

BOMBAY DINING

Authentic Indian Restaurant

MENU





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*We provide an ultimate dining experience
in Indian cuisine brought to you by
Chefs from India demonstrating the rich culinary expertise.*

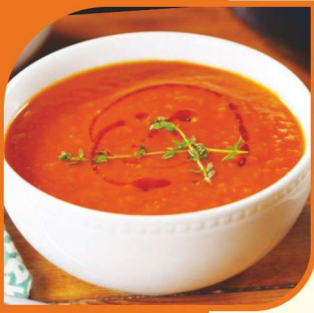
*Indulge in our casually prepared yet sophisticated
Tandoor and Curry dishes.
You will be sure to discover the sensational flavours of
our seasonally changing menu.*

*Our passion is to serve highly flavoured meals
that are better for you and focus on the best
of each season. Be spoilt for choice with
our adventurous international wine list of more
than 20 outstanding wines.*

*Feel like you are at home with our warm
and welcoming atmosphere.*

*Come enjoy the pleasure of
outstanding food expertly prepared, great wines
and the company of good friends.*





Soup



Tamater Dhania Shorba

An earthy broth of ripe tomatoes with a hint of coriander

\$6.90

Mulligatawny Shorba

A traditional lentils soup of south Indian. Delicately spiced

Vegetarian

\$6.90

Non-Vegetarian

\$7.90



Cream of Mushroom Soup

A pan asian soup of your choice

Vegetarian

\$6.90

Non-Vegetarian

\$7.90



Hot & Sour Soup

As the name suggests hot with chili oil, sour with vinegar and flavored with light soy.

Vegetarian

\$6.90

Non-Vegetarian

\$7.90



Salad & Raita



Tandoori Murgh Salad

Boneless Tandoori Chicken on a bed of fresh lettuce tossed with house dressings

\$10.90

Bagh-E-Bahar Salad

Fresh green salad sprinkled with chaat masala

\$7.00

Mix Vegetable Raita

Fresh yoghurt with chopped onion & cucumber

\$5.00

Boondi Raita

Tiny fried balls of gram flour batter soaked in yoghurt

\$6.00

Cucumber Salad

Slices of fresh cucumber

\$6.00

Plain Yoghurt

Fresh yoghurt

\$4.90



Chef Special



Spicy

All prices are subject to 10% service charge.

Appetizers

Vegetarian

- Vegetable Samosa (2pcs)** \$6.00
Deep fried conical pastries stuffed with spiced mashed potatoes & nuts
- Vegetable Pakoras** \$6.90
Mixed vegetables coated with gram flour & deep fried
- Onion Pakora** \$6.90
Crunchy onion sliced dipped in flour then deep fried to perfection
- Onion Rings** \$6.90
Deep fried coated onion rings
- Kurkure Bhindi** \$7.50
Deep fried lady finger tossed up with spices
-  **Chilli Honey Garlic Potatoes** \$8.50
Honey flavour crispy potato fries.
- Masala Peanut** \$9.90
Peanuts tossed with onion, tomato and chilli & chaat masala.
- Paneer Pakora** \$9.90
Cottage cheese coated with gram flour & deep fried
-  **Gobi Manchurian** \$12.90
Florets of cauliflower, deep fried and tossed with house special sauce
- Veg Manchurian** \$13.90
Florets of mixed vegetable, deep fried and tossed with house special sauce
- Bharwari Rajasthani Mirchi Pakora** \$12.90
Green peppers, stuffed and coated with gram flour and deep fried
-  **Chilli Paneer (Dry / Gravy)** \$14.90
Diced chunks of paneer stir fried with sliced onion, capsicum & green chillies.
- Paneer Pepper Fry** \$14.90
Paneer cubes are marinated with black pepper and shallow fried in oil.
-  **Chilli Mushroom** \$13.90
Mushroom stir fried with sliced onion, capsicum & green chillies.
-  **Chilli Gobi** \$13.90
Stir fried with sliced onion, capsicum & green chillies.
- Crispy Baby Corn** \$13.90
Baby corn in flour mixture and deep fry until golden brown
- Paneer Bhurji** \$13.90
Scrambled cottage cheese stir-fried along with capsicum in tomato onion masala

Non-Vegetarian

-  **Fish Cake** \$12.90
Mashed chunks of fish, crumbled & deep fried, served with chilli mayonnaise sauce
- Chicken 65** \$12.90
Chicken cubes tempered with curry leaves & green chillies & sauted in hot red sauce
-  **Andhra Chicken 65** \$13.90
Deep fried Chicken bites coated with flour, curry leaves & spices
-  **Chilli Chicken (Dry / Gravy)** \$15.90
Bite sized chunks of chicken, seasoned with spices and cooked in a chilli sauce
- Chilli Garlic Fish** \$15.90
Bite sized chunks of fish, seasoned with spices and cooked in a chilli sauce
-  **Chicken Lollipop (5pcs)** \$15.90
Crisp chicken drumsticks served with spicy sauce.
-  **Chilli Garlic Prawns** \$17.90
Prawns marinated, fried and seasoned in spicy tangy sauces, stir fried with sliced garlic, onion, capsicum & green chillies.
-  **Mutton Pepper Fry** \$16.90
Mutton cubes are marinated with black pepper and shallow fried in oil.
-  **Chilli Mutton** \$16.90
Bite sized chunks of mutton, seasoned with spices & cooked in a chilli sauce
- Chicken Manchurian** \$15.90
Florets of chicken, deep fried and tossed with house special sauce



Kebab from Tandoor

Vegetarian

Paneer Tikka \$14.00

Chunks of paneer marinated in spices, grilled in a tandoor.

 **Honey Mustard Paneer Tikka** \$14.90

Paneer marinated in mustard & spices, with a touch of honey

Hara-Bhara Kebab \$14.90

Vegetarian kababs made with spinach, potatoes and green peas

Veg Seekh Kebab \$14.90

Minced mix vegetables tossed in Indian spices

Tandoori Gobi \$14.90

Cauliflower marinated with spices and grilled in a tandoor.

Bharwan Baingan Ke Kabab \$14.90

Brinjal stuffed with paneer, potatoes & ground spices, grilled in a tandoor.

Tandoori Aloo \$14.90

Potatoes stuffed with cottage cheese and nuts, grilled in a tandoor.

Shashlik Paneer Tikka \$15.90


Paneer & veggies marinated in spices, grilled in a tandoor.

Pudina Paneer Tikka \$15.90

Paneer marinated in mint sauce spices and grilled in a tandoor.

Tandoori Broccoli \$15.90

Broccoli marinated in spices, grilled in a tandoor.

 **Vegetable Kebab Platter** \$29.90

Platter of Mix Kebabs

Non-Vegetarian

 **Tandoori Chicken** (Half) \$15.90 (Full) \$30.00

Chicken traditionally marinated in yogurt & spices, grilled in a tandoor.

 **Zafrani Chicken Tikka** \$15.90

Boneless chicken with saffron and Indian spices grilled in tandoor

Haryali Chicken Tikka \$16.90

Chicken marinated with green herbs - mint, coriander with spices, grilled in a tandoor.

Chicken Sheekh Kebab \$16.90

Minced chicken subtly spiced, rolled on a skewer, grilled in a tandoor.

Murgh Chandi Kebab \$16.90

Boneless tender chicken marinated with cheese, cashew paste and cardamom, grilled in tandoor. Served on a bed of spiced bell pepper

Murgh Malai Kebab \$16.90

Creamy chicken kebab in a combination of cheese, fresh herbs and mild spices

Fish Tikka \$16.90

Boneless chunk of fish marinated in yoghurt, cumin & garam masala, grilled in tandoor

Malai Fish Tikka \$17.90


Creamy boneless fish in a combination of cheese, fresh herbs and mild spices

  **Gulzaar Tandoori Prawns** 2pcs \$16.90 4pcs \$29.90

Juicy tiger prawns in a creamy spicy marinade finished off in tandoor, perfectly matched with a fresh mint chutney

 **Mutton Sheekh Kebab**  \$17.90

Minced lamb subtly spiced, rolled on a skewer, then roasted

 **Tandoori Lamb Shank** \$29.90

Lamb Shank marinated overnight and perfectly baked in tandoor.

 **Tandoori Lamb Chops** \$30.90

Marinated lamb chops broiled & with homemade chutney

 **Non Veg Kebab Platter** \$35.90

Mix kebab platters of lamb, fish, chicken, prawns,

 **Chef Special**  **Spicy**

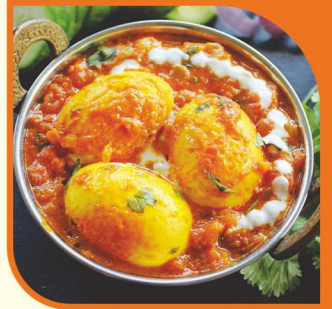
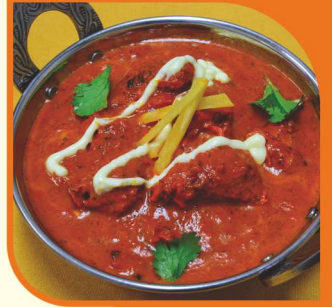
All prices are subject to 10% service charge.



Main Course

Chicken

-  **Chicken Tikka Masala** \$16.90
Juicy chicken pieces grilled in tandoor then cooked with onion based gravy, perfect with hot naan
-  **Butter Chicken** \$16.90
Boneless tandoori chicken simmered in creamy tomato gravy. An all time favourite of Indian kitchen
- Chicken Masala** \$15.90
Boneless chicken cooked in a mild spicy golden homemade sauce
-  **Kadai Chicken** \$15.90
Tender pieces of chicken with tomatoes & onions with special Indian sauce & stir fried in kadai
- Chicken Saag** \$15.90
Chicken cooked with fresh spinach and cream
- Chicken Kashmiri** \$15.90
Chicken simmered in rich cashew gravy with fruits & nuts
-  **Kori Kundapuri** \$15.90
Boneless chicken cooked with coconut, red chilli & fresh coriander leaves - A classic from south India
- Chicken Do Pyazza** \$15.90
Pieces of chicken sauted in onion paste, carefully blended in spices & then garnished with seasoned onions
- Chicken Korma** \$15.90
Chicken cubes slow cooked in a delicate almond curry
-  **Chicken Vindaloo** \$15.90
Very spicy chicken cooked with potatoes and vinegar
-  **Chicken Kali Mirchi** \$15.90
Aromatic Indian black pepper chicken curry simmered with lots of black pepper in yogurt gravy.
- Chicken Chettinad** \$15.90
A classic Indian recipe made with spices and coconut.
- Chicken Jalfrezi** \$15.90
Chicken is stir-fried with vegetables.
- Egg Makhani Masala** \$15.90
Boiled egg cooked in fresh tomato & butter gravy.
- Egg Curry Masala** \$13.90
Boiled fried eggs cooked with tomatoes, onions & herbs
- Egg Bhurji** \$13.90
Scrambling eggs & cooking with spices





Mutton



Mama Mia Mutton

Succulent pieces of lamb cooked with chopped onions and tomatoes, served on hot plates "Tawa"

\$16.90



Kashmiri Rogan Josh

Tender pieces of lamb with fresh ground spices cooked in a rich stew of onions - A classic from Kashmir

\$16.90



Mutton Vindaloo

Succulent Meat cooked with potatoes in a sharp tangy sauce.

\$16.90

Saag Gosht

Boneless lamb cooked with fresh spinach puree and freshly pound spices

\$16.90



Keema Muttar

Minced lamb cooked with onions, garlic, ginger, tomatoes, peas & spices, garnished with fresh coriander

\$16.90



Mutton Jalfriezi

Tender Lamb pieces cooked with vegetables, ginger and garlic

\$16.90

Lamb Korma

Lamb slow cooked in a delicate almond curry & creamy sauce

\$16.90

Sukha Mutton

Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices & coriander

\$16.90

Laal Maas Rajasthani

Lamb cooked in a variety of masalas with a burst of red chillies.

\$16.90



Kadai Mutton

Mughlai curry made with tomatoes and aromatic Indian spices

\$16.90



Mysore Mutton

Boneless mutton cubes tossed gently with ground indian spices.

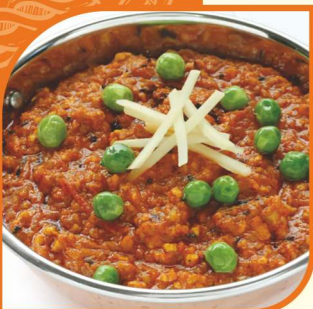
\$16.90



Lamb Chops Masala

Marinated lamb chops broiled & served with tomatoes, onions & herbs

\$34.90



Chef Special



Spicy

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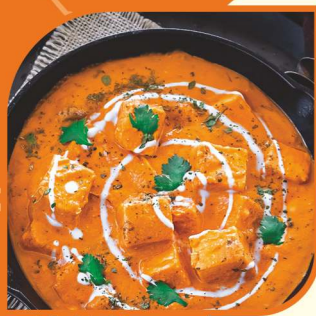
Main Course


Seafood


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| | Fish Curry
<i>Boneless fish cooked in a mildly spiced golden homemade sauce</i> | \$15.90 |
|  | Fish Masala
<i>Tender pieces of dory fish cooked, simmered in a mixture of garlic & tomato sauce</i> | \$15.90 |
| | Dum Methi Machli
<i>Boneless fish cooked in mild curry with fresh fenugreek and finished off with Dum</i> | \$15.90 |
|  | Kadai Fish
<i>Fish fillet with tomatoes & onions with special Indian sauce & stir fried in a kadai</i> | \$15.90 |
| | Machli Kashmiri
<i>Fish fillets in a rich cashew gravy with dried fruits & nuts</i> | \$15.90 |
| | Goan Fish Curry
<i>Fish slow cooked in a coconut milk and onions curry</i> | \$15.90 |
|  | Fish Tikka Masala
<i>Fish fillets in a rich cashew gravy with dried fruits & nuts</i> | \$16.90 |
|  | Fish Head Curry
<i>Fish head semi stewed in a thick curry with assorted vegetable</i> | \$34.90 |
|  | Prawn Vindaloo
<i>Very spicy prawns cooked with potatoes and vinegar</i> | \$17.90 |
|  | Prawn Mirch Masala
<i>Tiger prawns off the shell cooked with onion, tomatoes & red chilli flakes</i> | \$17.90 |
| | Prawn Korma
<i>Prawns slow cooked in a delicate almond curry</i> | \$17.90 |
| | Prawn Do Pyazza
<i>Pieces of prawns sauted in onion paste, carefully blended in spices & then garnished with seasoned onions</i> | \$17.90 |
|  | Kadai Prawn
<i>Prawns with tomatoes & onions with special Indian sauce & stir fried in a kadai</i> | \$17.90 |
| | Kashmiri Prawn
<i>Prawn simmered in rich cashew gravy with fruits & nuts</i> | \$17.90 |
| | Goan Prawn Curry
<i>Prawns slow cooked in a coconut milk and onions curry</i> | \$17.90 |
| | Lasuni Prawn Masala
<i>Prawns with garlic, tomatoes & onions with special Indian sauce & stir fried in a kadai</i> | \$17.90 |




Vegetarian




 **Paneer Tikka Masala** \$15.90
Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves

 **Paneer Makhani** \$14.90
Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves


 **Palak Paneer** \$14.90
Homemade cottage cheese cooked with fresh spinach and cream

Mattar Paneer \$14.90
Fresh cottage cheese cooked gently with garden fresh peas & blended

Paneer Aloo Mutter \$14.90
Cottage cheese cooked gently with garden fresh peas, potatoes & blended

 **Kadai Paneer** \$14.90
Cottage cheese with onion & capsicum in a special kadai gravy with spices


Paneer Korma \$14.90
Cottage cheese cooked in a mild cashew nut sauce & creamy sauce

 **Shahi Malai Kofta** \$14.90
Mixed vegetables and cottage cheese dumplings simmered in a creamy almond sauce

Punjabi Channa Masala \$13.90
Garbanzo beans cooked in true Punjabi style

Bombay Aloo Masala \$13.90
Potato cubes deep fried then cooked with mild yet tangy gravy

Sabzi Navrathan \$13.90
A jewel coloured vegetables dish in saffron flavoured cream sauce


 **Baingan Bartha** \$13.90
Roasted brinjal cooked in garlic, tomatoes, onion & fresh green chilli


Bhindi Do Pyaza \$13.90
Okra with onion, tomatoes & freshly pound spices


Baingan Patiyala \$13.90
Cubes of aubergine, stir fried with spices and fresh coriander leaves

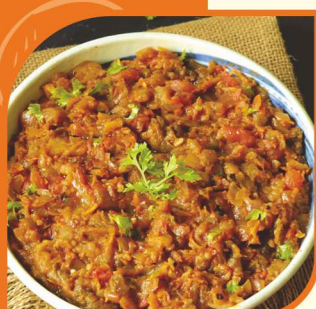
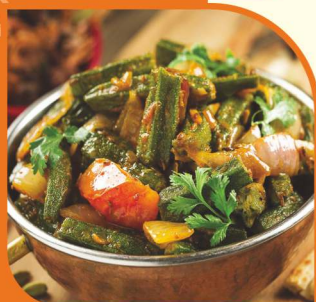
Mili Juli Sabzi \$13.90
Seasonal fresh vegetables tossed with freshly pound spices and tomatoes, onions and green chillies

Mushroom Corn Bhaji \$13.90
Corn and sliced button mushroom cooked with onion, tomatoes and pounded garam masala

 **Dal Tadka** \$12.90
Yellow lentils cooked till perfection, tempered with garlic and five spices

 **Dal Makhani Khaas** \$14.90
Black lentils and beans cooked overnight on tandoor, tempered with house special masala

 **Punjabi Sarson Ka Saag** \$13.90
Mustard greens and spices such as ginger and garlic.

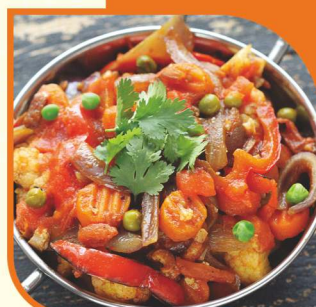
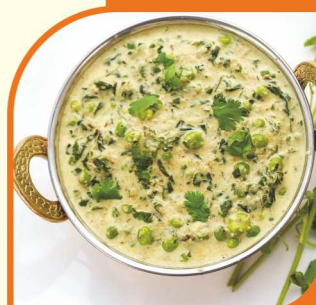
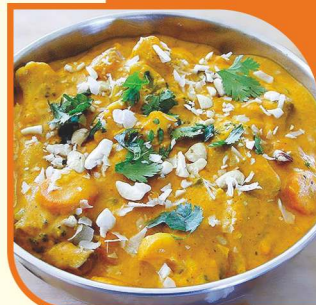
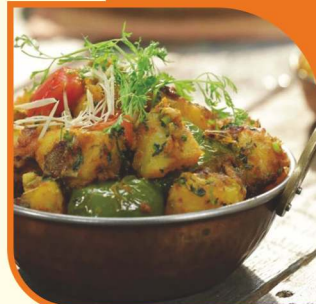


 **Chef Special**  **Spicy**

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Vegetarian

-  **Kadai Veg** \$13.90
Vegetables sauted with onions, green peppers & dry spice
- Jeera Aloo** \$12.90
Potato cubes tossed and cooked in jeera and fresh Indian spices
- Aloo Mutter** \$12.90
Fresh potatoes & fresh green peas cooked with onions, tomatoes & delicate spices in a mild sauce
- Aloo Gobi** \$12.90
A duet of potatoes and cauliflower with many spices which makes it fragrant and mouth-watering!
-  **Dum Aloo** \$12.90
Classic Indian side dish made with tender potatoes
-  **Kashmiri Dum Aloo** \$14.90
Baby potatoes are simmered (dum cooked) in a spicy curd (yogurt) based gravy or sauce
- Kadai Mushroom Masala** \$12.90
sautéed button mushrooms, onions, bell peppers (capsicum) in a spiced, tangy tomato sauce.
- Mushroom Masala** \$12.90
Indian curry made with mushrooms, onions, tomatoes, spices & herbs
-  **Mushroom Do Pyaza** \$12.90
Button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices.
- Paneer Mushroom Masala** \$14.90
Indian curry made with Cottage Cheese, mushrooms, onions, tomatoes, spices & herbs
- Vegetable Jaipuri** \$13.90
Broccoli and carrots are cooked with Indian spices
- Methi Aloo Masala** \$12.90
Classic Indian side dish made with tender potatoes and flavorful fenugreek leaves
- Methi Malai Mattar** \$13.90
A smooth, rich and delicious curry made in a white gravy along with fenugreek, peas, and cashews.
- Broccoli Masala** \$13.90
Broccoli and carrots are cooked with Indian spices
- Broccoli Mattar Masala** \$13.90
Broccoli and carrots are cooked with Indian spices
- Vegetable Jalfreezi** \$13.90
Assorted veggies sauted in a spicy Indianised tomato base sauce



Naan Bread



Plain Naan

Plain hand made multi layered bread

\$3.50

Butter Naan

Leavened hand made multi layers of white bread baked in clay oven

\$4.00

Garlic Naan

Hand made bread from white flour garnished with garlic and basil

\$4.50

Cheese Naan

Hand made bread filled with cheese

\$5.00

Kashmiri Naan

The traditional bread from the kitchen of the maharajas

\$6.00

Keema Naan

Hand made bread filled with minced lamb

\$6.90

Kulcha

Unleavened bread stuffed with your choice - Aloo / Paneer / Onion / Masala

\$6.90

Tandoori Roti

Whole wheat bread cooked in Tandoori

\$3.00

Butter Tandoori Roti

Whole wheat bread cooked in Tandoori

\$3.50

Lacha Parata

Multi layer whole wheat bread topped with hot ghee

\$4.00

Pudina Parata

Multi layer whole wheat bread filled with chopped mint and topped with hot ghee

\$4.50

Stuff Parata (Aloo/Paneer/Gobi)

Multi layer whole wheat bread filled with choice of Aloo/Paneer/ Gobi and topped with hot ghee

\$6.50

Roomali Roti

White bread made like handkerchief cooked over turned kada

\$6.90

Naan Basket

Assortment of mix Naans - Plain, Butter, Garlic & Peshawari

\$14.90

Roti Basket

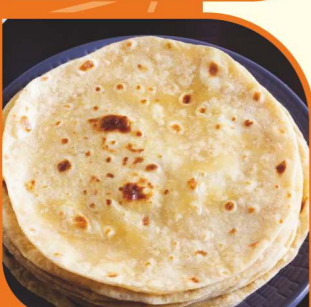
Assortment of rotis - Plain, Butter, Pudina & Lacha

\$13.90

Chapathi

Whole wheat bread cooked in Tawa

\$2.50

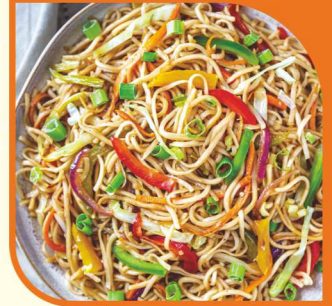
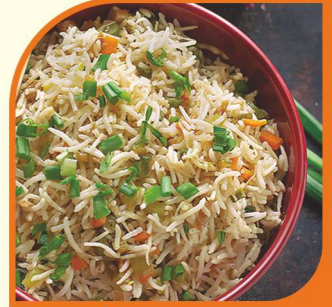
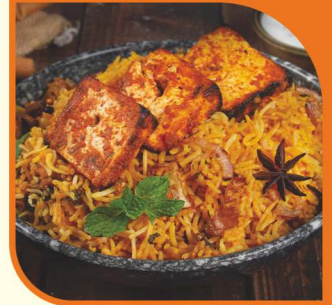
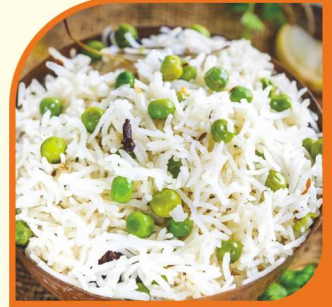


Rice & Biryani

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|---|---------|
| Plain Basmati Rice | \$4.90 |
| <i>Long grain basmati rice from the hills of India, parboiled</i> | |
| Pulao of Your Choice (Cumin / Peas / Saffron) | \$7.50 |
| <i>Long grain basmati rice with your choice of tossings</i> | |
| Kashmiri Pulao / Wild Mushroom / Veg Pulao | \$10.90 |
| <i>Biryani rice cooked with dry fruit</i> | |
| Gulzar Vegetable Dum Biryani | \$13.90 |
| <i>Long grain rice with assorted vegetables and flavored with saffron</i> | |
|  Paneer Tikka Biryani | \$15.90 |
| <i>Long grain rice with assorted Paneer tikka and flavored with saffron</i> | |
|  Prawn Briyani | \$17.90 |
| <i>Tiger prawns cooked with basmati rice & spiced up with Indian herbs</i> | |
|  Mutton Dum Biryani | \$16.90 |
| <i>Tender meat layered with long grain basmati rice, cooked till perfection
- A true Nawabi delight</i> | |
|  Hyderbadi Chicken Dum Biryani | \$15.90 |
| <i>Chunks of boneless chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint</i> | |
| Chicken Tikka Biryani | \$16.90 |
| <i>Chicken Tikka and rice simmered together in gravy made with almond, golden fried onion and fresh mint</i> | |
| Tandoori Chicken Biryani | \$16.90 |
| <i>Tandoori chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint</i> | |
| Fish Tikka Biryani | \$16.90 |
| <i>Fish Tikka and rice simmered together in gravy made with almond, golden fried onion and fresh mint</i> | |

Fried Rice & Noodles

- | | |
|--|---------|
| Vegetable Fried Rice | \$13.90 |
| <i>Rice tossed with mix vegetables, spring onion, soya sauce and spices</i> | |
| Egg Fried Rice | \$14.90 |
| <i>Rice tossed with egg, spring onion, soya sauce and spices</i> | |
| Chicken Fried Rice | \$15.90 |
| <i>Rice tossed with chicken, spring onion, soya sauce and spices</i> | |
|  Seafood Fried Rice | \$16.90 |
| <i>Rice tossed with mixed seafood, spring onion, soya sauce and spices</i> | |
| Vegetable Hakka Noodles | \$13.90 |
| <i>Noodles tossed with mix vegetables, spring onion, soya sauce and spices</i> | |
| Egg Hakka Noodles | \$14.90 |
| <i>Noodles tossed with egg, spring onion, soya sauce and spices</i> | |
| Chicken Hakka Noodles | \$15.90 |
| <i>Noodles tossed with Chicken, spring onion, soya sauce and spices</i> | |
|  Seafood Hakka Noodles | \$16.90 |
| <i>Noodles tossed with seafood, spring onion, soya sauce and spices</i> | |



Dessert

Kulfi

Milk condensed half and frosted like ice cream flavoured with Pistachio or Cardamoms

\$6.90



Gulab Jamun

Milk dumplings fried and simmered in sugar syrup

\$4.90



Ice Cream

Vanilla / Chocolate

\$4.00



Rasmalai

Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk

\$5.90



Gajar Ka Halwa

Grated carrots boiled in milk and sugar, flavoured with cardamom, raisins, saffron & almonds.

\$5.90



Beverages

Special Indian Drinks

Jaljeera <i>Refreshing drinks made of mind and chief* special spice mix</i>	\$5.00
Thandai <i>An invigorating drinks of milk and nuts served chilled</i>	\$4.00
Masala Chaas <i>Cool and referashing drink of skimmed yoghurt with indian spices and fresh coriander leaves.</i>	\$4.00
Sweet Lassi <i>A blended yogurt drink</i>	\$4.50
Salted Lassi <i>A blended yogurt drink</i>	\$4.50
Mango Lassi <i>A blended yogurt drink with mango flavors</i>	\$5.00

Juice

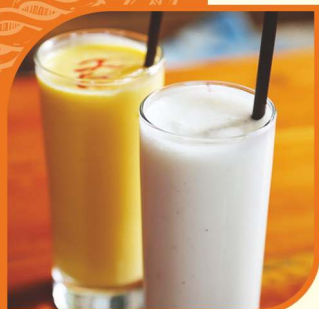
Mango / Lime / Orange	\$4.00
Fruit Punch	\$4.00
Fresh Lime Soda (Sweet & Salt)	\$4.90

Cold Drink

Coke / Lite Coke / Sprite	\$2.50
Ice Lemon Tea	\$2.50
Ginger Ale / Soda Water / Tonic Water	\$2.50
Mineral Water	\$2.00
Perrrier (Sparkling)	\$5.90

Hot Drink

Coffee	\$3.50
Masala Tea <i>Indian tea made with cinnamon, cloves, fennel & Cardamom</i>	\$4.00



Alcoholic Drinks

Beer

Tiger	\$7.00
Heineken	\$7.00
Corona	\$7.00
Asahi	\$7.00
Hoegaarden	\$8.00
Beer Bucket (5 Bottle) (Mix n Match)	\$30.90



Premium Spirits

	30ml	60ml	Bottle
Smirnoff Red Vodka	\$8.00	\$15.00	\$75.00
Belvedere Vodka			\$110.00
Gordon's Gin	\$8.00	\$15.00	\$75.00
Hendrick's Gin			\$110.00
Bacardi Superior Rum	\$8.00	\$15.00	\$75.00
Myer's Dark Rum			\$120.00
Jack Daniels	\$9.00	\$17.00	\$110.00
JW Black Label	\$9.00	\$17.00	\$110.00
Chivas Regal 12 years	\$9.00	\$17.00	\$110.00
Glenfiddich 12 years	\$10.00	\$19.00	\$140.00
Glenfiddich 18 years			\$180.00



Cocktails

Mojito <i>White rum, sugar, lime juice, soda water, and mint.</i>	\$12.90
Screwdriver <i>Orange juice and vodka</i>	\$12.90
Margarita <i>Tequila, Triple Sec, fresh squeezed lime juice</i>	\$13.90



Mocktails

Virgin Mojito <i>Orange juice and vodka</i>	\$8.90
Shirley Temple <i>Lime, Soda, Gineger Ale, Grenadine</i>	\$9.90
Blue Hawaiian <i>Blend of blue curacao, pineapple juice dash of lemon juice</i>	\$9.90





House Pour Wine

White

Cornestone Chile Sauvignon Blanc **\$10.00** **\$35.00**

Colchagua, Chile

Fresh, appealing aromas of apricots and minerals. Crunchy white fruits with a subtle honey backbone on the palate. A fresh, clean finish.

Red

Cornestone Chile Sauvignon Blanc **\$10.00** **\$35.00**

Colchagua, Chile

Fresh, appealing aromas of apricots and minerals. Crunchy white fruits with a subtle honey backbone on the palate. A fresh, clean finish.

Premium Wine

White

Cornestone Marlborough Sauvignon Blanc **\$55.00**

Marlborough, New Zealand

Aromas of guava and gooseberry with hints of passion fruit and lime. fresh dry and crisp, medium-bodied wine

Cora Chardonnay **\$50.00**

Riverland, South Australia

Chardonnay Viognier - a white wine with a difference! Combination of crisp tropical citrus. Fruit of Chardonnay with apricot and pear notes of Viognier,

Bersano Moscato D'asti **\$50.00**

Piedmonte, Italy

Light-bodied and floral with mouth watering acidity framing notes of key lime pie

Gunderloch Fritz Riesling **\$60.00**

Rheinhessen, Germany

Hints of peach and spice mark this dry, supple wine. Crisp and direct, with a piquant finish. 100% Riesling wine in a hip packaging and balanced style.

Red Wine

Saint Clair Marlborough Pinot Noir **\$60.00**

Marlborough, New Zealand

Bright ruby in colour. Lifted nose of raspberries, blackberries and cherries and accompanied by subtle savoury notes. The wine has a soft, full palate, well-balanced acidity and supple tannins,

Cora Shiraz **\$55.00**

Riverland, South Australia

This shiraz is densely coloured with a medium body. It has a highly aromatic nose and floral lifted palate. The viognier adds complexity and interest to this delicious Australian Shiraz

Mt. Monster Cabernet Sauvignon **\$60.00**

Padthaway, Australia

Deep purple in colour. Classic aromas of lifted blackcurrant, blackberry and mint on the nose. Sweet berry-fruit accent by fresh muddled mint. elegant, Structured palate with high velvety tannins.

Cornerstone Chile Merlot **\$50.00**

Colchagua, Chile

Complex and expressive nose of raspberries, plums and berries. excellent rich fruit flavours full and long finish.

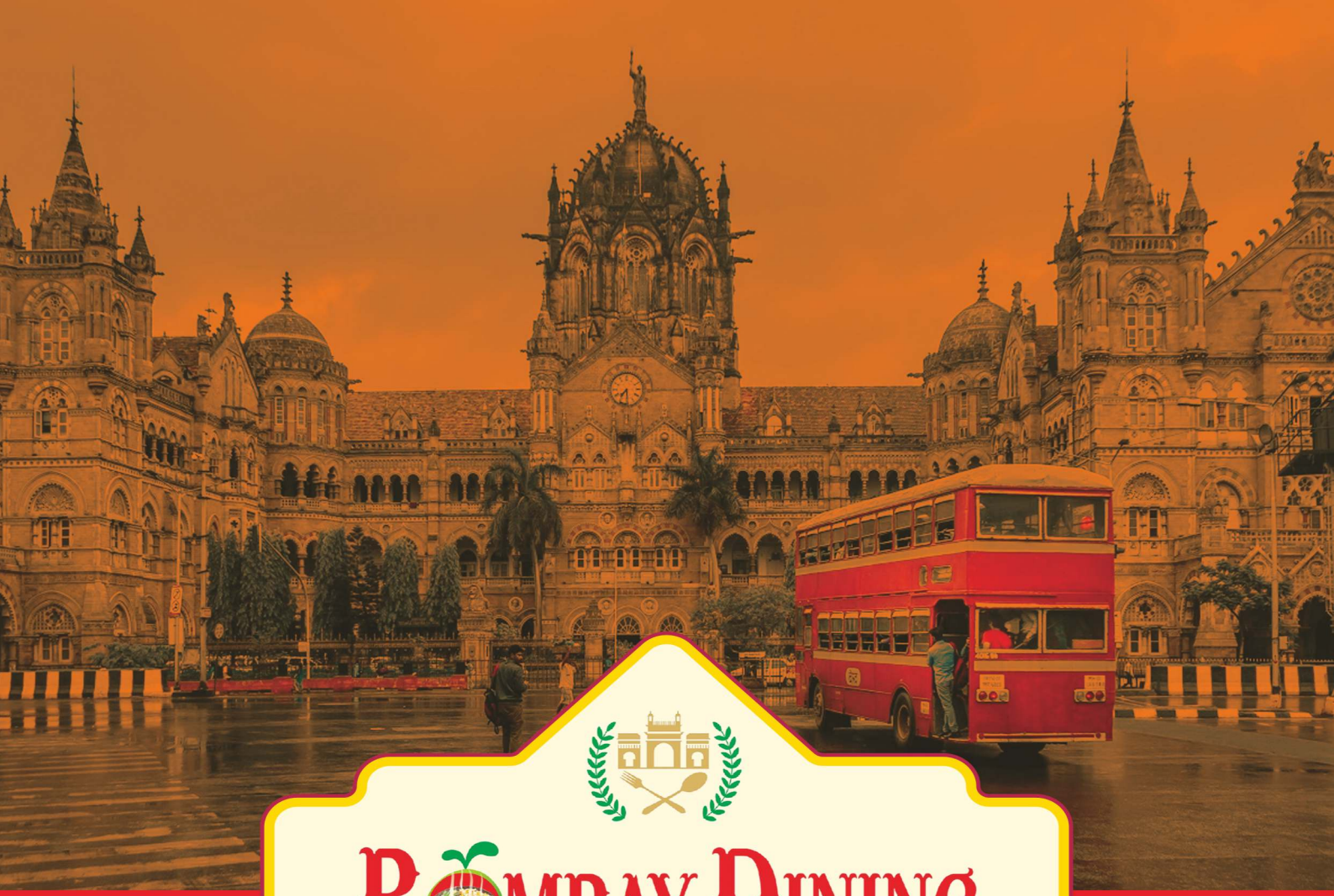


Chef Special



Spicy

All prices are subject to 10% service charge.



BOMBAY DINING

TANDOOR | CURRIES | BRIYANI | INDO CHINESE

**DINE-IN • TAKEAWAY
PRIVATE PARTIES
AND
CATERING SERVICE**



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