



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



## HOURS

Monday to Saturday  
Bar 16h00 to close | Dinner 18h00 to close

## BOOKING AND RESERVATION

Booking is essential.

## DRESS CODE

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

## SMOKING

Bombay Brasserie is a non-smoking restaurant.

## 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

##### Dahi Puri **V** **G**

potato, semolina sphere dressed in sweet yoghurt & tamarind chutney

#### TANDOORI TASTERS

##### Creamy Doodhiya Chicken

cardamom & yoghurt scented chicken cooked in tandoor

##### Adraki Lamb Chop

ginger & masala charred karoo lamb chop

##### Broccoli Florets **V**

mustard & achar marinated

#### MAINS

##### Chicken Tariwala **N**

home favourite chicken curry enhanced with fenugreek

##### Cauliflower & Green Peas **V** **N**

cooked in a tangy masala blend

##### Dal Tadka **V**

yellow lentils tempered with cumin & chilli

All mains are served with Basmati Rice & Butter Naan

#### DESSERT

##### Chai Crème Brûlée

ginger, cinnamon & black tea crème brûlée

**R445 per person**  
**R490 including a glass of wine**

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

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## VEGETARIAN SET MENU

### EXPERIENCE

#### AMUSE BOUCHE

##### Dahi Puri **V G**

potato, semolina sphere dressed in sweet yoghurt & tamarind chutney

#### STARTERS

##### Kasundi Paneer **V**

cottage cheese marinated in special blend & charred in tandoor

##### Palak Patta Chaat **V**

chickpea flour coated spinach, coated in chutneys of tamarind, mint & sweet yoghurt

##### Broccoli Florets **V**

mustard & achar marinated

#### MAINS

##### Butter Paneer **V N**

cottage cheese cooked in a rich blend of tomato & spices

##### Cauliflower & Green Peas **V N**

cooked in a tangy masala blend

##### Dal Tadka **V**

yellow lentils tempered with cumin & chilli

All mains are served with Basmati Rice & Butter Naan

#### DESSERT

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## STARTER, CHAAT & TANDOOR

### Dahi Puri **V** **G**

potato, semolina sphere dressed in  
sweet yoghurt & tamarind chutney  
**95**

### Palak Patta Chaat **V**

chickpea flour coated spinach coated in  
chutneys of tamarind, mint & sweet yoghurt  
**105**

### Kasundi Paneer **V**

cottage cheese marinated in special  
blend & charred in tandoor  
**129**

### Broccoli Florets **V**

mustard & achar marinated  
**119**

### Creamy Doodhiya Chicken

cardamom & yoghurt scented chicken  
cooked in tandoor  
**139**

### Adraki Lamb Chop

ginger & masala charred karoo lamb chop  
**149**

### Chicken Tikka Leg

whole chicken leg on the bone  
charred on coal  
**139**

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

basil pesto tiger prawns cooked  
in tandoor  
**189**

### Tasting Plate

Choice of Three  
**375**

Choice of Four  
**475**

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

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## MAIN COURSE

### Chicken Tariwala <sup>N</sup>

home favourite chicken curry  
enhanced with feenugreek

225

### Dum Lamb Biryani <sup>G</sup>

slow cooked lamb, basmati, fried onion,  
fresh mint leaves & saffron pistils

229

### Line Fish Alleppey <sup>SF</sup>

kerala region curry, spices, coconut  
& green mango

225

### Dal Tadka <sup>V</sup>

yellow lentils tempered with cumin  
& chilli

145

### New Potatoes & Olives <sup>V</sup>

baby potatoes tossed in a unique blend  
of coriander, cumin & chilli

125

### Butter Paneer <sup>V N</sup>

cottage cheese cooked in a rich blend  
of tomato & spices

180

### BB Chicken Bunny Chow <sup>N G</sup>

signature chicken curry in hollowed  
bread, cucumber & mint raita

165

### BB Lamb Bunny Chow <sup>N G</sup>

signature lamb curry in hollowed  
bread, cucumber & mint raita

185

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

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## SIGNATURE MAIN COURSE



### Butter Chicken

charred chicken, fenugreek in mild  
& silky tomato sauce

225

### Lamb Rogan Josh

braised lamb cubes cooked in aromatic  
spices & saffron

255

### Prawn Alleppey

kerala region curry, spices, coconut  
& green mango

255

### Palak Paneer

tempered spinach puree with cottage  
cheese, aromatic herbs & spices

180

### Dal Makhni

black lentils simmered over charcoal with  
cream, butter & spices

155

### Cauliflower & Green Peas

cooked in tangy masala blend

135

 Vegetarian  Seafood  Gluten  Nut

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## ACCOMPANIMENTS

### SIDES

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

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

**Kachumber Salad** **V**  
45

### BREAD BAR

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

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

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

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

**Spring Onion Kulcha** **G** 50

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

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

**Missi Roti** 50

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

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## DESSERTS



### Dark Chocolate Parfait

chocolate mousse, coconut sorbet

105

### Malva Pudding

vanilla custard sauce, poached apricots  
& salted caramel

95

### Baked Yoghurt

served with berry compote

85

### Chai Crème Brûlée

ginger, cinnamon & black tea crème brûlée

90

### Strawberry Cheesecake

berry sauce & mango sorbet

99

 Vegetarian  Seafood  Gluten  Nut

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# WINE LIST

## CHAMPAGNE

### Tribaut Brut Origine NV

1 350

Reims, France

*Chardonnay / Pinot Meunier / Pinot Noir*

A fruity nose with hints of pear & mirabelle plum. It shows good freshness with a mixture of toast & fruit overtones that remain lively & light on the palate.

### Taittinger Brut NV

2 350

Reims, France

*Chardonnay / Pinot Meunier / Pinot Noir*

A very open & expressive nose that delivers aromas of fruit & brioche. It also gives off the fragrances of peach, white & vanilla pods.

### Veuve Clicquot Ponsardin Yellow Label NV

2 350

Reims, France

*Chardonnay / Pinot Meunier / Pinot Noir*

An intense, pleasant fragrance, with fruit & brioche notes. Mouth-watering fruit on the palate.

### Veuve Clicquot Rosé NV

2 750

Reims, France

*Chardonnay / Pinot Meunier / Pinot Noir*

Perfect balance with aromatic intensity & a lot of freshness. This consistent power to please makes it ideal as an aperitif, & perfect as the Champagne to enjoy with a meal.

### Moët & Chandon Impérial Brut

2650

Épernay, France

Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.





## METHOD CAP CLASSIQUE



	Glass	Bottle
<b>L'Ormarins Brut Classique NV</b> <b>Franschhoek</b> <i>Chardonnay / Pinot Noir</i> Distinctly fruity white peach & apple entry. Fresh vibrance & crisp crunch of acidity to balance the ripe fruitiness.	75	385
<b>L'Ormarins Brut Rosé Classique NV</b> <b>Franschhoek</b> <i>Chardonnay / Pinot Noir</i> Attractive delicate salmon pink hue in appearance. Delicious whiffs of charming raspberry & strawberry aromas with a peppery spice nuance on the nose.	75	385
<b>Simonsig Kaapse Vonkel Brut</b> <b>Stellenbosch</b> <i>Chardonnay / Pinot Noir</i> Fresh apple is beautifully complimented by hints of nectarine & red berries. Delicate bubbles & lively acidity contributes to an elegant finish.	75	385
<b>Pongrácz</b> <b>Western Cape</b> <i>Chardonnay / Pinot Noir</i> Delicate yeasty tones, layered with toast & ripe fruit are enlivened by a firm mousse & persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of black fruit flavours with a long lingering aftertaste.		395

## WHITE WINE

### SAUVIGNON BLANC

#### La Motte Pierneef

*Franschhoek*

Green straw to light straw in colour – lots of gooseberry on the nose together with lemon & tropical notes.

#### Tokara

*Stellenbosch*

There is an abundance of green melon, green apples, subtle lemongrass & granadilla on the nose. This finish is refreshing & crisp with an oyster shell salinity that makes it quite moreish.

#### Creation

*Hemel-en-Aarde Valley*

A superbly balanced wine beckoning with aromas of tropical fruit, elegant elderflower & interesting, mineral whiffs.

#### Springfield Life From Stone

*Robertson*

Every year the vineyard battles against nature in order to produce highly concentrated, powerful wine with a flinty, mineral character true to the quartz rock in which it is grown.

Glass Bottle

430

74 345

92 425

430

### CHENIN BLANC

#### Bosman Bo-Vallei

*Wellington*

Fresh citrus aromas combined with peach & white pear notes that follow through to the palate. Light to medium style with a long clean, crisp aftertaste.

#### Cederberg

*Cederberg*

The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit & fleshy white pear. Creaminess on the palate with a lively crisp acidity to finish off.

#### Ken Forrester Old Vine Reserve

*Stellenbosch*

Golden hue & full bodied, with melon & spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb & caramel flavours from lees contact.

Glass Bottle

66 295

88 395

445

## WHITE WINE

### CHARDONNAY

**De Wetshof Limestone Hill (Unwooded)** 79 365

**Robertson**

Unwooded with notes of grapefruit & nuts & a complexity balanced by elegance & ending with a delicate ripeness.

**Seven Springs (Unwooded)** 395

**Overberg**

Light with clean lines & pure fruit flavours with a typical Overberg minerality. As an unoaked Chardonnay this is quite an aromatic wine, showing floral notes of frangipani, sweet alyssum & orange blossoms & surprisingly a hint of orange sponge cake.

**La Motte** 108 445

**Franschhoek**

Green straw colour. Fruity lemon & nectarine on the nose, with hints of cashew & lees as the only evidence of wood maturation.

**Creation** 550

**Hemel-en-Aarde Valley**

On the creamy, exquisitely balanced palate layer upon layer of flavour unfold: rich vanilla pod, peach kernel, vivacious pear, a hint of white pepper – all enlivened by bracing minerality.

### WHITE BLENDS

**Buitenverwachting Buiten Blanc** 63 295

**Constantia**

This full-bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon & hints of tropical fruit finishing with freshness & a pleasing citrus tang.

**Jordan Chameleon White** 325

**Stellenbosch**

Initially forward Cape green fig flavours follows through to a layered palate of ruby grapefruit & winter melon glacé. Chameleon is a wonderfully apt name, expressing the changing flavours of the component varieties of these fruit-driven blends.

**Haute Cabrière Pinot Noir Chardonnay** 82 345

**Franschhoek**

This enticing blend of Chardonnay & Pinot Noir shows elegant fruit & acidity, creating the perfect balance.

## WHITE WINE



### OTHER WHITE VARIETALS

#### Anthonij Rupert Terra Del Capo Pinot Grigio

Franschhoek

Subtle whiffs of lemon, orange leaf, peach & stone fruit tempt the nose. The palate offers tangy & succulent notes of peach & nectarine fruit, along with lemon freshness.

Glass Bottle

57 265

#### Alvi's Drift Viognier

Worcester

The nose is typical of viognier, but in an elegant & restrained way. Aromas of apricots & white peaches.

60 275

#### Thelema Riesling

Stellenbosch

Made in off dry style, showing fragrant spice on the nose, & flavours of yellow fruit & lime on the palate.

74 315

#### Paul Cluver Dry Encounter Riesling

Elgin

The nose shows ripe green apple, apple blossom, beeswax & fynbos honey notes. The palate is crisp & clean lemon sorbet-like.

335

#### Creation Vionier

Hemel-en-Aarde Valley

Cool climate evident of brightness of the fruit flavours with stony mineral core. Accenting with blossom fragrance & fresh pickled orchard fruit.

395



## ROSÉ



Glass Bottle

### Mulderbosch

#### Stellenbosch

The unique Rosé displays flavours of ripe strawberries, cassis & candyfloss with dark red berries & cream on the mid palate & a juicy, crisp & dry finish.

67 325

### Delaire Graaf Cabernet Franc

#### Stellenbosch

Made from 100% Cabernet Franc juice, this unique Rosé displays flavours of ripe strawberries, cassis & candyfloss with dark red berries & cream on the mid palate & a juicy, crisp & dry finish.

83 365

### Waterford Rose Mary Rose

#### Stellenbosch

Salmon glints match the vibrant red berry fruit in low alcohol – zesty & fun bone dry serious.

385



## RED WINE

### CABERNET SAUVIGNON

#### Anthonij Rupert Protea

Franschhoek

Soft black berry fruit & forest floor aromas with subtle brush of spice. Texture rule the roost: rounded, soft & gentle in the mouth. Ripe, subtle & easy with ample plum, black berry fruit, cherry - & spice flavours.

#### Spier Signature

Stellenbosch

Ripe fruit, cherries & oak spice follow from nose to palate.

#### Tokara

Stellenbosch

Aromas of dark fruits, cocoa and cedar that follow through with intense dark berry fruits, supported by ripe tannins. Oak spice finishing with sumptuous concentration & length.

#### La Motte

Franschhoek

Intense varietal nose with blackcurrant, violets, mint & slight plum. Heavy body, but rounded tannins & fleshy consistency.

Glass Bottle

55 265

335

395

395

### SHIRAZ

#### Simonsig Cabernet Sauvignon

Stellenbosch

Youthful notes of blackberries with layers of strawberries in between. The polished & integrated tannins express cherry flavours with hints of spice on the palate.

#### Nederburg Wine Masters

Paarl

Aromas of dark berries and cherries, peppadews, spice & a hint of dark chocolate. A rich, full-bodied wine with ripe plum & dark fruit flavours & a good tannic structure.

#### Delaire Graaf

Stellenbosch

This juicy, ripe & approachable Shiraz with its ruby colour & purple tints has a spicy white pepper undertone as well as lavender & dark red fruit aromas of mulberries.

#### Waterford

Stellenbosch

Vibrant fruit, earthy & cold stone lead the aromatics this Stellenbosch Shiraz. Accompanied by soft plum fruit & leather spice undertones.

Glass Bottle

62 285

94 375

420

880



## RED WINE

### MERLOT

#### Kleine Zalze

##### Stellenbosch

Shows the typical characters of ripe red fruit followed by juicy fruit on the palate. The fresh & natural acidity ensures a vibrant & lingering finish.

#### Rustenberg

##### Stellenbosch

Rich aromas of blackberries, cassis, eucalyptus & dark chocolate follow through to a smooth palate that is both balanced & well-rounded with fine grained tannins.

#### Diemersdal

##### Durbanville

Beautiful ripe blackberry & dried fruit aromas along with spicy undertones. Hints of cedar wood, mint & spice flavours follow through on the palate.

#### Groote Post

##### Darling

Berry & plum flavours are prominent on the nose, supported by some subtle hints of mint, resulting in a wonderful flavour spectrum.

#### Creation

##### Hemel-en-Aarde Valley

On the palate, rewarding dark chocolate & mocha combine with generous ripe berry flavours, supported by the firm structure derived from judicious oak maturation.

Glass Bottle

72 325

94 375

395

435

555

## RED WINE

### PINOT NOIR

#### Paul Cluver Village

##### Elgin

Beautiful aromas of red fruits intermingle with roasted spices followed by a delicious elegant silky palate of poached ripe plums resulting in medium wine.

#### Iona Mr P

##### Elgin

Deep ruby in colour, gleaming and inviting in the glass. The intensely fragrant bouquet shows a melange of red berry aromas, elegant vanilla & a whiff of wood spice.

#### Creation

##### Hemel-en-Aarde Valley

Gleaming garnet with an inviting bouquet of spice – peppercorn & clove – supplemented by a delicate whiff of dried apricot. Smooth yet complex on the palate: layers of dried fruit mingle with hints of raspberry & piquant spice. A lingering wine with supple tannins to ensure excellent maturation potential.

Glass Bottle

94 395

435

635

### PINOTAGE

#### Kleine Zalze Select

##### Stellenbosch

On the bouquet there are notes of ripe, red fruit with floral tones & hints of lavender. The flavours follow through on the palate which also has a firm, yet elegant tannin structure.

#### Diemersdal

##### Durbanville

Red fruits, vanilla, exotic spices, & rich dark chocolate aromas. The palate is full flavoured & smoothly textured with oriental spice, chocolate & roasted banana flavours.

#### Kanonkop Kadette

##### Stellenbosch

A complex wine with hints of red fruit & mocha flavours. Elegant tannin structures with a good length & dry finish.

#### Beyerskloof Pinotage Reserve

##### Stellenbosch

Bundles of blackberry & prune flavours upon entry which combine well with the cedar oak aromas from barrel maturation. A wine with good structure, excellent balance & a long juicy finish.

Glass Bottle

75 335

95 395

435

535

## RED WINE

### RED BLENDS

#### La Motte Millennium

Franschhoek

A dusty, earthy nose with raspberry & mulberry fruit, cinnamon spice & a hint of mint.

#### Rupert & Rothschild Classique

Franschhoek

Blackcurrant & plum aromas combined with cedar wood & graphite nuances. Abundance of fresh berry flavours with finer textures tannins & lingering aftertaste.

#### Anthonij Rupert Optima

Franschhoek

Beautiful seductive interplay of spice & red black berry fruits on both the nose & palate. The mouth is succulent & packed with black cherry, blueberry & plum.

Glass Bottle

88 385

580

635

### OTHER VARIETALS

#### Anthonij Rupert

Terra Del Capo Sangiovese

Franschhoek

Bright red fruits - cherry & plum - with notable spice highlights on the nose. Those same vivacious fruits are found in the mouth - juicy red cherry & soft plum flavours, tinged with spice & a hint of cracked pepper.

#### Doolhof Cabernet Franc

Wellington

Youthful, dark red with perfumed blackcurrants, violets, truffles & graphite on the nose. An elegant, slight mineral character is also present.

Glass Bottle

72 335

530



## RED WINE



Glass Bottle

### DESSERT WINES

#### Simonsig Vin De Liza

Stellenbosch

The nose shows rich honeyed fruit with layers of dried apricots, baked apples, & sun-dried raisins. There are perfumed aromas which are complemented by a seductive nutty oak spiciness.

132 530

#### Paul Cluver Noble Late Harvest

Elgin

Expressive nose with dominating & pineapple aromas – soft cardamom pod fragrance & orange blossom. Luscious creamy palate which finishes clean.

580

## BEERS

### CRAFT BEERS

<b>Devil's Peak Lager</b>	
Draught 500ml	55
Draught 300ml	50

### LOCAL BEERS

<b>Castle Lager</b> (340ml)	48
<b>Castle Lite</b> (340ml)	48
<b>Windhoek Lager</b> (330ml)	55
<b>Windhoek Light</b> (330ml)	55

### INTERNATIONAL BEERS

<b>Peroni</b> (330ml)	55
<b>Heineken</b> (330ml)	55
<b>Amstel Lager</b> (330ml)	55

### NON-ALCOHOLIC BEER

<b>Bavaria</b> (330ml)	45
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### CIDERS

<b>Savanna Dry</b> (330ml)	55
<b>Savanna Light</b> (330ml)	55

## SOFT DRINKS

<b>Coke, Coke Zero, Dry Lemon, Ginger Ale, Lemonade, Soda, Tonic Water</b>	38
<b>Ice Tea</b> lemon / peach	42
<b>Appletiser</b>	42
<b>Grapetiser Red</b>	42

<b>Halls Tomato Cocktail</b>	38
<b>Red Bull Regular</b>	70
<b>Fruit Juices</b> apple, cranberry, orange, guava	25

## SPIRITS

### APERITIFS

Monis Pale Dry, Medium or Full Cream (50ml)	36
Martini Bianco, Rosso, Extra-Dry (50ml)	36
Campari (50ml)	36

### GIN

Tanqueray	49
Bombay Sapphire	49
Hendrick's Small Batch	59
Tanqueray TEN	59

### VODKA

Ketel One	45
Skyy	45
Stolichnaya	45
Absolut	50
Belvedere	58
Cîroc	58
Grey Goose	62

### RUM

Bacardi	45
Captain Morgan Spice Gold	45
Havana Club Blanco / Especial	45

### FINE SOUTH AFRICAN BRANDY

Klipdrift Premium	45
KWV 5yr	45
KWV 10yr	55
KWV 20yr	170

### COGNAC

Hennessy VS	65
Hennessy VSOP	90
Hennessy XO	260
Courvosier VSOP	80
Remy VSOP	80
Remy XO	250

### LIQUERS

Amarula	40
Frangelico	45
Drambuie	45
Amaretto Disaronno	45
Cointreau	45
Patrón XO Cafe	70



## WHISKY

### SINGLE MALT SCOTCH WHISKY

Laphroig 10yr	85
Lagavulin 16yr	143

### SINGLE HIGHLAND MALT SCOTCH WHISKY

Glenmorangie	70
Glenmorangie 10yr	75
Glenmorangie Quinta Ruban	100
Glendoran 12yr	85
Nectar D'Or	120

### SINGLE SPEYSIDE MALT SCOTCH WHISKY

Glenfiddich 12yr	60
Glenfiddich 15yr	120
Glenfiddich 18yr	180
Glenfiddich 21yr	225

### SINGLE ISLAND MALT SCOTCH WHISKY

Talisker 10yr (Isle of Skye)	88
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### BLENDED SCOTCH WHISKY

Bells	50
Famous Grouse	50
J&B Rare	50
Johnnie Walker Red	50
Famous Grouse Black	50
Johnnie Walker Black 12yr	59
Chivas Regal 12yr	75
Chivas Regal 18yr	135
Johnnie Walker Blue	330

### BLENDED MALT SCOTCH WHISKY

Monkey Shoulder	75
Famous Grouse 12yr	50
Famous Grouse 18yr	100

### BLENDED IRISH WHISKY

Jameson's	59
Jameson's 12yr	75

### TENNESSEE WHISKY

Bulleit Bourbon	59
Jack Daniels Gentle Jack	59
Jack Daniels Single Barrel	68
Maker's Mark	59

# COCKTAIL MENU

## COCKTAILS

### CHAMPAGNE COCKTAILS

#### Bombay Sparkler

gin, homemade rooibos & grapefruit marmalade, lemon & topped with sparkling wine

#### Peach Bellini

peach purée, sparkling wine

### CLASSIC COCKTAILS

#### Cosmopolitan

vodka, triple sec, fresh lime, cranberry juice

#### Long Island Iced Tea

tequila, vodka, gin, rum, syrup, apple juice, triple sec, coca-cola

#### Old Fashioned

woodford reserve, angostura, bitters, sugar

#### Whisky Sour

bourbon, lemon, sugar, egg white

#### Margarita

tequila, triple sec, fresh lime

#### Classic Martini

gin, dry vermouth

### MOCKTAILS

#### Indian Summer

mango purée, fresh mint, orange, mango juice

#### Passionata

passion fruit, strawberry purée, coconut

#### Ginger Fizz

orange juice, caramel, & ginger

#### Jasmine Delight

jasmine tea, lychee purée, vanilla syrup, lemongrass

#### Bombay Butterfly

refreshing cranberry & elderflower mix

#### Zari Sparkling Grape Juice (750ml)

non-alcoholic sparkling grape juice

95

100

90

90

90

80

80

80

60

65

60

60

60

180



## SIGNATURE COCKTAILS



### **Bombay Hound**

gin, honey & jasmine wine, passion fruit, oleo, lemon

80

### **Taj Mahal**

gin, apricot brandy, calvados & fresh lemon juice

90

### **The Spice Route**

an exotic blend of indian flavours with bourbon shaken, infused sweet vermouth with pineapple, cardamom & rose

89

### **City of Joy**

gin, pelargonium infused rosso vermouth campari, coconut & lemon oleo

79

### **Kariveppila Mojito**

bacardi muddled with curry leaves, lime juice, mint & honey then charged with soda

79

### **Bombay Breeze**

gin, fresh tamarind, lime juice

80

### **Bengal Tiger**

brandy, triple sec, cherry liquor & pineapple juice

89

### **A Passage to India**

bulleit bourbon, lapsang souchong, infused sweet vermouth

89

### **Taj Old Fashioned**

paul john, angostura bitters, sugar & lime

120