



BOMBAY DREAMS
INDIAN CUISINE

VALENTINE'S DAY
14TH FEBRUARY 2019

SHARING MENU

WELCOME DRINK

Glass of Prosecco

AMUSE BOUCHE

STARTERS

- Bombay Dal Vada** Lentil dumplings stuffed with beetroot and mint, served with tomato chutney
Ajwaini Fish Tikka Chunks of mackerel marinated in yoghurt and carom seeds, chargrilled to perfection
Tandoori Malai Chicken Succulent chargrilled spring chicken steeped in a marinade of yoghurt, cheese and cardamom

MAINS

- Butter Chicken** Boneless chicken in a smooth gravy of butter, cream and puréed tomatoes
Handi Gosht Succulent lamb pieces cooked with traditional spices in an aromatic gravy
Hare Masala ka Paneer Homemade cottage cheese cooked with whole and ground spices, spinach and fresh herbs
Dal Makhni Slow-cooked black lentils, flavoured with butter and fresh cream
Subz Kolhapuri Seasonal fresh vegetables sautéed with fresh herbs and whole spices
Saffron Pulao Finest Indian basmati rice flavoured with saffron
Cucumber Raita Freshly made yoghurt with grated fresh cucumber and roasted cumin seeds
Breads Please ask for your favourites: garlic nan, nan, onion kulcha

DESSERTS

- Dil-E-jamun** Condensed milk dumplings flavoured with cardamom syrup

\$388 per person +10% service charge