



BOMBAY BRASSERIE

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.

Our menu is a masterpiece, carefully crafted by the culinary pioneer and head of our signature restaurant, Farzannah Harris. She infuses each dish with bold, innovative flavours that draw inspiration from her own Cape Malay heritage and the signatures tastes of India. With her feminine touch, she creates a dining experience that is both worldly and familiar.



BOMBAY BRASSERIE



HOURS

Monday - Saturday
Bar: 16h00 - 22h30 | Dinner: 18h00 - 22h30

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.

CHILDREN'S POLICY


We welcome children over the age of 12.

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

On arrival The Mango Lassi

AMUSE BOUCHE

Dahi Puri **V** **G**

potato, semolina sphere, sweet yoghurt & tamarind chutney

Aloo Jackfruit Kofta **V**

crispy vermicelli kofta dressed in cape malay apricot chutney & sweetened yoghurt

STARTERS

Ambersari Tiger Prawns

masala marinated crisp prawns, lime peel, curry leaves

Adraki Lamb Chop

ginger masala, charred karoo lamb chop

Kasundi Chicken Fillet

marinated in a special blend & charred in tandoori

MAINS

Bo-Kaap Duck Moilee

slow cooked duck breast cooked in a malay infused curry sauce

Macchi Masala

linefish, south indian spiced sauce, tamarind, lemon leaf

Chicken Tikka Masala

fenugreek in silky tomato sauce infused with a secret blend of spices

Bombay signature dal tadka, naan basket, steamed saffron rice

DESSERT

Spice Mess **G**

gulab jamun, mango, cardamom meringue, passion fruit mousse, pistachio crumbs

R750 including a glass of bubbly on arrival

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

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VEGETARIAN SET MENU

EXPERIENCE

On arrival The Mango Lassi

AMUSE BOUCHE

Dahi Puri **V** **G**

potato, semolina sphere, sweet yoghurt & tamarind chutney

Aloo Jackfruit Kofta **V**

crispy vermicelli kofta dressed in cape malay apricot chutney & sweetened yoghurt

STARTERS

Reshmi Paneer Tikka **V**

homemade cottage cheese, special blend of spices & charred in tandoor

Bok Choy Patta Chaat **V**

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

Crispy Beguni **V**

battered, charred bengare chutney, chapati crisps, malay dressing

MAINS

Cape Wild Mushroom Chana **V**

creamy saffron coconut sauce, local wild mushrooms, toasted chana

Cauliflower Aloo Gobi Masala **V**

charred cauliflower, fenugreek in silky tomato sauce infused with a secret blend of spices

Paneer Kadhai **V**

cottage cheese, sweet bell peppers, tomato coriander emulsion

Bombay signature dal tadka, naan basket, steamed saffron rice

DESSERT

Spice Mess **G**

gulab jamun, mango, cardamom meringue, passion fruit mousse, pistachio crumbs

R750 including a glass of bubbly on arrival

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

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STARTER, CHAAT & TANDOOR

Aloo Jackfruit Kofta V

crispy vermicelli kofta dressed in cape
malay apricot chutney & sweetened
yoghurt

295

Ambersari Tiger Prawns SF

masala marinated crisp prawns,
lime peel, curry leaves

260

Adraki Lamb Chop

ginger masala, charred karoo lamb chop

240

Kusundi Chicken Fillet

marinated in a special blend
& charred in tandoori

170

Reshmi Paneer Tikka V

homemade cottage cheese, special
blend of spices & charred in tandoor

190

Bok Choy Patta Chaat V

chickpea flour coated bok choy,
coated in chutney of tamarind,
mint & sweet yoghurt

98

Crispy Beguni V

battered, charred bengare chutney,
chapati crisps, malay dressing

180

Chicken Tikka Masala Drumsticks

masala marinated, lemon zest,
coriander

150

Tandoori Duck Breast

special blend of spices
& tamarind marinated

170

V Vegetarian SF Seafood G Gluten N Nut

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MAIN COURSE

MEAT & POULTRY

Lamb Shank Breyani

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

380

Tandoori Lamb Rack

saffron mash & cherry masala sauce
& sweet carrots

330

Lamb Rogan Josh

braised lamb cubes cooked in aromatic
spices & saffron

295

Bo-Kaap Duck Moilee

slow cooked duck breast cooked in
malay infused curry sauce

270

Chicken Tikka Masala

fenugreek in silky tomato sauce infused
with a secret blend of spices

250

Murgh Makhani

chicken fillet, fenugreek in a mild
& creamy tomato sauce

220

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

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MAIN COURSE

PESCATARIAN

Goan Recheado Salmon 

coconut lime fried rice with
kerala region creamy curry sauce

356

Macchi Masala 

linefish, south indian spiced sauce,
tamarind, lemon leaf

270

Macchi Jhinga Masala 

prawns, south indian spiced sauce,
tamarind, lemon leaf

290

Cape Malay Crayfish Curry 

charred crayfish, curry leaf, crayfish
tomato infused bisque

295

 Vegetarian  Seafood  Gluten  Nut

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MAIN COURSE

VEGETARIAN

Cauliflower Aloo Gobi Masala V

charred cauliflower, fenugreek in silky tomato sauce infused with a secret blend of spices

180

Paneer Kadhai V

cottage cheese, sweet bell peppers, tomato coriander emulsion

195

Cape Wild Mushroom Chana V

creamy saffron coconut sauce, local wild mushrooms, toasted chana

295

Subz Sum Breyani V

slow cooked dum basmati rice, vegetables, saffron, cardamom, bay leaf, cinnamon

295

V Vegetarian SP Seafood G Gluten N Nut

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ACCOMPANIMENTS



SIDES

Steamed Basmati **V**
55

Coconut Lime Fried Rice **V**
55

Raita **V**
mint, boondi or cucumber
55

Kachumber Salad **V**
onion, chilli, toasted cumin
& lemon juice
55

Pickles **V**
mango, vegetable or chilli
55

BREAD

Plain Naan **G** 55

Butter Naan **G** 55

Garlic Naan **G** 55

Chilli & Olive Naan **G** 55

Fenugreek Butter Naan **G** 55

Spring Onion Kulcha **G** 55

Laccha Paratha **G** 55

Tandoori Roti **G** 55

Missi Roti 55

Naan Basket **G**
selection of 3 naan
120

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

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DESSERTS

Baked Mango Lassi Tart

coconut mousse & cape fresh berries

95

Spice Mess G

gulab jamun, mango, cardamom meringue,
passion fruit mousse, pistachio crumbs

95

Passion Fruit Baked Yoghurt

warm carrot halva cake with vanilla
bean ice cream

95

BOMBAY DESSERT TROLLEY

Chai Tea

Mango Lassi Tart

Gulab Jamun G

Carrot Halva Tea Cake

Jalebi

Rasgulla

Burfi

Chana Magaj G N

Nankhatai Cardamom Biscuits G

180 per person

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