



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 Sunday
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)
99

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)
115

Tandoori Chicken Nachos **G**

guacamole, sour cream &
bombay salsa
115

Charcoal Tikka Chicken Gatsby **G**

peri peri sauce
125

Ostrich & Raisin Samosa **G**

coriander yoghurt
115

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

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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

165

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

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

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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

195

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

205

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
165

Dal Makhni ^V
black lentils & beans simmered overnight
in authentic recipe
145

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
195

Seabass Polichathu Baked ^{SF}
seared in pandan leave, shallots
and aniseed
199

Prawn Kadipatta ^{SF}
stir fried prawns, curry leaves &
green chilli
226

Lamb Shank Lal Maans ^N
royal cumin & kashmiri chilli slow
cooked shank
226

Dum Lamb Biryani ^G
slow cooked lamb, basmati, fried onion,
fresh mint leaves & saffron pistils
198

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

^V Vegetarian ^{SF} Seafood ^G Gluten ^N Nut

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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 ^{G N}

cashew nut biscotti

99

Mango & Coconut Cassata ^G

cranberry, pink peppercorns

99

Nougat 'Kulfi' Ice Cream ^N

berry coulis, seasonal fruit

115

Gulab Jamun Cheesecake ^G

almond & apricot ice cream, bitter chocolate

115

Steamed Yoghurt

spiced syrup pineapple

85

Sorbet

mango, passionfruit & sweet basil

90

^V Vegetarian ^{SP} Seafood ^G Gluten ^N Nut

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