

## STARTERS

- Sev batata puri (D, G)**  
Wheat crisps topped with lentil potato mix, gram flour straws and chutneys
- Palak patta chaat (D)**  
Fried baby spinach, yoghurt, date and tamarind chutney
- Kacche kele tikki (G)**  
Raw banana cakes, yellow pea guguni, tomato salsa
- Patrani macchi (F)**  
Lemon sole steamed in a banana leaf with coriander, chilli and coconut
- Tawa suwa jhinga (C, MUS)**  
Griddled prawns, dill
- Karara kasundi soft shell crab (C, MUS, E, G)**  
Kasundi mustard
- Adraki muttar scallops\* (M)**  
Grilled ginger marinated scallops, garden peas mash
- Guineafowl dakshini (G)**  
Strips of Guineafowl, onion, curry leaf
- Chicken kempu bezule (D, E)**  
Spicy battered chicken, green chilli splits

## VEGETARIAN

- Khumb palak (D)**  
Tempered spinach, mushroom
- Bhindi singada (S, MUS)**  
Okra, chestnuts
- Baingan bhurtha**  
Smoked aubergine mash, cumin, chilli, coriander leaves
- Paneer khatta pyaz (D)\***  
Cottage cheese, pickled shallots
- Chonkha subzi**  
Melange of seasonal vegetables
- Gobi methi muttar**  
Cauliflower florets, fenugreek leaves, garden peas,
- Bombay aloo\***  
Baby potato, chilli, garlic, spices

## SEAFOOD

- Dakshini fish curry\*(F, MUS)**  
Seabream, mango, coconut curry, mustard
- Masala seabass\* (D, F)**  
Pan fried Chilean seabass, spinach, mushroom
- Prawn simla mirch (C)**  
Black tiger prawns, roasted bell pepper
- Seafood platter (C, D, M, F, MUS, S)**  
Ajwaini jhinga, grilled scallop, spiced crab claw flakes, methi mahi tikka

## CHICKEN, LAMB, GAME

- Chicken tikka makhani (D)**  
Chargrilled chicken thigh, creamy butter sauce
- Chicken xacuti \*\***  
Chicken thigh, coconut, spices
- Chicken dum biryani (D, G)**  
Cooked with spices layered with basmati rice
- Nalli Roganjosh (D, G)**  
Braised lamb shank, aromatic spices, saffron
- Imliwali bathak\***  
Duck breasts, tamarind, green peppercorn
- Chilli milli venison\*\***  
Strips of venison fillet, onion, tomato, ginger, spices, chilli

## FROM THE CLAY OVEN

- Ambi paneer tikka (D, MUS)**  
Chargrilled cottage cheese, pickled mango
- Achari chicken tikka (D, MUS)**  
Corn fed chicken supreme, pickling spices
- Nilgiri seekh kebab\*\* (D, MUS)**  
Skewered minced lamb kebabs, green herbs
- Methi mahi tikka (F, MUS)**  
Monk fish, fenugreek, green chilli, ginger
- Ajwaini jhinga (D, C, MUS)**  
'King' prawns, thymol seeds, yoghurt
- Tandoori chicken (D, MUS)**  
Half a spring chicken, yoghurt, spices
- Adraki lamb chops\* (D, MUS)**  
Ginger flavoured
- Kebab platter (D, C, MUS)**  
Tandoori chicken, nilgiri seekh kebab, ajwaini jhinga, achari chicken tikka

## ACCOMPANIMENTS

- Fluffy steamed rice**
- Saffron pulao (D)**
- Naan (D, G)**
- Tandoori roti (G)**
- Laccha paratha (D, G)**
- Garlic naan (D, G)**
- Peshawari naan (D, G, N)**
- Mint paratha (D, G)**
- Cucumber and mint raita (D)**
- Plain yoghurt (D)**
- Kachumber salad**  
Cucumber, onions, tomatoes tossed with lemon juice, fresh coriander

**ALL PRICES INCLUDE VAT AND ALL CHARGES.  
WE HAVE A NO TIPPING POLICY**

\* Denotes spicy dish. Some of our dishes may contain traces of, crustaceous (C), dairy (D), eggs (E), fish (F), gluten (G), mustard (MUS), molluscans (M), nuts (N), sesame (S)  
We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food • Please check with staff for any other allergens.

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## DESSERTS

### **Rhubarb Delight (D, E)**

*Rhubarb, strawberry, cream*

### **Orange jamun cheese cake (D, G, N)**

*Cardamom & fennel shortbread, cheese, orange, gulab jamun*

### **Carrot cake (D, E, G)**

*Malai kulfi*

### **Rose chocolate (D, N)**

### **Raspberry srikhand (D, N)**

*Raspberry, yoghurt, white chocolate*

### **Malai kulfi (D)**

*Traditional Indian ice cream*

### **Mango fig kulfi falooda (D, G)**

*Mango jelly, wild basil seeds, reduced milk, vermicelli*

### **Trio of dessert (D, G, N)**

*Chocolate cumin samosa, chocolate delice, chocolate chilli sorbet*

### **Cobra Coffee (for minimum 2 people)**

*Bombay Brasserie's legendary flambé coffee*

## COFFEE, TEA, INFUSION

### **Espresso, Cappuccino, Latte, Filter Coffee**

### **Masala Chai**

### **Darjeeling Tea / Ginger and peach tea**

### **Jasmine Tea / Pink earl grey / Green Tea**

## DESSERT WINE

**2012 Chateau Briatte , Sauternes, 13.5%**

## DESSERT COCKTAILS

### **BB Diva**

*Cognac, chocolate, espresso, cinnamon*

### **Espressotini**

*Vodka, kalhua, espresso, sugar*

### **Chocolate Martini**

*Vodka, frangelico, chocolate, cream*

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All spirits served in multiples of 50ml •

\*Some of our dishes may contain nuts (N), eggs (E), soya (S\*), dairy (D) and gluten (G)

**Hot Toddy**  
*Cognac, honey, spices*

**LIQUERS** 50ml

<b>Kings Ginger, 41%</b>	<b>11</b>	<b>Kahlua, 20%</b>
<b>Drambuie, 40%</b>	<b>11</b>	<b>Cointreau, 40%</b>
<b>Sambuca black, 38%</b>	<b>11</b>	<b>Bailey's Irish cream, 17%</b>
<b>Disaronno original, 28%</b>	<b>11</b>	<b>Southern Comfort, 35%</b>

**PORT** Douro, Portugal

**Warres otima 10 YO 20%**  
**2000 Adriano ramos-pinto 20%**  
**1977 Taylor, 21%**

**GRAPPA** 50ml

**Capovilla grappa di amarone, Italy, 43%**  
**Julia grappa invecchiat, 40%**

**COGNAC**

**Hennessy Paradis, 40%**  
**XO Hennessy, 40%**  
**VSOP Martell, 40%**

**ARMAGNAC**

**Baron de sigognac VSOP, 40%**  
**1974 Vintage Bas Armagnac, Castarède, 40%**  
**1979 Vintage Bas Armagnac, Castarède, 40%**  
**1984 Vintage Bas Armagnac, Castarède, 40%**

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