconut Cassata <sup>G</sup>

cranberry, pink peppercorns

95

### Nougat 'Kulfi' Ice Cream <sup>N</sup>

berry coulis, seasonal fruit

110

### Gulab Jamun Cheesecake <sup>G</sup>

almond & apricot ice cream, bitter chocolate

110

### Steamed Yoghurt

spiced syrup pineapple

85

### Sorbet

mango, passionfruit & sweet basil

90

<sup>V</sup> Vegetarian <sup>SP</sup> Seafood <sup>G</sup> Gluten <sup>N</sup> Nut

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