



BOMBAY BRASSERIE

A TASTE OF INDIA WITH A CAPE TOWN TWIST

At Bombay Brasserie, dining isn't just a meal - it's an experience. Nestled in the heart of Taj Cape Town, this authentic dining gem blends authentic Indian flavours with a touch of Cape Malay magic, creating a feast for both the sense and the soul. From the aromatic embrace of Chicken Tikka Masala to the succulent perfection of Adraki Lamb Chops, each dish is a masterful balance of spices, textures, and tradition. Think rich, slow-cooked curries, fluffy naan fresh from the tandoor, and delicate desserts that end the night on a sweet note. The setting? A contemporary space where heritage charm meets modern elegance, making every meal feel like a special occasion. Whether you're a seasoned spice enthusiast or a newcomer to contemporary Indian cuisine, Bombay Brasserie promises an unforgettable journey - one sumptuous bite at a time.





BOMBAY BRASSERIE

HOURS

Monday - Sunday

Bar:

16h00 - 22h30

Dinner:

Seating 1: 17h00 - 19h00

Seating 2: 19h30 - 22h30

DRESS CODE

Smart Casual.

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 6.


ALLERGIES

Please speak to your server for any allergy related queries.

We have indicated V - Vegetarian / SF - Seafood /
G - Gluten / N - Nut / D - Dairy / E - Egg / F - Fish
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.



EXPERIENCE SET MENU

NON-VEGETARIAN

AMUSE BOUCHE

Dahi Puri

potato, semolina sphere, sweet yoghurt
& tamarind chutney

STARTERS

Tandoori Lahsooni Prawns **SF**

bay prawns, garlic-lime emulsion, chargrilled in tandoor

Tandoori Chicken Tikka **D**

tandoor roasted chicken, chaat masala, mint chutney

Adraki Lamb Chop **D**

charred Karoo lamb chop, dry ginger & spices

SORBET

MAINS

Lamb Rogan Josh

braised lamb cubes cooked in aromatic spices

Bombay Brasserie Butter Chicken **D N**

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

Dal Makhani **D**

black lentil simmered overnight in authentic spices

Saffron Rice

Assorted Indian Bread Basket

DESSERT

Spice Mess **G**

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

R685 per person

D Dairy **E** Egg **G** Gluten **N** Nut **F** Fish **SF** Shellfish

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EXPERIENCE SET MENU

VEGETARIAN

AMUSE BOUCHE

Dahi Puri

potato, semolina sphere, sweet yoghurt
& tamarind chutney

STARTERS

Sarson Ke Phool **D**

broccoli florettes marinated & cooked in tandoor

Truffle Hara Bhara Kebab **D**

spinach, roasted chickpeas, spices, truffle

Tandoori Paneer Tikka **D**

tandoor roasted homemade cottage cheese,
chaat masala, mint chutney

SORBET

MAINS

Aloo Gobi Masala

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

Paneer Kadhai **D**

cottage cheese, sweet bell peppers, tomato
coriander emulsion

Dal Makhani **D**

black lentil simmered overnight in authentic spices

Saffron Rice

Assorted Indian Bread Basket

DESSERT

Spice Mess **G**

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

R685 per person

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STARTER, CHAAT & TANDOOR

NON-VEGETARIAN

Masala Squids

squid rings, chickpea flour crispy,
chaat masala

250

Chicken Pakora

chicken cubed, chickpea flour, deep fried
with authentic special spices

250

Tandoori Chicken Tikka D

tandoor roasted chicken, chaat masala,
mint chutney

320

Adraki Lamb Chop D

charred Karoo lamb chop, dry ginger & spices

375

Lamb Seekh Kebab E

minced lamb, onions, spices, herbs

330

Tandoori Lahsooni Prawns SF

bay prawns, garlic-lime emulsion,
chargrilled in tandoor

400

Tandoori Salmon D F

chargrilled Norwegian salmon, Indian spices

375

Crispy Malabari Fish D G F

kingclip fish, curried spices, crispy fried

300

Mixed Tandoori Non-Vegetarian Platter E D SF

adraki lamb chops, tandoori chicken tikka,
prawn garlic, crispy malabari fish

Platter for 2 - **650**

Platter for 4 - **1300**

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STARTER, CHAAT & TANDOOR

VEGETARIAN

Bombay Chaat Tasting Plate D G

sweet, sour & savoury street snacks of Bombay
dahi puri (3 pcs) & pani puri (3 pcs)

110

Sarson Ke Phool D

broccoli florettes marinated & cooked in tandoor

195

Truffle Hara Bhara Kebab D

spinach, roasted chickpeas, spices, truffle

195

Tandoori Paneer Tikka D

tandoor roasted homemade cottage cheese,
chaat masala & mint chutney

195

Avocado & Baby Corn Sixty-Five

crispy baby corn, Indian spices, avocado.

280

Bhuna Shakarkand & Singhaba Kebab

mince, sweet potatoes & water chestnuts

175

Mixed Tandoori Vegetarian Kebab Platter D

tandoori panner tikka, avocado baby corn sixty-five,
sarson ke phool, hara bhara kebab

Platter for 2 - **420**

Platter for 4 - **840**

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MAIN COURSE

NON-VEGETARIAN

Lucknow Ki Lamb Biryani

cubed lamb, basmati, Indian spices, raita

360

Lamb Rogan Josh

lamb cube, kashmiri red chilli, Indian spices, braised
lamb cubes cooked in aromatic spices & saffron

370

Bombay Brasserie Butter Chicken D N

tandoori chicken, creamy tomato gravy,
fenugreek drizzle

290

Chicken Tikka Masala D

tandoori chicken in silky tomato sauce infused
with blend of spices

325

Kerala Alleppey Fish Curry F

kingclip fish, raw mango, coconut & shallots

Fish - 325

Prawn - 370

Chicken Madras

chicken simmered in green & dried chilli,
tamarind & coconut

275

Hyderabadi Chicken Parda Biryani D G N

slow cooked dum chicken, basmati rice, fried onion,
mint leaves & saffron pistils served with peanut
& sesame gravy

320

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MAIN COURSE

VEGETARIAN

Paneer Kadhai D

cottage cheese, bell peppers, tomato
& coriander emulsion

220

Palak Paneer D

cottage cheese, tempered creamy spinach
& garam masala

235

Baingan Bharta

grilled eggplant, onion, tomato, Indian spices

220

Achari Chana Masala

chickpeas, tomato, pickle served with sirka
pyaz & tamarind relish

225

Adraki Aloo Gobhi

tempered cauliflower, potatoes & dry spices

230

Dal Tadka

tempered yellow lentil, cumin & spices

210

Dal Makhani D

Bombay Brasserie signature black lentil
simmered overnight in authentic recipe

215

Hydrabardi Vegetable Parda Biryani

slow cooked vegetables, basmati rice, fried onion,
mint leaves & saffron pistils served with
peanut & sesame gravy

265

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ACCOMPANIMENTS

SIDES

Steamed Basmati Rice **D**
70

Jeera Pulao **D**
cumin scented basmati rice
70

Raita **D**
mint, boondi, or cucumber
70

Indian Green Salad
onions, tomatoes, carrot, green chilli, lemon
70

Assorted Papadum
70

INDIAN BREAD

Plain Naan **D G** 70

Butter Naan **D G** 70

Garlic Naan **D G** 70

Chilli & Olive Naan **D G** 70

Fenugreek Butter Naan **D G** 70

Spring Onion Kulcha **D G** 70

Laccha Paratha **D G** 70

Tandoori Roti **D G** 70

Missi Roti **D G** 70

Indian Bread Basket **D G**
selection of 3 breads
165

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DESSERT

Warm Gulab Jamun **D N**

pistachio & almond crème anglaise

120

Malai Kulfi Falooda **D N**

rose scented sweetened vermicelli noodles,
homemade ice cream

120

Masala Chai Crème Brûlée **D N**

ginger, cinnamon & black tea crème brûlée

125

Moong Dal Halwa **D**

Indian delicacy of slow cooked milk,
lentil with saffron

120

Gluten Free Dark Chocolate Passion Fruit Entremets

gluten free / sugar free / vegan

145

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