# Sample weekend brunch menu

Ever since 1982, when we first opened our doors, Bombay Brasserie has been an iconic restaurant destination, famed for its authentic, eclectic Bombay and Indian cuisine. From Mumbai street food delicacies to scrumptious desserts for you to enjoy at our serene setting.

## **Menu**

## **Appetisers**

Coin papads with mango chutney & mixed pickles

Mint & cucumber raita cumin, chilli & pepper infused yogurt with mint and cucumber D

## Moong dal wada Chaat

mini lentil dumplings with gram flour straws, chutneys of tamarind, mint & sweet yogurt. D  $\mathsf{G}$ 

### **Starters**

#### Kasoori Murgh Tikka

a rich, creamy chicken flavored with fresh ground pepper and dry fenugreek leaves & cooked to perfection in a tandoor D

## Stuffed corn potato croquette

with mint sauce G

## herb crusted firsh

coated with herb infused crispy breadcrumbs, and lemon zest. G F

#### Bhel puri

a very popular Mumbai street food made with puffed rice, chaat chutneys, thinly sliced vegetables and gram flour straws G N

#### Pani Puri

crisp fried dough balls (puri) stuffed with potatoes, sprouts topped with sweet & spicy chutneys & spicy tangy water mixture to top up  ${\sf G}$ 

### **Main courses**

#### Laal maas

rajasthani lamb curry cooked in a variety of masalas with a burst of red chillies D

### Kadhai chicken

juicy chicken chunks simmered in a spicy broth of tomatoes, chillies, onion and host of spices D

#### Prawn moilee

delicious south-Indiancurry, packed with juicy prawns and tempered with coconut milk C

#### kai kari khorma

a stew of assorted veggies simmered in a thick spicy coconut based gravy N

#### Ururai varuval

baby potatoes pan roasted with chilli, garlic & spices

#### babycorn chilli fry

spiced batter coated babycorn, tossed with ginger & curry leaves D

#### Achari Pulao

Pickle spiced rice is a brilliant twist in bringing out the pickle flavour in the rice D

### Channa dal tadka

Split chickpeas tempered with mustard cumin & garlic MUS

#### Assorted breads G D

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## **Desserts**

### Gulab jamun

made with flour, milk solids & soaked on rose sugar syrup  $\;D\;N\;G\;$ 

### saffron phirnee

a popular north indian creamy pudding made with rice, milk and sugar, and infused with rich saffron D N

#### Guavava kulfi

a traditional Indian ice-cream made with evaporated milk and refreshing pink guava D

#### peacan nut cake

homemade cake with a wonderful texture and flavour, with a little crunch of pecan  $\mathsf{NUTS}\ \mathsf{D}\ \mathsf{N}$ 

Masala chai

Or

Coffee