



BOMBAY DREAMS
INDIAN CUISINE

CHEF'S TASTING MENU

Amuse-Bouche

APPETIZER

Chukandar Ke Kebab

Beetroot soft patties cooked on tawa over a slow fire, served with mint chutney

Galouti Kebab

Greatest kebab from Lucknow, finely minced lamb cutlets pounded with floral aromas and subtle spices

Murgh Tikka Peshawari

Boneless chicken marinated in yoghurt, nutmeg, mace, gram flour and yellow chilli powder

MAINS

Alleppey Fish Curry

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

Murgh-E-Bahar

Boneless chicken pieces marinated in yoghurt and cooked to perfection

Paneer Khushrang

Cottage cheese and bell peppers cooked in gravy made with tomatoes, ginger, garlic and flavoured with fenugreek

ACCOMPANIMENTS

Dal Bombay

Black lentils slow cooked with traditional spices, butter and cream

Nizami Tarkari Biryani

Garden-fresh vegetables slow cooked with the finest aromatic basmati rice

SERVED WITH

Assorted breads from the clay oven
Ajwain paratha / Plain naan / Onion kulcha

DESSERTS

Gulab Jamun Brûlée

Amalgamation of Crème Brûlée and Gulab Jamun flavoured with cardamom and pistachio
or

Mango and Passion Fruit Sorbet

498 per person

plus 10% service charge

Minimum order for 2 persons