

## WEEKEND BRUNCH

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.

A feast for your senses, our famous weekend Brunch will now be served to you at the table.

From Mumbai street food delicacies to scrumptious desserts for you to enjoy at our serene setting.

### Non-vegetarian menu

#### Appetisers

Coin papads with mango chutney & mixed pickles

Cucumber & mint raita  
cumin, chilli & pepper infused yogurt with mint & cucumber

moong dal papadi  
a delectable snack made with lentil crisps, chaat chutneys, topped with gram flour straws

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#### Starters

Kali mirch ki murgh tikka  
boneless pieces of chicken flavoured with black pepper, king cumin & spices then cooked to perfection in a tandoor

Crispy black tiger prawns with curry leaves  
batter fried black tiger prawns tossed in a fiery masala with curry leaves

Beetroot chop  
with mango sauce

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

Vegetable samosa chaat  
vegetable samosa's topped with gram flour straws, chutneys of tamarind, mint & sweet yogurt.

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## **Main courses**

### **Andhra vegetable biryani**

a very aromatic biryani prepared with succulent mixed vegetables in layers of fluffy rice, fragrant spices and caramelized onions & served with mint and cucumber raita

### **Gharelu Murgh**

a home-style chicken curry cooked with roasted cumin powder, garam masala, fenugreek seeds & turmeric

### **Dhaba ghost**

lamb slow cooked in a masala of onion, tomato & spices.

### **Miloni subzi**

mixed vegetables cooked in onion, spinach & tempered spices

### **Bombay potato roast**

baby potatoes pan roasted with chilli, garlic & spices

### **Bhindi singhada**

okra and chestnuts cooked in a masala of onion, tomato & spices

### **Garlic Naan**

tandoor baked bread with garlic

### **Mint paratha**

tandoor baked whole wheat bread with mint

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## **Desserts**

### **Tender coconut Kulfi**

a traditional Indian ice-cream made with evaporated milk and refreshing tender coconut

### **Broken wheat kheer**

An aromatic south-Indian rice pudding made with broken wheat, jiggery and roasted spices

### **Carrot cake**

scrumptious moist and flavourful

### **Shahi Tukda**

a mughlai festive dessert made with bread, ghee, sugar, milk & nuts

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### **Masala chai**

### **Indian filter coffee**

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### Vegetarian menu

#### Appetisers

Coin papads with mint chutney, mango chutney & mixed pickles

Cucumber & mint raita  
cumin, chilli & pepper infused yogurt with mint & cucumber

moong dal papadi  
a delectable snack made with lentil crisps, chaat chutneys, topped with gram flour straws

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#### Starters

Chilli, lime & garlic mogo  
mogo chips tempered with spices and tossed in chilli hint of lime and garlic

Mysore aloo bonda  
a popular Indian ball shaped fritter with spiced potatoes

Beetroot chop  
with mango sauce

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

Vegetable samosa chaat  
vegetable samosa's topped with gram flour straws, chutneys of tamarind, mint & sweet yogurt.

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## **Main courses**

### **Andhra vegetable biryani**

a very aromatic biryani prepared with succulent mixed vegetables in layers of fluffy rice, fragrant spices and caramelized onions & served with mint and cucumber raita

### **Paneer bhurji**

scrambled Indian cottage cheese with onion, tomatoes & spices

### **mango curry**

fresh ripe mango cooked along with yoghurt, green chillies and tempered with mustard seeds and curry leaves

### **Miloni subzi**

mixed vegetables cooked in onion, spinach & tempered spices

### **Bombay potato roast**

baby potatoes pan roasted with chilli, garlic & spices

### **Bhindi singhada**

Okra and chestnuts cooked in a masala of onion, tomato & spices

### **Garlic naan**

tandoor baked bread with garlic

### **Mint paratha**

tandoor baked whole wheat bread with mint

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## **Desserts**

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