



**BOMBAY DREAMS**  
INDIAN CUISINE

**5 STAR VEGETARIAN IMMUNITY FEAST MENU**

(Turmeric, Fresh Garlic, Ginger, Black Pepper and Honey)

**REMEDY STARTS NOW**

**TURMERIC CARROT SOUP** Carrot soup flavoured with fresh turmeric and ginger

**BEETROOT KEBAB** Beetroot and cheese kebab

**CINNAMON KEBAB** Vegetable kebabs flavoured with cinnamon, traditional spices and herbs

**SPICE UP YOUR MAINS**

**PANEER MIRCH KA SALAN** Cottage cheese cooked with peppers, tempered with mustard seeds, spices and herbs

**CHATPATI GOBHI** Cauliflower florets blanched in fresh turmeric and sautéed with ginger, black pepper, garlic and coriander

**LET'S ADD MORE**

**DAL TADKA** Yellow lentils tempered with cumin seeds, coriander cooked home style

**SUBZ KALONGI** Seasonal fresh mix vegetables pan sautéed with fresh onions, tomatoes, ginger, garlic and black onion seeds (Kalongi)

**MIX VEGETABLE SALAD** Zucchini, asparagus, mix mushrooms, greens, roasted cumin powder and cinnamon

**TURMERIC PULAO** Basmati rice flavoured with turmeric and saffron

**GARLIC NAAN** or ask for your favourite

**LIGHT FINISH**

**FRESH FRUITS**

**TURMERIC LATTE** with honey

**\$328** per person

Hand Crafted Cocktail (Add \$70)

Turmeric Sour - Whisky, fresh turmeric, lemon juice and ginger

+10% service charge