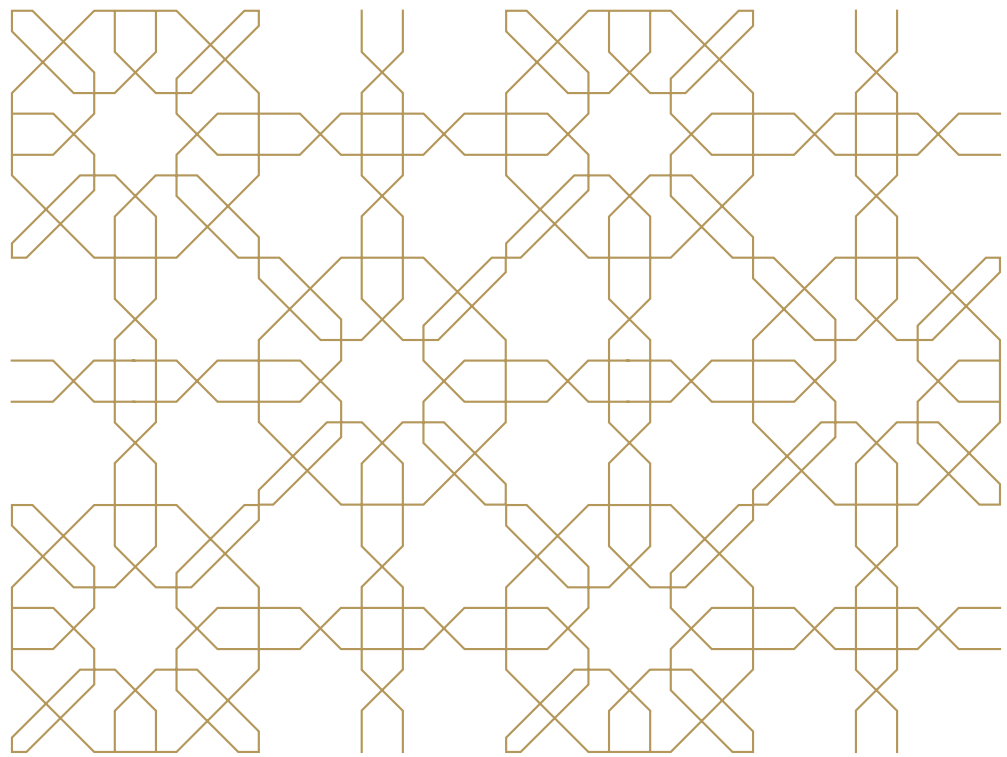


BOMBAY DREAMS
INDIAN CUISINE



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.



MASTER STROKES

- ✓ **Paneer Tikka Peeli Mirch** 128
Tangy cottage cheese chunks stuffed with tomato sauce marinated in yoghurt and baked in the tandoor
- ✓ **Aloo Aur Meethe Aloo Ki Chat** 72
An exciting combination of potato and sweet potato tossed in tamarind and yoghurt
- ✓ **Kurkure Khumb** 128
Bell pepper and cottage cheese filled button mushrooms, deep fried, served with tomato chutney
- Tandoori Seabass** 188
Sea bass in a marinade of spices and yoghurt, grilled in the tandoor
- Porcha Yera Jheenga** 132
Spicy prawns marinated in garlic, mustard seeds, curry leaves in spicy red sauce
- Murgh Aur Hare Pyaz Ki Shammi** 88
Minced chicken patties flavored with fragrant herbs and spices
- Murgh Tikka Methi Malai** 138
Creamy boneless chicken kebabs flavored with burnt garlic and fenugreek
- Adrakh Ke Panje** 228
Lamb chops marinated in yoghurt, nutmeg, cinnamon and ginger
- Shahi Galouti Kabab** 128
Arguably the greatest kebab from Lucknow. Finely pounded lamb kebabs with floral aromas and subtle spices
- Handi Murgh** 128
Slow cooked chicken in aromatic juices with traditional spices and herbs
- Kadhai Gosht Kali Mirch** 138
Boneless lamb marinated in yoghurt and crushed peppercorns cooked in a “Handi”
- Lukhnowi Gosht Biryani** 148
Famous delicacy also known as “Pukka” Biryani where the rice and lamb are cooked separately with traditional herbs & spices and then layered
- Murgh Hussaini Biryani** 138
Also known as Nawabi murgh biryani, chicken cooked along with saffron, coriander leaves, rose water, and mint leaves using “DUM” slow cooking style
- ✓ **Mirch Baingan Ka Salan** 98
A piquant Hyderabadi delicacy of baby eggplants and red chilies simmered in gravy of almonds and peanuts
- ✓ **Dal Bombay** 88
A famously rich and creamy Indian lentil creation also known as Dal Makhni





FIRST IMPRESSIONS

Porcha Yera Jheenga	132
Spicy prawns marinated in garlic, mustard seeds and curry leaves in spicy red sauce	
Fish Koliwada	98
Batter fried sole fillets marinated in mild spices and finished with lemon juice	
Murgh Chaat	88
Tandoori shredded chicken tikka salad tossed, in tangy raw mango chutney with tomatoes and bell peppers	
Aatishi Champ	128
Succulent lamb chops marinated with raw papaya and char-grilled to perfection	
✓ 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	
✓ Palak Patta Chaat	68
“Chaat with a twist” Gram flour coated spinach, ginger and chilli moong, sweet chutney and yoghurt	
✓ Kurkure Khumb	128
Bell pepper and cottage cheese filled button mushrooms, deep fried, served with tomato chutney	
✓ Bombay Chaat	58
Tangy chickpea and potato relish spiced with tamarind chutney and fresh yoghurt	
✓ Aloo Aur Meethe Aloo Ki Chat	72
An exciting combination of potato and sweet potato tossed in tamarind and yoghurt	
✓ Vegetable Samosa	52
Puff pastry with a savory filling of spiced potatoes, onions, peas and coriander	

TAWA

Tawa Masala Sea Bass	138
Seabass in a marinade of spices, fresh herbs and finished on Tawa	
Tawa Machli	98
Pan seared sole fillet marinated with turmeric, freshly ground black pepper and lime juice	
Murgh Aur Hare Pyaz ki Shammi	88
Minced chicken patties flavored with fragrant herbs and spices	
Shahi Galouti Kebab	128
Arguably the greatest kebab from Lucknow. Finely pounded lamb kebabs with floral aromas and subtle spices	
Lagan Ki Boti	112
Tender chunks of lamb marinated in saffron and mace cooked on a Lagan and finished on a Tawa	
✓ Chowk Ki Tikki	68
Potato patties cooked on a Tawa over a slow fire and served with mint and tamarind sauce	
✓ Bhutte Matar Ki Shammi	68
Green peas and corn cutlets, griddle fried, served with coriander and mint chutney	





TANDOOR

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

Vegetarian	148
Bhatti Ka Paneer / Makhane Ki Seekh / Sarson Ke Phool / Aloo Nazakat	
Non Vegetarian	228
Tandoori Nisha / Fish Tikka / Murg Tikka Peshawari / Tandoori chicken / Raunak-E-Seekh / Aatishi Champ	
Tandoori Seabass	188
Sea bass in a marinade of spices and yoghurt, grilled in the tandoor	
Panipat Fish Tikka	168
Chunks of mackerel marinated in yoghurt and cinnamon and then char grilled to perfection	
Tandoori Nisha	78/pc
Jumbo prawns marinated in lemon juice, yoghurt, freshly ground pan roasted spices and grilled to perfection	
Murgh Tikka Methi Malai	138
Creamy boneless chicken kebabs flavored with burnt Garlic and fenugreek	
Murgh Tikka Peshawari	132
Boneless cubes of chicken marinated in yoghurt and mace with hints of nutmeg cooked to perfection in Tandoor	
Tandoori Murgh Tikka	128
Boneless cubes of chicken marinated in aromatic spices and char grilled to perfection	
Tandoori Murgh	Half 108 / Full 178
Succulent corn fed, spring chicken, steeped in a gentle marinade and grilled in a Tandoor	
Tandoori Boti Kebab	168
Tender and juicy chunks of lamb marinated with traditional spices and raw papaya paste, cooked in tandoor	
Adrakh Ke Panje	228
Lamb chops marinated in yoghurt, nutmeg, cinnamon and ginger	
Raunak-E-Seekh	162
Mince of lamb flavored with nutmeg and fresh aromatic herbs	
Raan-E-Dream	388
Spring lamb leg marinated in yoghurt and fragrant spices, slow cooked in the Tandoor to perfection (By advance order)	
✓ Bhatti Ka Paneer	128
Creamy cottage cheese with aniseed and pounded red chili	
✓ Makhane Ki Seekh	98
Mince of lotus seeds and fresh vegetable on a skewer	
✓ Aloo Nazakat	108
Stuff and marinated potatoes with an amazing blend of herbs and masala, grilled to perfection	
✓ Sarson Ke Phool	118
Tandoori broccoli and cauliflower immersed in a marinade of mustard seeds and spices served with mint chutney	
✓ Paneer Tikka Peeli Mirch	128
Cottage cheese chunks stuffed with tomato sauce marinated in yoghurt and baked in the tandoor	





MAINS

Jheenga Dum Nisha	178
Fresh prawns simmered in a sesame seed sauce flavored with cinnamon and saffron	
Hare Masale Ka Jheenga	178
Fresh prawns cooked and simmered in thick green gravy of pureed mint, coriander and spices	
Mahi Sunehri	158
Chunks of mackerel cooked with assorted peppers and freshly ground garlic in an aromatic gravy	
Rogan Josh	142
Juicy lamb chunks cooked in onion and red pepper sauce – a famous Kashmiri delicacy	
Kadhai Gosht Kali Mirch	138
Boneless lamb marinated in yoghurt and crushed peppercorns cooked in a “Handi”	
Murgh Korma Awadhi	128
Legendry Mughalai delicacy, braised chicken with yoghurt and a combination of spices incorporated to make a savory sauce	
Handi Murgh	128
Slow cooked chicken in aromatic juices with traditional spices and herbs	
✓ Paneer Kachi Mirch Aur Hara Pyaz	98
Home made cottage cheese chunks simmered in a tomato and lotus seed gravy	
✓ Mirch Baingan Ka Salan	98
A piquant Hyderabadi delicacy of baby eggplants and red chilies simmered in gravy of almonds and peanuts	
✓ Chatpati Gobhi	88
Cauliflower gently cooked with tomatoes and coriander, spiced with green chilies	
✓ Dal Bombay	88
A famously rich and creamy Indian lentil creation also known as Dal makhni	
✓ Aloo Dhaniyawale	88
Fresh coriander and potatoes flavored with carom seeds and herbs	
✓ Laccha Palak Baby corn	88
Fresh spinach with baby corn cooked with cumin and garlic, finished with cream	
✓ Khumb Khushk Jaika	88
Button mushrooms cooked over slow fire in a dry, aromatic thick gravy	
✓ Chaunke Hare Matar	78
Fresh green peas tempered with cumin seeds and coriander	





ALL TIME FAVORITES ñ BOMBAY DREAMS ì THE CLASSIC SELECTION î

Malai Jheenga Curry	168
Fresh prawns cooked in a rich creamy sauce	
Goan Fish Curry	148
Traditional fish delicacy cooked in hot piquant coconut sauce	
Chicken Tikka Lababdar	138
Chicken tikka simmered in onion and tomato gravy	
Chicken Vindaloo	128
A Goan specialty, chicken cooked in hot chili fiery sauce	
Lamb Shahi Korma	138
Lamb cooked with cashew nut and poppy seed gravy	
✓ Paneer Makhni	98
Home made cottage cheese chunks simmered in tomato gravy with fenugreek leaves	
✓ Palak Paneer	98
Home made cottage cheese chunks and spinach, flavored with cumin and garlic	
✓ Dum Aloo Kashmiri	98
Stuffed potatoes in a rich mild gravy, made using a traditional slow cooking technique	
✓ Baingan Bharta	88
Tandoori roasted eggplant, mashed and cooked with onions, tomatoes and garlic	
✓ Bhindi Pyaaz Masala	82
Okra tossed with fresh green onions, tomatoes and ginger	
✓ Dal Tadka	82
Yellow lentils tempered home style	

RELISH

Dahi Bhalla	58
Lentil dumplings in spiced yoghurt with Indian sauce	
Raita	42
Choice of Pudina / Boondi / Mix Vegetable – Yoghurt flavored with cumin seeds	
Fresh Yoghurt	36
Plain smooth natural yoghurt	





BASMATI SELECTION

Lukhnowi Gosht Biryani	148
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	138
Also known as Nawabi murgh biryani, chicken cooked along with saffron, coriander leaves, rose water, and mint leaves using “DUM” slow cooking style	
Nizami Tarkari Biryani	128
Garden fresh vegetables cooked with the finest aromatic basmati rice using the technique “DUM”	
Saffron Pulao	52
Saffron flavored Basmati rice	
Jeera pulao	58
Cumin flavored Basmati rice	
Peas Pulao	58
Basmati rice dish made with garden fresh peas	
Steamed Basmati Rice	42

BREAD

Tandoori Roti	24
Wholewheat bread baked in Tandoor	
Misi Roti	28
Bread made of gram flour, chopped onions and coriander	
Phulka	24
Home style wholewheat bread made on flat top (Tawa)	
Pudina Parantha	32
Paratha flavored with mint	
Laccha Parantha	32
Layered wholewheat bread	
Garlic Nan	28
White flour bread with garlic	
Plain Nan	26
White Flour bread baked in Tandoor	
Bharwa Kulcha	32
Stuffed bread baked in Tandoor (Cottage cheese / Potato / Amritsari)	
Roomali	32
Paper thin bread cooked on a special hot plate	

