

# BOMBAY DREAMS

## INDIAN CUISINE

### A TRADITION IS REBORN

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

# MASTER STROKES ★

<b>Tandoori Sea Bass</b>	198
Sea bass in a marinade of spices and yoghurt, grilled in the tandoor	
<b>Porcha Yera Jheenga</b>	168
Spicy prawns marinated in garlic, mustard seeds and curry leaves in spicy red sauce	
<b>Murgh Aur Hare Pyaz Ki Shammi</b>	108
Minced chicken patties flavored with fragrant herbs and spices	
<b>Adrakh Ke Panje (3pcs)</b>	338
Lamb chops marinated in yoghurt, nutmeg, cinnamon and ginger	
<b>Shahi Galouti Kebab</b>	148
Arguably the greatest kebab from Lucknow. Finely pounded lamb kebabs with floral aromas and subtle spices	
<b>Kache Keeme Ke Kebab</b>	148
Minced lamb cutlets spiced with nutmeg, mace, ginger and coriander slow-cooked to perfection	
<b>Paneer Tikka Peeli Mirch ▼</b>	148
Cottage cheese stuffed with homemade tomato chutney, ginger, chilli, marinated in yoghurt and baked in tandoor	
<b>Kurkure Khumbh ▼</b>	138
Bell peppers and cottage cheese filled button mushrooms, deep fried, served with tomato chutney	
<b>Kabuli Chana Chaat ▼</b>	88
Chickpea batter fried with bell peppers, ginger, tamarind sauce, sweet yoghurt	
<b>Handi Murgh</b>	168
Slow cooked chicken in aromatic juices with traditional spices and herbs	
<b>Raan-E-Dream</b>	438
Spring lamb leg marinated in yoghurt and fragrant spices, slow cooked in tandoor to perfection (By advance order)	
<b>Dudhiya Murgh Tikka</b>	158
Boneless chicken breast marinated in yoghurt, cashewnut paste, garlic and cream	
<b>Murgh Makhan Palak</b>	168
Chicken tikka simmered in the traditional makhni gravy with fresh spinach, butter and cream	
<b>Kadhai Gosht Kali Mirch</b>	168
Boneless lamb cooked with whole spices, onions, tomatoes, bell peppers, crushed peppercorns in "Handi"	
<b>Mirchi Baingan Ka Salan</b>	128
A piquant Hyderabad delicacy of baby eggplants and red chillies simmered in gravy of almonds and peanuts	
<b>Dal Bombay ▼</b>	108
A famously rich and creamy Indian lentil creation also known as Dal Makhani	
<b>Subz Kalonji</b>	108
Mixed vegetables cooked in our masala gravy flavoured with black cumin seeds	
<b>Lukhnowi Gosht Biryani</b>	188
Famous delicacy also known as "Pukka Biryani" where the rice and lamb are cooked separately with traditional herbs & spices and layered	

# FIRST IMPRESSIONS

## Porcha Yera Jheenga

Spicy prawns marinated with garlic, mustard seeds and curry leaves in a spicy red sauce

168

## Bombay Chilgoza Prawns ★

Fresh prawns marinated with ginger, garlic, coriander and pine nuts, deep fried

168

## Fish Koliwada

Sole fillet marinated in ginger, garlic, mild spices and batter fried

108

## Murgh Chaat ★

Tandoori chicken tikka salad, tossed in tamarind sauce, cucumbers, onions and tomatoes

108

## Kache Keeme Ke Kebab

Minced lamb cutlets seasoned with nutmeg, mace, ginger and coriander

148

## Kurkure Khumbh ▼ ★

Mushrooms stuffed with cottage cheese and bell peppers served with tomato chutney

138

## Palak Patta Chaat ▼

"Chaat with a twist" Spinach leaves coated with chickpea flour and topped with potatoes, tamarind sauce and yoghurt

88

## Bombay Chaat ▼

Tangy chickpea and potato relish spiced with tamarind chutney and fresh yoghurt

88

## Vegetable Samosa ▼ ★

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

78

## Kabuli Chana Chaat ▼

Chickpeas batter fried with bell peppers, ginger, tamarind sauce, sweet yoghurt

88

## Tamatar Aur Dhaniya Ka Shorba

Tomato extract infused with fresh coriander leaves

68

## Murgh Yakhni Shorba

Chicken broth mildly spiced with fresh herbs and fennel

68

# TAWA

## Tawa Salmon ★

Salmon fillet, garam masala, cumin, ginger and garlic

188

## Tawa Masala Sea Bass ★

Sea Bass in a marinade of spices, fresh herbs

168

## Murgh Aur Hare Pyaz ki Shammi

Minced chicken patties flavored with fragrant herbs and spices

108

## Shahi Galouti Kebab

Arguably the greatest kebab from Lucknow. Finely pounded lamb patties with floral aromas and subtle spices

148

## Lagan Ki Boti ★

Tender lamb pieces marinated with saffron and mace cooked on the Lagan and finished on the Tawa

138

## Chowk Ki Tikki ▼ ★

Potato patties slow cooked and served with yoghurt and tamarind sauce

88

## Bhutte Matar Ki Shammi ▼

Green peas and corn cutlets served with coriander and mint chutney

88

▼ Vegetarian

★ Signature Dishes

Plus 10% service charge

# TANDOOR

**Chef's Platter** — Selection of Chef's Singature Kebabs

<b>Vegetarian</b> ▼	178
Bhatti Ka Paneer / Sarson Ke Phool / Subz Seekh / Tandoori Lachele Aloo	
<b>Non Vegetarian</b> ★	268
Tandoori Nisha / Fish Tikka / Murgh Tikka Peshawari / Tandoori Chicken / Boti Kebab / Raunak-E-Seekh	
<b>Tandoori Pomfret</b> ★	178
Pomfret steeped in a flavorful marinade prepared with a mélange of spices and then grilled	
<b>Subz Seekh Kebab</b> ▼	128
Minced vegetable kebab with cheese, spices and fresh coriander	
<b>Tandoori Nisha</b> ★	98/pc
Jumbo prawns marinated in lemon juice, yoghurt, freshly ground pan roasted spices and grilled to perfection	
<b>Tandoori Sea Bass</b>	198
Sea bass in a marinade of spices and yoghurt, grilled in the tandoor	
<b>Panipat Fish Tikka</b>	178
Mackerel marinated in yoghurt and cinnamon and char grilled to perfection	
<b>Murgh Tikka Methi Malai</b>	158
Creamy boneless chicken kebabs flavored with burnt garlic and fenugreek	
<b>Murgh Tikka Peshawari</b>	158
Boneless chicken marinated in yoghurt, nutmeg, mace, gram flour and yellow chilli powder	
<b>Tandoori Murgh Tikka</b>	158
Boneless cubed chicken marinated in aromatic spices and char grilled to perfection	
<b>Tandoori Murgh</b>	Half 128 / Full 208
Corn-fed spring chicken marinated in traditional spices with yoghurt and grilled in tandoor	
<b>Dudhiya Murgh Tikka</b> ★	158
Boneless chicken breast marinated in yoghurt, cashewnut paste, garlic and cream	
<b>Tandoori Boti Kebab</b>	188
Tender boneless lamb marinated in yoghurt, traditional spices, cashewnut and brown onion paste	
<b>Adrakh Ke Panje (3pcs)</b> ★	338
Lamb chops marinated in yoghurt, nutmeg, cinnamon and ginger	
<b>Raunak-E-Seekh</b>	188
Minced lamb skewers flavoured with nutmeg, traditional spices and herbs	
<b>Raan-E-Dream</b> ★	438
Spring lamb Leg marinated in yoghurt and fragrant spices, slow cooked in the tandoor	
<b>Bhatti Ka Paneer</b> ▼	158
Homemade cottage cheese marinated in yoghurt, whole spices and pounded red chilli	
<b>Tandoori Lachele Aloo</b> ▼ ★	128
Potatoes stuffed with green peas, ginger, green chilli and pomegranate seeds	
<b>Sarson Ke Phool</b> ▼	138
Tandoori broccoli and cauliflower immersed in a marinade of mustard seeds and spices served with mint chutney	
<b>Paneer Tikka Peeli Mirch</b> ▼	148
Cottage cheese stuffed with homemade tomato chutney, ginger, chilli, marinated in yoghurt and baked in tandoor	

▼ Vegetarian

★ Signature Dishes

Plus 10% service charge

# MAINS

## Alleppey Fish Curry ★

Red snapper cooked in gravy made with whole spices, curry leaves and raw mangoes

238

## Mutton Beliram ★

Fresh mutton slow cooked with traditional spices and herbs

238

## Nalli Nihari Gosht ★

A delicious smooth flour based stew with slow cooked mutton and a myriad of spices

198

## Guchchi Matar V ★

Morel mushroom slow cooked with green peas, onions, tomatoes and garlic

158

## Jheenga Dum Nisha

Fresh prawns simmered in a sesame and coconut sauce flavoured with cinnamon and saffron

188

## Hare Masale Ka Jheenga

Fresh prawns cooked in an aromatic gravy made with pureed mint, coriander and spices

188

## Mahi Sunehri

Fresh sole fillet cooked with ginger, coriander, turmeric, cumin and freshly ground garlic

178

## Jalandhari Murgh

Boneless chicken cooked in a smooth gravy of tomatoes, onions and flavoured with cinnamon

168

## Murgh Makhan Palak

Chicken tikka simmered in the traditional makhni gravy with fresh spinach, butter and cream

168

## Murgh Korma Awadhi

Legendary Mughlai chicken delicacy made with nutmeg, mace and a combination of traditional spices

168

## Handi Murgh

Chicken slow cooked in an aromatic gravy made with whole spices and herbs

168

## Kadhai Gosht Kali Mirch

Boneless lamb cooked with whole spices, onions, tomatoes, bell peppers, crushed peppercorns in "Handi"

168

## Paneer Kachi Mirch Aur Hara Pyaz V ★

Homemade cottage cheese simmered in onion, tomato gravy with spring onions and bell peppers

128

## Mirch Baingan Ka Salan V

A piquant Hyderabadi delicacy with baby eggplants, green chilli peppers in gravy of mustard seeds, curry leaves and whole red chilli

128

## Chatpati Gobhi V

Cauliflower gently cooked with tomatoes and coriander, seasoned with green chillies

118

## Dal Bombay V ★

A famously rich and creamy lentil creation also known as Dal Makhani

108

## Aloo Dhaniyawale V

Potatoes seasoned with coriander seeds, cumin, whole spices, fresh coriander and ginger

108

## Laccha Palak Baby Corn V

Fresh spinach and baby corn cooked with cumin and garlic, finished with cream

108

## Subz Kalonji V

Mixed vegetables cooked in our masala gravy flavoured with black cumin seeds

108

## Paneer Khatta Pyaz V

Cottage cheese cooked with tomatoes, ginger, garlic and pickled onions

128

# ALL TIME FAVORITES

## BOMBAY DREAMS

### THE CLASSIC SELECTION

<b>Tandoori Prawn Masala</b> ★	278
Jumbo prawns marinated in yoghurt and whole spices cooked in gravy with rich flavor and seasonings	
<b>Rogan Josh</b>	178
"A famous Kashmiri delicacy" Lamb cooked in gravy flavored with garlic, ginger, aromatic spices and Kashmiri red chillies	
<b>Chicken Makhni</b> ★	168
Chicken cooked in gravy of fresh tomatoes, butter, cream and flavored with fenugreek Also famous as "Butter Chicken"	
<b>Chicken Bhuna</b>	168
Chicken cooked in a thick gravy made with onions, tomatoes, traditional spices and fresh coriander	
<b>Punjabi Choley</b> ▼ ★	108
Chick peas with an assortment of spices, ginger, garlic, onions and fresh coriander	
<b>Malai Jheenga Curry</b> ★	188
Fresh prawns cooked in a rich creamy sauce	
<b>Goan Fish Curry</b>	178
Traditional fish delicacy cooked in hot piquant coconut sauce	
<b>Chicken Tikka Lababdar</b> ★	168
Chicken tikka simmered in onion and tomato gravy	
<b>Chicken Vindaloo</b>	158
A Goan specialty, chicken cooked in hot chili fiery sauce	
<b>Lamb Shahi Korma</b>	168
Lamb cooked in a mild gravy made with onion, tomato and poppy seeds	
<b>Paneer Makhni</b> ▼	128
Homemade cottage cheese chunks simmered in tomato gravy with fenugreek leaves	
<b>Palak Paneer</b> ▼ ★	128
Homemade cottage cheese chunks and spinach, flavored with cumin and garlic	
<b>Dum Aloo Kashmiri</b> ▼	118
Stuffed potatoes in a rich mild gravy, made using a traditional slow cooking technique	
<b>Baingan Bharta</b> ★	118
Tandoori roasted eggplant, mashed and cooked with onions, tomatoes and garlic	
<b>Bhindi Pyaaz Masala</b> ▼	118
Okra tossed with fresh green onions, tomatoes and ginger	
<b>Dal Tadka</b> ▼	108
Yellow lentils tempered homestyle	

## RELISH

<b>Dahi Bhalla</b> ▼ ★	78
Lentil dumplings in spiced yoghurt with Indian sauce	
<b>Raita</b> ▼	48
Choice of Pudina / Boondi / Mixed Vegetables – Yoghurt flavored with cumin seeds	
<b>Fresh Yoghurt</b> ▼	38
Plain smooth natural yoghurt	

# 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

## Murgh Hussaini Biryani

Also known as Nawabi murgh biryani, chicken cooked with saffron, coriander leaves, rose water, and mint leaves in "Dum" slow cooking style

## Nizami Tarkari Biryani ▼

Garden fresh vegetables cooked with the finest aromatic basmati rice in "Dum" slow cooking style

## Saffron Pulao ▼

Saffron flavored basmati rice

## Jeera Pulao ▼

Cumin tempered basmati rice

## Peas Pulao ▼

Basmati rice dish made with garden fresh peas

## Steamed Basmati Rice ▼

188

168

138

62

62

62

52

# BREADS

## Tandoori Roti ▼

Whole wheat bread baked in tandoor

32

## Missi Roti ▼ ★

Bread made of gram flour, chopped onions and coriander

32

## Phulka ▼

Homestyle whole wheat bread made on flat top (Tawa)

32

## Pudina Paratha ▼

Paratha flavored with mint

38

## Laccha Paratha ▼

Layered wholewheat bread

38

## Garlic Naan ▼ ★

White flour bread with garlic

38

## Naan ▼

White Flour bread baked in tandoor

32

## Roomali ▼ ★

Paper thin bread cooked on a special hot plate

38

## Butter Naan

White flour bread baked in tandoor topped with butter

38

## Sun-dried Tomato Kulcha ▼

Stuffed bread with sun-dried tomatoes and potatoes

48

## Chilli Cheese Naan ▼

Stuffed bread with red chilli and cheese

48

## Spinach Cheese Naan ▼

Stuffed bread with spinach and cheese

48

## Kashmiri Naan ▼ ★

Stuffed bread with coconut, red cherries and raisins

48

## Aloo Kulcha ▼

Stuffed bread with spiced potatoes and fresh coriander leaves

48

## Amritsari Kulcha ▼ ★

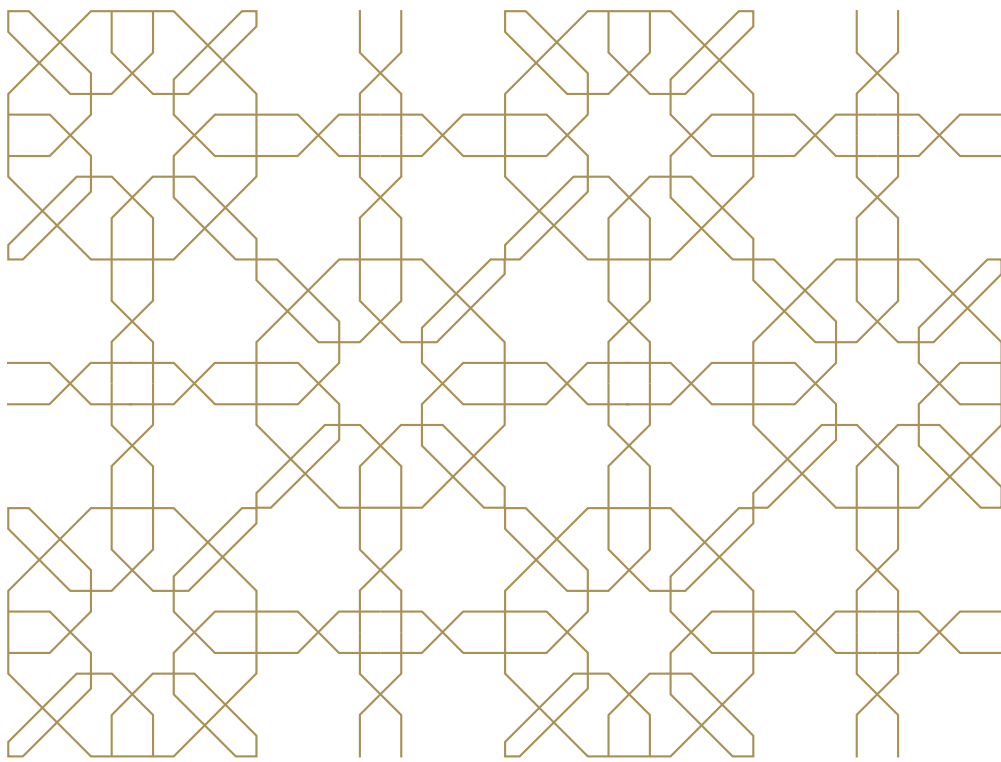
Stuffed bread with onions, potatoes, coriander and Kashmiri chilli

48

## Paneer Kulcha ▼

Stuffed bread with cottage cheese spiced with turmeric and fresh coriander

48



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