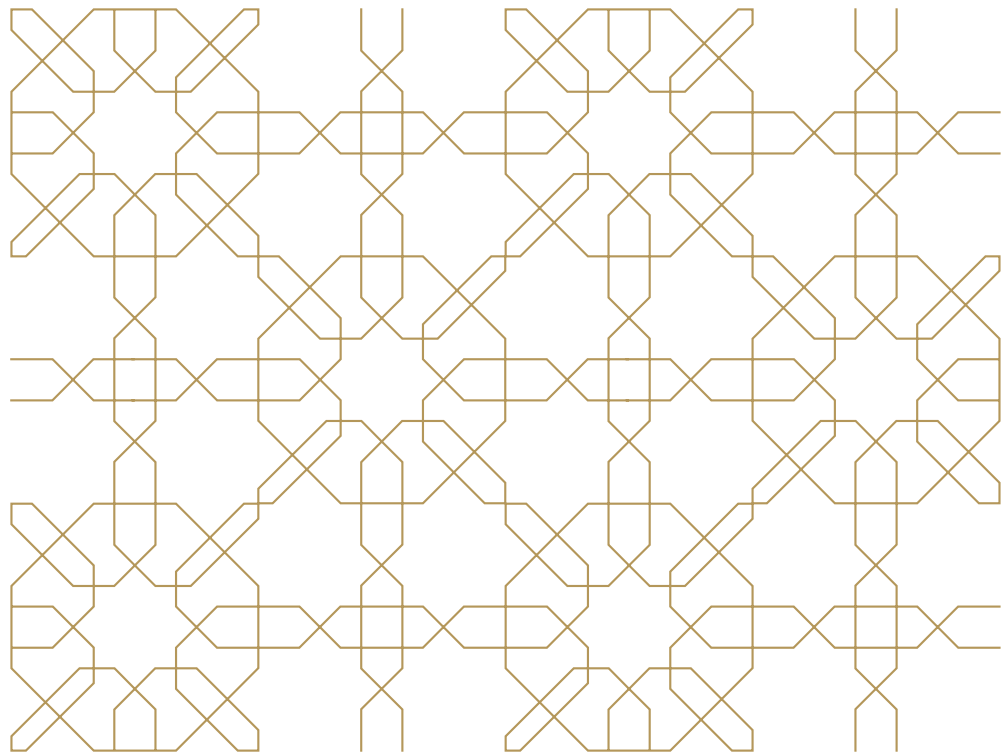


# BOMBAY DREAMS

INDIAN CUISINE



# A TRADITION IS REBORN

**C**olourful, 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.



Michelin guide  
The Bib Gourmand  
since 2010



Certificate of excellence, first choice in  
Indian cuisine over 10000+ restaurants



## MASTER STROKES

Tandoori Seabass	198
Sea bass in a marinade of spices and yoghurt, grilled in the tandoor	
Porcha Yera Jheenga	148
Spicy prawns marinated in garlic, mustard seeds, curry leaves in spicy red sauce	
Murgh Aur Hare Pyaz Ki Shammi	98
Minced chicken patties flavored with fragrant herbs and spices	
Murgh Tikka Methi Malai ★	148
Creamy boneless chicken kebabs flavored with burnt garlic and fenugreek	
Adrakh Ke Panje ★	258
Lamb chops marinated in yoghurt, nutmeg, cinnamon and ginger	
Shahi Galouti Kabab	138
Arguably the greatest kebab from Lucknow. Finely pounded lamb kebabs with floral aromas and subtle spices	
Kache Keeme Ke Kebab	138
Minced lamb cutlets spiced with nutmeg, mace, ginger and coriander slow-cooked to perfection	
✓ Paneer Tikka Peeli Mirch	128
Cottage cheese stuffed with home made tomato chutney, ginger, chilli, marinated in yoghurt and then baked in Tandoor	
✓ Aloo Aur Meethe Aloo Ki Chat	78
An exciting combination of potato and sweet potato tossed in tamarind sauce and spices	
✓ Kurkure Khumb ★	138
Bell pepper and cottage cheese filled button mushrooms, deep fried, served with tomato chutney	
Kabuli Chana Chat	78
Chickpeas batter fried with bell peppers, ginger, tamarind sauce, sweet yoghurt	
Handi Murgh	138
Slow cooked chicken in aromatic juices with traditional spices and herbs	
Raan-E-Dream ★	398
Spring lamb leg marinated in yoghurt and fragrant spices, slow cooked in the Tandoor to perfection (By advance order)	
Dudhiya Murgh Tikka ★	148
Boneless chicken breast pieces marinated in yoghurt, cashew nut paste, garlic and cream	
Murgh Makhan Palak ★	148
Chicken tikka simmered in the traditional makhni gravy with fresh spinach, butter and cream	
Kadhai Gosht Kali Mirch ★	148
Boneless lamb cooked with whole spices, onions, tomatoes, bell peppers, crushed peppercorns in “Handi”	
Nalli Gosht Korma ★	158
Lamb shank slow cooked in a gravy of onions, traditional spices flavoured with saffron and mace	
✓ Mirch Baingan Ka Salan	108
A piquant Hyderabadi delicacy of baby eggplants and red chilies simmered in gravy of almonds and peanuts	
✓ Dal Bombay ★	98
A famously rich and creamy Indian lentil creation also known as Dal Makhni	
Subz Kalongi ★	88
Mixed vegetables cooked in our masala gravy flavoured with black cumin seeds	
Lukhnowi Gosht Biryani ★	168
Famous delicacy also known as “Pukka” Biryani where the rice and lamb are cooked separately with traditional herbs & spices and then layered	



## FIRST IMPRESSIONS

Porcha Yera Jheenga	148
Spicy prawns marinated in garlic, mustard seeds and curry leaves in spicy red sauce	
Bombay Chilgoza Prawns ★	148
Fresh prawns marinated with ginger, garlic, coriander and pine nuts, deep fried	
Fish Koliwada	108
Batter fried sole fillets marinated in mild spices and finished with lemon juice	
Murgh Chaat ★	98
Tandoori shredded chicken tikka salad, tossed in tamarind sauce, cucumber, onions and tomatoes	
Kache Keeme Ke Kebab ★	138
Minced lamb cutlets spiced with nutmeg, mace, ginger and coriander slow-cooked to perfection	
✓ Kurkure Khumb ★	138
Bell pepper and cottage cheese filled button mushrooms, deep fried, served with tomato chutney	
✓ Palak Patta Chaat	78
“Chaat with a twist” Gram flour coated spinach, ginger and chilli moong, sweet chutney and yoghurt	
✓ Bombay Chaat	78
Tangy chickpea and potato relish spiced with tamarind chutney and fresh yoghurt	
✓ Vegetable Samosa ★	58
Puff pastry with a savoury filling of spices potatoes, peas and coriander served with tamarind chutney	
✓ Aloo Aur Meethe Aloo Ki Chat	78
An exciting combination of potato and sweet potato tossed in tamarind sauce and spices	
✓ Kabuli Chana Chat	78
Chickpeas batter fried with bell peppers, ginger, tamarind sauce, sweet yoghurt	
✓ 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	

## TAWA

Tawa Masala Sea Bass ★	148
Seabass in a marinade of spices, fresh herbs and finished on Tawa	
Tawa Machli	108
Pan seared sole fillet marinated with turmeric, freshly ground black pepper and lime juice	
Murgh Aur Hare Pyaz ki Shammi	98
Minced chicken patties flavored with fragrant herbs and spices	
Shahi Galouti Kebab	138
Arguably the greatest kebab from Lucknow. Finely pounded lamb kebabs with floral aromas and subtle spices	
Lagan Ki Boti ★	122
Tender chunks of lamb marinated in saffron and mace cooked on a Lagan and finished on a Tawa	
✓ Chowk Ki Tikki ★	78
Potato patties cooked on a Tawa over a slow fire and served with mint and tamarind sauce	
✓ Bhutte Matar Ki Shammi	78
Green peas and corn cutlets, griddle fried, served with coriander and mint chutney	





## TANDOOR

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

✓ Vegetarian		158
Bhatti Ka Paneer/ Sarson Ke Phool/ Bhutte Ki Seekh/ Tandoori Lachele Aloo		
Non Vegetarian ★		228
Tandoori Nisha/ Fish Tikka/ Murgh Tikka Peshawari/ Tandoori Chicken/ Boti Kebab/ Raunak-E-Seekh		
Tandoori Nisha ★		88/pc
Jumbo prawns marinated in lemon juice, yoghurt, freshly ground pan roasted spices and grilled to perfection		
Tandoori Seabass		198
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		
Murgh Tikka Methi Malai ★		148
Creamy boneless chicken kebabs flavored with burnt Garlic and fenugreek		
Murgh Tikka Peshawari		148
Boneless cubes of chicken marinated in yoghurt and mace with hints of nutmeg cooked to perfection in Tandoor		
Tandoori Murgh Tikka		138
Boneless cubes of chicken marinated in aromatic spices and char grilled to perfection		
Tandoori Murgh	Half 118 / Full 188	
Succulent corn fed, spring chicken, steeped in a gentle marinade and grilled in a Tandoor		
Dudhiya Murgh Tikka ★		148
Boneless chicken breast pieces marinated in yoghurt, cashew nut paste, garlic and cream		
Tandoori Boti Kebab		178
Tender boneless pieces of lamb marinated in yoghurt, traditional spices, cashew nut and brown onion paste		
Adrakh Ke Panje ★		258
Lamb chops marinated in yoghurt, nutmeg, cinnamon and ginger		
Raunak-E-Seekh		172
Mince of lamb flavored with nutmeg and fresh aromatic herbs		
Raan-E-Dream ★		398
Spring lamb leg marinated in yoghurt and fragrant spices, slow cooked in the Tandoor to perfection (By advance order)		
✓ Bhatti Ka Paneer		138
Creamy cottage cheese with aniseed and pounded red chili		
✓ Paneer Bhutte Ki Seekh		128
Minced kebab made of cottage cheese, corn flavoured with ginger, nutmeg, mace, traditional spices and herbs		
✓ Tandoori Lachele Aloo ★		118
Potatoes stuffed with green peas, ginger, green chilli and pomegranate seeds		
✓ 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 stuffed with home made tomato chutney, ginger, chilli, marinated in yoghurt and then baked in Tandoor		





## MAINS

<b>Jheenga Dum Nisha</b>	178
Fresh prawns simmered in sesame and coconut sauce flavoured with cinnamon and saffron	
<b>Hare Masale Ka Jheenga</b>	178
Fresh prawns cooked and simmered in thick green gravy of pureed mint, coriander and spices	
<b>Mahi Sunehri</b>	168
Fresh sole fillet cooked with ginger, coriander, turmeric, cumin and freshly ground garlic	
<b>Jalandhari Murgh</b>	138
Boneless chicken cooked in a smooth gravy of tomatoes and onions, flavoured with cinnamon	
<b>Murgh Makhan Palak ★</b>	148
Chicken tikka simmered in the traditional makhni gravy with fresh spinach, butter and cream	
<b>Murgh Korma Awadhi</b>	138
Legendary Mughlai delicacy, boneless chicken with nutmeg, mace and a combination of spices to make smooth savoury curry	
<b>Handi Murgh</b>	138
Slow cooked chicken in aromatic juices with traditional spices and herbs	
<b>Rogan Josh ★</b>	158
Juicy lamb chunks cooked in onion and red pepper sauce – a famous Kashmiri delicacy	
<b>Kadhai Gosht Kali Mirch</b>	148
Boneless lamb cooked with whole spices, onions, tomatoes, bell peppers, crushed peppercorns in “Handi”	
<b>Nalli Gosht Korma ★</b>	158
Lamb shank slow cooked in a gravy of onions, traditional spices flavoured with saffron and mace	
🍷 <b>Paneer Kachi Mirch Aur Hara Pyaz ★</b>	108
Home made cottage cheese simmered in an onion, tomato gravy with spring onions and assorted bell peppers	
🍷 <b>Mirch Baingan Ka Salan</b>	108
A piquant Hyderabadi delicacy of baby eggplants and green chilli peppers in a gravy of mustard seeds, curry leaves and whole red chilli	
🍷 <b>Chatpati Gobhi</b>	88
Cauliflower gently cooked with tomatoes and coriander, spiced with green chilies	
🍷 <b>Dal Bombay ★</b>	98
A famously rich and creamy Indian lentil creation also known as Dal makhni	
🍷 <b>Aloo Dhaniyawale</b>	88
Potatoes sautéed with coriander seeds, cumin, whole spices, fresh coriander and ginger	
🍷 <b>Laccha Palak Baby corn</b>	88
Fresh spinach with baby corn cooked with cumin and garlic, finished with cream	
🍷 <b>Khumb Khushk Jaika</b>	88
Fresh button mushrooms cooked with onion, tomato, fresh coriander and traditional spices	
🍷 <b>Chaunke Hare Matar</b>	78
Fresh green peas tempered with cumin seeds and coriander	
🍷 <b>Subz Kalongi ★</b>	88
Mixed vegetables cooked in our masala gravy flavoured with black cumin seeds	
🍷 <b>Paneer Khatta pyaz</b>	108
Cottage cheese cooked with tomatoes, ginger, garlic and pickled onions	





## 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	158
Traditional fish delicacy cooked in hot piquant coconut sauce	
Chicken Tikka Lababdar ★	148
Chicken tikka simmered in onion and tomato gravy	
Chicken Vindaloo	138
A Goan specialty, chicken cooked in hot chili fiery sauce	
Lamb Shahi Korma	148
Lamb cooked in a mild gravy made with onion, tomato and poppy seeds	
✓ 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 ★	98
Tandoori roasted eggplant, mashed and cooked with onions, tomatoes and garlic	
✓ Bhindi Pyaaz Masala	88
Okra tossed with fresh green onions, tomatoes and ginger	
✓ Dal Tadka	88
Yellow lentils tempered home style	
<b>RELISH</b>	
✓ Dahi Bhalla ★	68
Lentil dumplings in spiced yoghurt with Indian sauce	
✓ Raita	48
Choice of Pudina / Boondi / Mix Vegetable – Yoghurt flavored with cumin seeds	
✓ Fresh Yoghurt	38
Plain smooth natural yoghurt	





## BASMATI SELECTION

<b>Lukhnowi Gosht Biryani ★</b>	168
Famous delicacy also known as “Pukka” Biryani where the rice and meat are cooked separately with traditional herbs and spices and then layered	
<b>Murgh Hussaini Biryani</b>	148
Also known as Nawabi murgh biryani, chicken cooked along with saffron, coriander leaves, rose water, and mint leaves using “DUM” slow cooking style	
✓ <b>Nizami Tarkari Biryani</b>	138
Garden fresh vegetables cooked with the finest aromatic basmati rice using the technique “DUM”	
✓ <b>Saffron Pulao</b>	58
Saffron flavored Basmati rice	
<b>Jeera pulao</b>	58
Cumin flavored Basmati rice	
✓ <b>Peas Pulao</b>	62
Basmati rice dish made with garden fresh peas	
✓ <b>Steamed Basmati Rice</b>	48

## BREAD ✓

<b>Tandoori Roti</b>	26
Wholewheat bread baked in Tandoor	
<b>Misi Roti ★</b>	32
Bread made of gram flour, chopped onions and coriander	
<b>Phulka</b>	24
Home style wholewheat bread made on flat top (Tawa)	
<b>Pudina Parantha</b>	34
Paratha flavored with mint	
<b>Laccha Parantha</b>	36
Layered wholewheat bread	
<b>Garlic Nan ★</b>	30
White flour bread with garlic	
<b>Plain Nan</b>	28
White Flour bread baked in Tandoor	
<b>Roomali</b>	32
Paper thin bread cooked on a special hot plate	
<b>Sun-dried Tomato Kulcha ★</b>	42
Stuffed bread with sun-dried tomatoes and potato	
<b>Chilli Cheese Nan</b>	42
Stuffed bread with red chilli and assorted cheese	
<b>Spinach Cheese Nan</b>	42
Stuffed bread with spinach and feta cheese	
<b>Kashmiri Nan ★</b>	42
Stuffed bread with coconut, red cherry and raisins	
<b>Potato Kulcha</b>	38
Stuffed bread with spiced potatoes and fresh coriander leaves	
<b>Amritsari Kulcha ★</b>	38
Stuffed bread with onions, potatoes, coriander and Kashmiri chilli	
<b>Cottage Cheese Kulcha</b>	42
Stuffed bread with cottage cheese spiced with turmeric and fresh coriander	

