Colourful, vibrant and a reflection of rustic modernity sets the stage for a relaxed but memorable dining experience at Bombay Dreams.

The menu has been especially crafted by legendary Master Chef Ahmed Qureshi and we believe it will excite the adventurous, yet satisfy traditional tastes and evoke nostalgia.

An institution in Hong Kong for the finest Indian cuisine since December 2002, Bombay Dreams aspires to elevate Indian dining to unprecedented levels.

Cherish our great Indian hospitality in a chic, contemporary, stylishly decorated setting.

Michelin guide
The Bib Gourmand since 2010

Certificate of excellence, first choice in Indian cuisine over 10000+ restaurants
### Signature Dishes

**Plus 10% service charge**

<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetarian</strong></td>
<td></td>
</tr>
<tr>
<td><strong>MASTER STROKES</strong></td>
<td></td>
</tr>
<tr>
<td>Tandoori Seabass</td>
<td>198</td>
</tr>
<tr>
<td>Sea bass in a marinade of spices and yoghurt, grilled in the tandoor</td>
<td></td>
</tr>
<tr>
<td>Porcha Yera Jheenga</td>
<td>148</td>
</tr>
<tr>
<td>Spicy prawns marinated in garlic, mustard seeds, curry leaves in spicy red sauce</td>
<td></td>
</tr>
<tr>
<td>Murgh Aur Hare Pyaz Ki Shammi</td>
<td>98</td>
</tr>
<tr>
<td>Minced chicken patties flavored with fragrant herbs and spices</td>
<td></td>
</tr>
<tr>
<td>Murgh Tikka Methi Malai</td>
<td>148</td>
</tr>
<tr>
<td>Creamy boneless chicken kebabs flavored with burnt garlic and fenugreek</td>
<td></td>
</tr>
<tr>
<td>Adrakh Ke Panje</td>
<td>258</td>
</tr>
<tr>
<td>Lamb chops marinated in yoghurt, nutmeg, cinnamon and ginger</td>
<td></td>
</tr>
<tr>
<td>Shahi Galouti Kabab</td>
<td>138</td>
</tr>
<tr>
<td>Arguably the greatest kebab from Lucknow. Finely pounded lamb kebabs with floral aromas and subtle spices</td>
<td></td>
</tr>
<tr>
<td>Kache Keeme Ke Kebab</td>
<td>138</td>
</tr>
<tr>
<td>Minced lamb cutlets spiced with nutmeg, mace, ginger and coriander slow-cooked to perfection</td>
<td></td>
</tr>
<tr>
<td>Paneer Tikka Peeli Mirch</td>
<td>128</td>
</tr>
<tr>
<td>Cottage cheese stuffed with home made tomato chutney, ginger, chilli, marinated in yoghurt and then baked in Tandoor</td>
<td></td>
</tr>
<tr>
<td>Aloo Aur Meethe Aloo Ki Chat</td>
<td>78</td>
</tr>
<tr>
<td>An exciting combination of potato and sweet potato tossed in tamarind sauce and spices</td>
<td></td>
</tr>
<tr>
<td>Kurkure Khumb</td>
<td>138</td>
</tr>
<tr>
<td>Bell pepper and cottage cheese filled button mushrooms, deep fried, served with tomato chutney</td>
<td></td>
</tr>
<tr>
<td>Kabuli Chana Chat</td>
<td>78</td>
</tr>
<tr>
<td>Chickpeas batter fried with bell peppers, ginger, tamarind sauce, sweet yoghurt</td>
<td></td>
</tr>
<tr>
<td>Handi Murgh</td>
<td>138</td>
</tr>
<tr>
<td>Slow cooked chicken in aromatic juices with traditional spices and herbs</td>
<td></td>
</tr>
<tr>
<td>Raan-E-Dream</td>
<td>398</td>
</tr>
<tr>
<td>Spring lamb leg marinated in yoghurt and fragrant spices, slow cooked in the Tandoor to perfection (By advance order)</td>
<td></td>
</tr>
<tr>
<td>Dudhiya Murgh Tikka</td>
<td>148</td>
</tr>
<tr>
<td>Boneless chicken breast pieces marinated in yoghurt, cashew nut paste, garlic and cream</td>
<td></td>
</tr>
<tr>
<td>Murgh Makhan Palak</td>
<td>148</td>
</tr>
<tr>
<td>Chicken tikka simmered in the traditional makhni gravy with fresh spinach, butter and cream</td>
<td></td>
</tr>
<tr>
<td>Kadhai Gosht Kali Mirch</td>
<td>148</td>
</tr>
<tr>
<td>Boneless lamb cooked with whole spices, onions, tomatoes, bell peppers, crushed peppercorns in “Handi”</td>
<td></td>
</tr>
<tr>
<td>Nalli Gosht Korma</td>
<td>158</td>
</tr>
<tr>
<td>Lamb shank slow cooked in a gravy of onions, traditional spices flavoured with saffron and mace</td>
<td></td>
</tr>
<tr>
<td>Mirch Baingan Ka Salan</td>
<td>108</td>
</tr>
<tr>
<td>A piquant Hyderabadi delicacy of baby eggplants and red chilies simmered in gravy of almonds and peanuts</td>
<td></td>
</tr>
<tr>
<td>Dal Bombay</td>
<td>98</td>
</tr>
<tr>
<td>A famously rich and creamy Indian lentil creation also known as Dal Makhni</td>
<td></td>
</tr>
<tr>
<td>Subz Kalongi</td>
<td>88</td>
</tr>
<tr>
<td>Mixed vegetables cooked in our masala gravy flavoured with black cumin seeds</td>
<td></td>
</tr>
<tr>
<td>Lukhnowi Gosht Biryani</td>
<td>168</td>
</tr>
<tr>
<td>Famous delicacy also known as “Pukka” Biryani where the rice and lamb are cooked separately with traditional herbs &amp; spices and then layered</td>
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**Vegetarian** ★ **Signature Dishes**
FIRST IMPRESSIONS

Porcha Yera Jheenga 148
Spicy prawns marinated in garlic, mustard seeds and curry leaves in spicy red sauce

Bombay Chilgoza Prawns ★ 148
Fresh prawns marinated with ginger, garlic, coriander and pine nuts, deep fried

Fish Koliwada 108
Batter fried sole fillets marinated in mild spices and finished with lemon juice

Murgh Chaat ★ 98
Tandoori shredded chicken tikka salad, tossed in tamarind sauce, cucumber, onions and tomatoes

Kache Keeme Ke Kebab ★ 138
Minced lamb cutlets spiced with nutmeg, mace, ginger and coriander, slow-cooked to perfection

Kurkure Khumb ★ 138
Bell pepper and cottage cheese filled button mushrooms, deep fried, served with tomato chutney

Palak Patta Chaat 78
“Chaat with a twist” Gram flour coated spinach, ginger and chilli moong, sweet chutney and yoghurt

Bombay Chaat 78
Tangy chickpea and potato relish spiced with tamarind chutney and fresh yoghurt

Vegetable Samosa ★ 58
Puff pastry with a savoury filling of spices potatoes, peas and coriander served with tamarind chutney

Aloo Aur Meethe Aloo Ki Chat 78
An exciting combination of potato and sweet potato tossed in tamarind sauce and spices

Kabuli Chana Chat 78
Chickpeas batter fried with bell peppers, ginger, tamarind sauce, sweet yoghurt

Tamatar Aur Dhaniye Ka Shorba 68
Tomato extract infused with fresh coriander leaves

Murgh Yakhni Shorba 68
Chicken broth mildly spiced with fresh herbs and fennel

TAWA

Tawa Masala Sea Bass ★ 148
Seabass in a marinade of spices, fresh herbs and finished on Tawa

Tawa Machli 108
Pan seared sole fillet marinated with turmeric, freshly ground black pepper and lime juice

Murgh Aur Hare Pyaz ki Shammi 98
Minced chicken patties flavored with fragrant herbs and spices

Shahi Galouti Kebab 138
Arguably the greatest kebab from Lucknow. Finely pounded lamb kebabs with floral aromas and subtle spices

Lagan Ki Boti ★ 122
Tender chunks of lamb marinated in saffron and mace cooked on a Lagan and finished on a Tawa

Chowk Ki Tikki ★ 78
Potato patties cooked on a Tawa over a slow fire and served with mint and tamarind sauce

Bhutte Matar Ki Shammi 78
Green peas and corn cutlets, griddle fried, served with coriander and mint chutney

Vegetarian ★ Signature Dishes

Plus 10% service charge
TANDOOR

Chef’s Platter — Selection of Chef’s signature Kebabs

Vegetarian
Bhatti Ka Paneer/ Sarson Ke Phool/ Bhatti Ki Seekh/ Tandoori Lachele Aloo

Non Vegetarian ★
Tandoori Nisha/ Fish Tikka/ Murgh Tikka/ Peshawari/ Tandoori Chicken/ Boti Kebab/ Raunak-E-Seekh

Tandoori Nisha ★
Jumbo prawns marinated in lemon juice, yoghurt, freshly ground pan roasted spices and grilled to perfection

Tandoori Seabass
Sea bass in a marinade of spices and yoghurt, grilled in the tandoor

Panipat Fish Tikka
Chunks of mackerel marinated in yoghurt and cinnamon and then char grilled to perfection

Murgh Tikka Methi Malai ★
Creamy boneless chicken kebabs flavored with burnt Garlic and fenugreek

Murgh Tikka Peshawari
Boneless cubes of chicken marinated in yoghurt and mace with hints of nutmeg cooked to perfection in Tandoor

Tandoori Murgh Tikka
Boneless cubes of chicken marinated in aromatic spices and char grilled to perfection

Tandoori Murgh
Succulent corn fed, spring chicken, steeped in a gentle marinade and grilled in a Tandoor

Dudhiya Murgh Tikka ★
Boneless chicken breast pieces marinated in yoghurt, cashew nut paste, garlic and cream

Tandoori Boti Kebab
Tender boneless pieces of lamb marinated in yoghurt, traditional spices, cashew nut and brown onion paste

Adrakh Ke Panje ★
Lamb chops marinated in yoghurt, nutmeg, cinnamon and ginger

Raunak-E-Seekh
Mince of lamb flavored with nutmeg and fresh aromatic herbs

Raan-E-Dream ★
Spring lamb leg marinated in yoghurt and fragrant spices, slow cooked in the Tandoor to perfection (By advance order)

Bhatti Ka Paneer
Creamy cottage cheese with aniseed and pounded red chili

Paneer Bhute Ki Seekh
Minced kebab made of cottage cheese, corn flavoured with ginger, nutmeg, mace, traditional spices and herbs

Tandoori Lachele Aloo ★
Potatoes stuffed with green peas, ginger, green chilli and pomegranate seeds

Sarson Ke Phool
Tandoori broccoli and cauliflower immersed in a marinade of mustard seeds and spices served with mint chutney

Paneer Tikka Peeli Mirch
Cottage cheese stuffed with home made tomato chutney, ginger, chilli, marinated in yoghurt and then baked in Tandoor
## MAINS

<table>
<thead>
<tr>
<th>Dish</th>
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</thead>
<tbody>
<tr>
<td><strong>Jheenga Dum Nisha</strong></td>
<td>178</td>
</tr>
<tr>
<td>Fresh prawns simmered in sesame and coconut sauce flavoured with cinnamon and saffron</td>
<td></td>
</tr>
<tr>
<td><strong>Hare Masale Ka Jheenga</strong></td>
<td>178</td>
</tr>
<tr>
<td>Fresh prawns cooked and simmered in thick green gravy of pureed mint, coriander and spices</td>
<td></td>
</tr>
<tr>
<td><strong>Mahi Sunehri</strong></td>
<td>168</td>
</tr>
<tr>
<td>Fresh sole fillet cooked with ginger, coriander, turmeric, cumin and freshly ground garlic</td>
<td></td>
</tr>
<tr>
<td><strong>Jalandhari Murgh</strong></td>
<td>138</td>
</tr>
<tr>
<td>Boneless chicken cooked in a smooth gravy of tomatoes and onions, flavoured with cinnamon</td>
<td></td>
</tr>
<tr>
<td><strong>Murgh Makhan Palak ★</strong></td>
<td>148</td>
</tr>
<tr>
<td>Chicken tikka simmered in the traditional makhni gravy with fresh spinach, butter and cream</td>
<td></td>
</tr>
<tr>
<td><strong>Murgh Korma Awadhī</strong></td>
<td>138</td>
</tr>
<tr>
<td>Legendary Mughlai delicacy, boneless chicken with nutmeg, mace and a combination of spices to make smooth savoury curry</td>
<td></td>
</tr>
<tr>
<td><strong>Handi Murgh</strong></td>
<td>138</td>
</tr>
<tr>
<td>Slow cooked chicken in aromatic juices with traditional spices and herbs</td>
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</tr>
<tr>
<td><strong>Rogan Josh ★</strong></td>
<td>158</td>
</tr>
<tr>
<td>Juicy lamb chunks cooked in onion and red pepper sauce – a famous Kashmiri delicacy</td>
<td></td>
</tr>
<tr>
<td><strong>Kadhai Gosht Kali Mirch</strong></td>
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<td>Boneless lamb cooked with whole spices, onions, tomatoes, bell peppers, crushed peppercorns in “Handi”</td>
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<td><strong>Nalli Gosht Korma ★</strong></td>
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<td>Lamb shank slow cooked in a gravy of onions, traditional spices flavoured with saffron and mace</td>
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<tr>
<td><strong>Paneer Kachi Mirch Aur Hara Pyaz ★</strong></td>
<td>108</td>
</tr>
<tr>
<td>Home made cottage cheese simmered in an onion, tomato gravy with spring onions and assorted bell peppers</td>
<td></td>
</tr>
<tr>
<td><strong>Mirch Baingan Ka Salan</strong></td>
<td>108</td>
</tr>
<tr>
<td>A piquant Hyderabadi delicacy of baby eggplants and green chilli peppers in a gravy of mustard seeds, curry leaves and whole red chilli</td>
<td></td>
</tr>
<tr>
<td><strong>Chatpati Gobhi</strong></td>
<td>88</td>
</tr>
<tr>
<td>Cauliflower gently cooked with tomatoes and coriander, spiced with green chilies</td>
<td></td>
</tr>
<tr>
<td><strong>Dal Bombay ★</strong></td>
<td>98</td>
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<tr>
<td>A famously rich and creamy Indian lentil creation also known as Dal makhni</td>
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</tr>
<tr>
<td><strong>Aloo Dhaniyawale</strong></td>
<td>88</td>
</tr>
<tr>
<td>Potatoes sautéed with coriander seeds, cumin, whole spices, fresh coriander and ginger</td>
<td></td>
</tr>
<tr>
<td><strong>Laccha Palak Baby corn</strong></td>
<td>88</td>
</tr>
<tr>
<td>Fresh spinach with baby corn cooked with cumin and garlic, finished with cream</td>
<td></td>
</tr>
<tr>
<td><strong>Khumb Khushk Jaika</strong></td>
<td>88</td>
</tr>
<tr>
<td>Fresh button mushrooms cooked with onion, tomato, fresh coriander and traditional spices</td>
<td></td>
</tr>
<tr>
<td><strong>Chaunke Hare Matar</strong></td>
<td>78</td>
</tr>
<tr>
<td>Fresh green peas tempered with cumin seeds and coriander</td>
<td></td>
</tr>
<tr>
<td><strong>Subz Kalongi ★</strong></td>
<td>88</td>
</tr>
<tr>
<td>Mixed vegetables cooked in our masala gravy flavoured with black cumin seeds</td>
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</tr>
<tr>
<td><strong>Paneer Khatta pyaz</strong></td>
<td>108</td>
</tr>
<tr>
<td>Cottage cheese cooked with tomatoes, ginger, garlic and pickled onions</td>
<td></td>
</tr>
</tbody>
</table>
ALL TIME FAVORITES
BOMBAY DREAMS
THE CLASSIC SELECTION

Malai Jheenga Curry ★
Fresh prawns cooked in a rich creamy sauce
168

Goan Fish Curry
Traditional fish delicacy cooked in hot piquant coconut sauce
158

Chicken Tikka Lababdar ★
Chicken tikka simmered in onion and tomato gravy
148

Chicken Vindaloo
A Goan specialty, chicken cooked in hot chili fiery sauce
138

Lamb Shahi Korma
Lamb cooked in a mild gravy made with onion, tomato and poppy seeds
148

V Paneer Makhni
Home made cottage cheese chunks simmered in tomato gravy with fenugreek leaves
98

V Palak Paneer ★
Home made cottage cheese chunks and spinach, flavored with cumin and garlic
98

V Dum Aloo Kashmiri
Stuffed potatoes in a rich mild gravy, made using a traditional slow cooking technique
98

V Baingan Bharta ★
Tandoori roasted eggplant, mashed and cooked with onions, tomatoes and garlic
98

V Bhindi Pyaaz Masala
Okra tossed with fresh green onions, tomatoes and ginger
88

V Dal Tadka
Yellow lentils tempered home style
88

RELISH

V Dahi Bhalla ★
Lentil dumplings in spiced yoghurt with Indian sauce
68

V Raita
Choice of Pudina / Boondi / Mix Vegetable – Yoghurt flavored with cumin seeds
48

V Fresh Yoghurt
Plain smooth natural yoghurt
38
**BASMATI SELECTION**

**Lukhnowi Gosht Biryani ★**  
Famous delicacy also known as “Pukka” Biryani where the rice and meat are cooked separately with traditional herbs and spices and then layered  
**Price:** 168

**Murgh Hussaini Biryani**  
Also known as Nawabi murgh biryani, chicken cooked along with saffron, coriander leaves, rose water, and mint leaves using “DUM” slow cooking style  
**Price:** 148

**Nizami Tarkari Biryani**  
Garden fresh vegetables cooked with the finest aromatic basmati rice using the technique “DUM”  
**Price:** 138

**Saffron Pulao**  
Saffron flavored Basmati rice  
**Price:** 58

**Jeera pulao**  
Cumin flavored Basmati rice  
**Price:** 58

**Peas Pulao**  
Basmati rice dish made with garden fresh peas  
**Price:** 62

**Steamed Basmati Rice**  
**Price:** 48

**BREAD**

**Tandoori Roti**  
Wholewheat bread baked in Tandoor  
**Price:** 26

**Misi Roti ★**  
Bread made of gram flour, chopped onions and coriander  
**Price:** 32

**Phulka**  
Home style wholewheat bread made on flat top (Tawa)  
**Price:** 24

**Pudina Parantha**  
Paratha flavored with mint  
**Price:** 34

**Laccha Parantha**  
Layered wholewheat bread  
**Price:** 36

**Garlic Nan ★**  
White flour bread with garlic  
**Price:** 30

**Plain Nan**  
White flour bread baked in Tandoor  
**Price:** 28

**Roomali**  
Paper thin bread cooked on a special hot plate  
**Price:** 32

**Sun-dried Tomato Kulcha ★**  
Stuffed bread with sun-dried tomatoes and potato  
**Price:** 42

**Chilli Cheese Nan**  
Stuffed bread with red chilli and assorted cheese  
**Price:** 42

**Spinach Cheese Nan**  
Stuffed bread with spinach and feta cheese  
**Price:** 42

**Kashmiri Nan ★**  
Stuffed bread with coconut, red cherry and raisins  
**Price:** 42

**Potato Kulcha**  
Stuffed bread with spiced potatoes and fresh coriander leaves  
**Price:** 38

**Amritsari Kulcha ★**  
Stuffed bread with onions, potatoes, coriander and Kashmiri chilli  
**Price:** 38

**Cottage Cheese Kulcha**  
Stuffed bread with cottage cheese spiced with turmeric and fresh coriander  
**Price:** 42