

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**



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.



# **EXPERIENCE**

# **AMUSE BOUCHE**

Dahi Puri 🛛 🙃

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 0 mustard & achar marinated

# **MAINS**

Chicken Tariwala

home favourite chicken curry enhanced with fenugreek

cooked in a tangy masala blend

Dal Tadka 🕦

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













































































# **EXPERIENCE**

### **AMUSE BOUCHE**

### Dahi Puri 🛛 🙃

potato, semolina sphere dressed in sweet yoghurt & tamarind chutney

### **STARTERS**

## Kasundi Paneer 🕦

cottage cheese marinated in special blend & charred in tandoor

#### 

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

## Broccoli Florets 0

mustard & achar marinated

### **MAINS**

#### 

cottage cheese cooked in a rich blend of tomato & spices

## 

cooked in a tangy masala blend

#### Dal Tadka 🕦

yellow lentils tempered with cumin & chilli

All mains are served with Basmati Rice & Butter Naan

### **DESSERT**

#### Chai Crème Brûlée

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# STARTER, CHAAT & TANDOOR



Dahi Puri 🕦 🙃

potato, semolina sphere dressed in sweet yoghurt & tamarind chutney

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

Kasundi Paneer 🕦

cottage cheese marinated in special blend & charred in tandoor 129

Broccoli Florets 0 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 🐠 🕦

basil pesto tiger prawns cooked in tandoor 189

**Tasting Plate** 

Choice of Three 375 Choice of Four 475

V Vegetarian S Seafood G Gluten N Nut

# **MAIN COURSE**



Chicken Tariwala N

home favourite chicken curry enhanced with feenugreek 225

Dum Lamb Biryani 🙃

slow cooked lamb, basmati, fried onion, fresh mint leaves & saffron pistils 229

kerala region curry, spices, coconut & green mango 225

Dal Tadka 🕦

yellow lentils tempered with cumin & chilli 145

New Potatoes & Olives 

O

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

125

cottage cheese cooked in a rich blend of tomato & spices 180

BB Chicken Bunny Chow © 6 signature chicken curry in hollowed bread, cucumber & mint raita

165

BB Lamb Bunny Chow 00

signature lamb curry in hollowed bread, cucumber & mint raita 185

V Vegetarian S Seafood G Gluten N Nut























# 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 ® N

kerala region curry, spices, coconut & green mango 255

Palak Paneer V

tempered spinach puree with cottage cheese, aromatic herbs & spices 180

Dal Makhni 🔍

black lentils simmered over charcoal with cream, butter & spices 155

> cooked in tangy masala blend 135

V Vegetarian SF Seafood G Gluten N Nut























# **ACCOMPANIMENTS**



# **SIDES**

Steamed Basmati 0 50

Raita 🕦 mint, boondi or cucumber 45

> Kachumber Salad 0 45

# **BREAD BAR**

Plain Naan 6 50

Butter Naan <sup>©</sup> 50

Garlic Naan <sup>©</sup> 50

Fenugreek Butter Naan @ 50

Spring Onion Kulcha @ 50

Laccha Paratha 6 50

Tandoori Roti 6 50 Missi Roti 50

V Vegetarian SF Seafood G Gluten N Nut





















# **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

## Strawberry Cheesecake ©

berry sauce & mango sorbet

V Vegetarian 💲 Seafood 🜀 Gluten N Nut

# 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
L'Ormarins Brut Classique NV Franschhoek Chardonnay / Pinot Noir Distinctly fruity white peach & apple entry. Fresh vibrance & crisp crunch of acidity to balance the ripe fruitiness.	75	385
L'Ormarins Brut Rosé Classique NV Franschhoek Chardonnay / Pinot Noir Attractive delicate salmon pink hue in appearance. Delicious whiffs of charming raspberry & strawberry aromas with a peppery spice nuance on the nose.	75	385
Simonsig Kaapse Vonkel Brut Stellenbosch Chardonnay / Pinot Noir Fresh apple is beautifully complimented by hints of nectarine & red berries. Delicate bubbles & lively acidity contributes to an elegant finish.	75	385
Pongrácz Western Cape Chardonnay / Pinot Noir 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



		Glass	Bottle		Glass	Bottle
<b>L</b>	EAUVIGNON BLANC La Motte Pierneef Franschhoek Green straw to light straw in colour - lots of gooseberry on the nose together with lemon a tropical notes.		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.	66	295
ī ā r	Tokara Stellenbosch There is an abundance of green melon, green pples, subtle lemongrass & granadilla on the lose. This finish is refreshing & crisp with an expert shell salinity that makes it quite moreish.	74	345	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.	88	395
H A	Creation  Hemel-en-Aarde Valley A superbly balanced wine beckoning with romas of tropical fruit, elegant elderflower interesting, minerally whiffs.	92	425	Ken Forrester Old Vine Reserve Stellenbosch Golden hued & full bodied, with melon & spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb & caramel flavours from lees contact.		445
F E iı	Springfield Life From Stone Robertson Every year the vineyard battles against nature in order to produce highly concentrated, sowerful wine with a flinty, mineral character true to the quartz rock in which it is grown.		430			

























# WHITE WINE





#### Glass Bottle Glass Bottle **CHARDONNAY** WHITE BLENDS Buitenverwachting Buiten Blanc De Wetshof Limestone Hill (Unwooded) 79 365 63 295 Robertson Constantia Unwooded with notes of grapefruit & nuts & This full-bodied Sauvignon Blanc based blend a complexity balanced by elegance & ending offers a variation of fruit characters including with a delicate ripeness. ripe gooseberry, green peppers, green melon & hints of tropical fruit finishing with Seven Springs (Unwooded) 395 freshness & a pleasing citrus tang. Overberg Jordan Chameleon White 325 Light with clean lines & pure fruit flavours with a typical Overberg minerality. As an Stellenbosch unoaked Chardonnay this is quite an aromatic Initially forward Cape green fig flavours wine, showing floral notes of frangipani, sweet follows through to a layered palate of ruby alyssum & orange blossoms & surprisingly a grapefruit & winter melon glacé. Chameleon is hint of orange sponge cake. a wonderfully apt name, expressing the changing flavours of the component varieties La Motte 108 445 of these fruit-driven blends. Franschhoek Haute Cabrière Pinot Noir Chardonnay 82 345 Green straw colour. Fruity lemon & nectarine on the nose, with hints of cashew & lees as the Franschhoek only evidence of wood maturation. This enticing blend of Chardonnay & Pinot Noir shows elegant fruit & acidity, creating the 550 Creation perfect balance. 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.







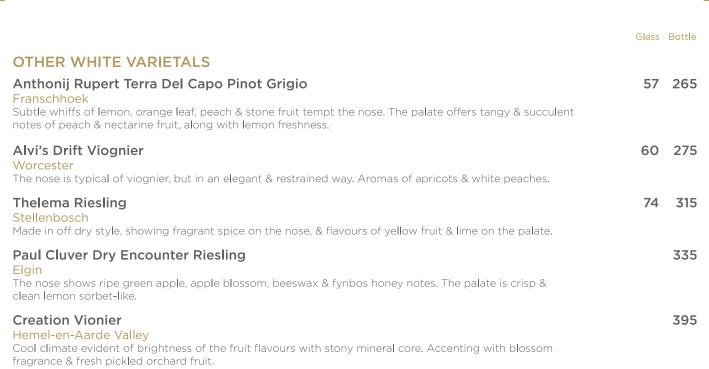






# WHITE WINE



















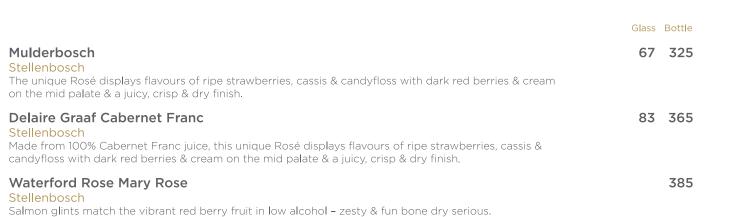






# ROSÉ























	Glass	Bottle		Glass	Bottle
CABERNET SAUVIGNON			SHIRAZ		
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.	55	265	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.	62	285
Spier Signature Stellenbosch Ripe fruit, cherries & oak spice follow from nose to palate.  Tokara		335 395	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.	94	375
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.		393	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.		420
La Motte Franschhoek Intense varietal nose with blackcurrant, violets, mint & slight plum. Heavy body, but rounded tannins & fleshy consistency.		395	Waterford Stellenbosch Vibrant fruit, earthy & cold stone lead the aromatics this Stellenbosch Shiraz. Accompanied by soft plum fruit & leather spice undertones.		880















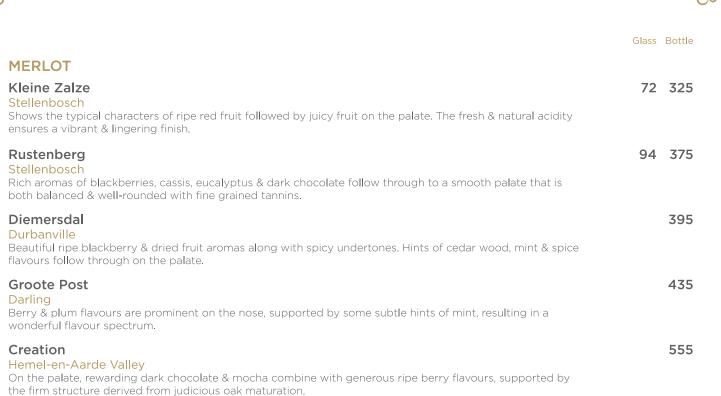




































	Glass	Bottle		Glass	Bottle
PINOT NOIR			PINOTAGE		
Paul Cluver Village Elgin Beautiful aromas of red fruits intermingle with roasted spices followed by a delicious elegant silky palate of poached ripe plums resulting in medium wine.	94	395	Kleine Zalze Select Stellenbosch On the bouquet there are notes 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.	75	335
lona 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.		435	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.	95	395
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	nted by h yet ruit it spice.	635	Kanonkop Kadette Stellenbosch A complex wine with hints of red fruit & mocha flavours. Elegant tannin structures with a good length & dry finish.		435
mingle with hints of raspberry & piquant spice. A lingering wine with supple tannins to ensure excellent maturation potential.			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.		535

























	Glass	Bottle		Glass	Bottle
RED BLENDS			OTHER VARIETALS		
La Motte Millennium Franschhoek A dusty, earthy nose with raspberry & mulberry fruit, cinnamon spice & a hint of mint.	88	385	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	72	335
Rupert & Rothschild Classique Franschhoek Blackcurrant & plum aromas combined with cedar wood & graphite nuances. Abundance of fresh berry flavours with finer textures tannins & lingering aftertaste.	580	<ul> <li>- juicy red cherry &amp; soft plum flavours, tinged with spice &amp; a hint of cracked pepper.</li> <li>Doolhof Cabernet Franc Wellington         Youthful, dark red with perfumed blackcurrants, violets, truffles &amp; graphite on     </li> </ul>		530	
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.		635	the nose. An elegant, slight mineral character is also present.		































Glass Bottle

**DESSERT WINES** 

Simonsig Vin De Liza 132 530

Stellenbosch

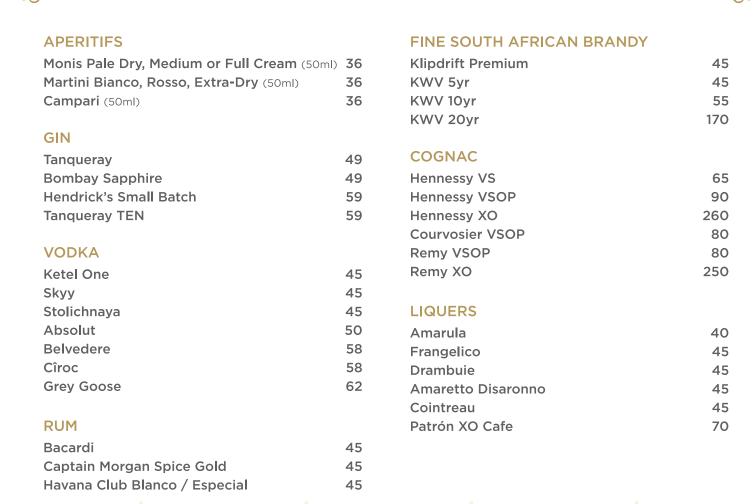
The nose shows rich honeyed fruit with layers of dried apricots, baked apples, & sun-dried raisins. There are perfumed aromas which are complemented by a seductive nutty oak spiciness.

Paul Cluver Noble Late Harvest 580

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



# **SPIRITS**



# WHISKY



# **COCKTAIL MENU**

# **COCKTAILS**

95

100

90

90

90

80

80

80



CHAMPAGNE COCKTAILS

gin, homemade rooibos & grapefruit

vodka, triple sec, fresh lime, cranberry

tequila, vodka, gin, rum, syrup, apple

woodford reserve, angostura, bitters,

bourbon, lemon, sugar, egg white

tequila, triple sec, fresh lime

marmalade, lemon & topped with

peach purée, sparkling wine

**CLASSIC COCKTAILS** 

Long Island Iced Tea

juice, triple sec, coca-cola

Bombay Sparkler

sparkling wine

Peach Bellini

Cosmopolitan

**Old Fashioned** 

Whisky Sour

Classic Martini gin, dry vermouth

Margarita

juice

sugar



# SIGNATURE COCKTAILS



soda





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

