

SHAKAHARI - VEGETARIAN MAINS 9.95

Or choose any 2 Small dishes for 16.95

**Allo Gobi**  
Cauliflower florets with potatoes cooked in home-made style sauce

**Mix Veg Molly** (mu)  
Rich, creamy and mildly spiced. Prepared with pure coconut milk, tamarind paste, tomatoes, fresh green chilli, mustard seeds, curry leaves and Indian spices

**Paneer Makhani** (d) (m) (n)  
Cottage cheese cooked in a blend of tomato and cashew nut curry

**Bombay Allo**  
Potatoes cooked with a base curry of onion and tomato

**Channa Masala**  
Overnight soaked chickpeas cooked in a onion and tomato based curry. Flavourful, not too spicy and extremely satisfying

**Daal Tarka**  
Yellow lentils tempered with royal cumin and garlic

**Palak Paneer** (d) (m)  
Mildly flavoured mashed palak accompanied with cottage cheese and topped with cream

**Paneer Karahi** (d) (m)  
Flavorful dish made by cooking paneer and vegetable with spices

**Saag Aloo** (mu)  
Potatoes and spinach with savoury spices like cumin, mustard and asafoetida with a healthy dose of garlic and ginger

**Matar Paneer** (d) (m) (n)  
Matar paneer recipe is a popular Indian Curry dish made with green peas and Paneer (Indian cottage cheese) in a base of onions, tomatoes, cashews, spices and herbs

**Aloo Baingan Dopiazza**  
Aloo Baingan is a delicious Indian sabji (vegetable dish) made with diced potatoes and eggplant that have been simmered in a spiced onion tomato masala

**Dal Makhni** (d) (m)  
A modern variation of traditional lentil dishes. It is made with urad daal, black beans, other pulses, pure butter and fresh double cream

**Malai Kofta** (d) (m) (n)  
Deep fried potato and paneer balls simmered in a tomato and cashew nut sauce

**BASMATI RICE**

<b>Steamed Basmati Rice</b>	4.95
<b>Jeera Pilau Rice</b>	4.95
<b>Mushroom Rice</b>	5.95
<b>Lemon Rice</b>	5.95
<b>Special Fried Rice</b> (e)	5.95

**BIRIYANI**  
Rice with aroma and flavour, served with raita and lentil curry

<b>Vegetable Biryani</b> (d) (m)	13.95
<b>Chicken Biryani</b> (d) (m)	15.95
<b>Lamb Biryani</b> (d) (m)	16.95
<b>King Prawn Biryani</b> (d) (m) (c)	17.95

**SALADS & SIDES**

<b>Garden Salad</b>	3.95
<b>Vegetable Boondi Raita</b> (d) (m)	3.95
<b>Plain Greek Yoghurt</b> (d) (m)	3.50
<b>Chips</b>	2.50
<b>Cheesy Chips</b>	4.95
<b>Masala Chilli Chips</b>	4.95

**SOUTHERN BREADS**

<b>Tandoori Roti</b> (d) (m) (g)	1.95
Light Indian flatbread cooked in the tandoor oven	
<b>Laccha Pratha</b> (d) (m) (g)	4.95
A unique, flaky, layered Indian flatbread	
<b>Plain Naan</b> (d) (m) (g)	4.95
<b>Garlic Naan</b> (d) (m) (g)	5.95
<b>Cheese Naan</b> (d) (m) (g)	5.95
<b>Chilli Naan</b> (d) (m) (g)	5.50
<b>Keema Naan</b> (d) (m) (g)	6.95
<b>Peshwari Naan</b> (d) (m) (g) (n)	5.95
<b>Cheese Onion Kulcha Naan</b> (d) (m) (g)	6.50
<b>Garlic Cheese Naan</b> (d) (m) (g)	5.95
<b>Coriander Naan</b> (d) (m) (g)	4.95
<b>Bombay Special Bread Basket</b> (d) (m) (g) (n)	16.95
Plain Naan, Peshwari Naan, Garlic Naan & Tandoori Roti	

**Allergen info:** (m) milk - (n) nuts - (d) dairy - (g) gluten  
(e) eggs - (mu) mustard - (f) fish - (c) crustacean

BOMBAY VALLEY

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BOMBAY  
VALLEY

SOUTHERN  
INDIAN MENU


BAR AND FINE DINING

If you have allergen requirements, speak to staff before placing your order. Due to handling multiple allergens in the kitchen, we cannot guarantee all dishes are allergen free but we will try our best to assist you. Some dishes may contain whole spices and bones, please eat with caution. Discretionary 10% service charge will be added to your bill.

AWARD WINNING CHEFS



CHAKNA (COCKTAIL SNACKS)

Bombay's Chutney Tray (m)		2.95
Plain Popudum		1.20
Masala Popudum		1.20

BOMBAY'S STARTERS

Onion, Kale and Spinach Bhajia	6.95
Indian savoury in gluten free flour spiced and deep fried	
Crispy Potato Bhajia	6.95
Finely sliced potato smothered in a fragrantly spiced Fenugreek batter and fried to a crispy perfection	
Aloo Tikki Chaat (d) (m)	7.95
A spicy, tangy and super delicious snack of crispy fried potato patties topped with chutneys, yoghurt and radish	
Hara Bhara Kabab	7.95
North Indian snack patties, made with plenty of Leafy greens, vegetables like spinach, coriander leaves, green peas, potato and spices	
Gobi Manchurian (g)	7.95
Crispy fried cauliflower, onion, ginger, garlic, bell pepper, chilli and soya sauce	
Chilli Chicken (g)	8.95
Boneless chicken is marinated in flavorful sauces, fried until crispy, stir fried with lots of ginger, garlic, onions, bell peppers and sauces	
Chilli Paneer (d) (m) (g)	7.95
Indian paneer cheese in flavorful sauces, fried until crispy, stir fried with lots of ginger, garlic, onions, bell peppers and sauces	
Chicken 65 (g)	8.95
Delicious, sticky-spicy, flavour-packed Indian chicken recipe that and has just the right amount of heat	
Chilli Garlic Prawns (g) (c)	8.95
Indo-Chinese appetiser where crisp batter fried prawns are tossed in slightly sweet, spicy, hot and tangy chilli sauce	
Fish Amritsari (f)	8.95
Deep-fried bite sized fish fillet battered with gram flour, an array of spices and carrom seeds	
Vegetable Samosa Platter (d) (m) (g)	7.95
Samosa is slightly smashed and broken, and served with chole (chana masala) and a sweet, spicy, tangy and crispy array of toppings	
Veg Mixed Platter (2 persons) (d) (m) (g)	12.95
Onion bhajia, potato bhajia, allo tikki, hara bhara kabab and vegetable samosa	
Pani Puri (d) (m) (g)	7.95
Indian spiced water bombs	
Crab Tikki (d) (m)	8.95
Soft shell crab meat with Indian spices and herbs coated with semolina	
Scallops	8.95
Pan seated scallops marinated with cauliflower puree and topped with cumin seeds	



DOSA (STARTERS) 9.95

Customise your experience by choosing between your favourite fillings - All dosas are made with rice and urad dal battered crepe and served with sambar & 2 chutneys.

Masala Dosa
Thin crispy battered crepe stuffed with masala mashed potatoes
Onion Dosa / Onion Chilli Dosa
Thin crispy battered crepe cooked with chopped fresh onions and green chillies (Optional)

Cheese Dosa (d) (m)
Battered crepe filled with Indian Spiced cottage cheese or grated Mozzarella cheese

Mysore Masala Dosa (Hot)
Battered crepe spread with fresh red chilli chutney & mashed potato

Chicken Tikka Dosa (d) (m)
Thin crispy battered crepe with marinated and grilled chicken tikka



SOUTHERN INDO-CHINESE

Option:
Veg 12.95 / Chicken 13.95 / King Prawn (c) 15.95

Bombay's Special Fried Noodles (g)
Soy Sauce Pan Fried Noodles are pan fried to crispy perfection, covered in a savory sauce that is super simplebut so delicious

Sesame Honey Garlic Chilli (g)
Stir fried in a flavourful garlic, soy and honey sticky sauce

Schezwan Chicken (g)
This Schezwan chicken is a spicy stir fry made with tender pieces of chicken and colorful vegetables, all tossed in a sweet and savoury sauce



BOMBAY'S CURRIES

Option:
Chicken 14.95 / Lamb 16.95 / King Prawn (c) 17.95

Bombay's Chicken Curry (mu)
Chicken cooked in onion, tomato sauce, ginger and garlic
Chicken Bhuna Adraki
North Indian dish of chicken slow-cooked in a fragrant bhuna masala

Bombay's Lamb Curry (mu)
Slow cooked Lamb Curry takes about 2 hours but the results are simply amazing! Delicious and the meat is fall-apart tender

Bombay's Holy Molly (mu)
A rich, creamy, and mildly spiced and prepared with pure coconut milk, tamarind paste, tomatoes, mustard seeds and curry leaves

Bombay's Saag (d) (m) (mu)
With fresh spinach, fresh mustard leaves, spices and double cream

Bombay's Chettinad Curry
Chettinad curry is a finger-licking delicious Tamil Nadu dish made with homemade Chettinad masala and pairs well with any rice

Dhansak
In a tangy, sweet and slightly spicy sauce, made lusciously thick and rich with red lentils

Pathia
A lip-smacking sweet, sour and tangy curry with plenty of heat

Rogan
Tomato-based dish, with onions and bell peppers with Indian spices

Karahi
Spicy masala gravy with smokey onions and capsicums

Bombay's Special Methi (d) (m)
fresh fenugreek leaves with ginger garlic and double cream, touch of butter and Indian spices

Korma (d) (m) (n)
Korma is a rich, sweet and creamy mild curry with lots of flavour, with coconut cream, yogurt and a small amount of ground almonds. Perfect for kids and adults to enjoy

TANDOORI GRILL (SMALL OR BIG PLATES)

Chicken Tikka (d) (m)	8.95 / 16.95
Chicken breast marinated overnight in strained yogurt and mixture of tandoor special spices cooked in a tandoor	

Malai Murgh Tikka (d) (m) (n)	8.95 / 16.95
Chicken breast marinated overnight with mild yet flavourful spices cooked in a tandoor	

King Prawns Tikka (d) (m) (c)	8.95 / 17.95
Coated prawns cooked in a sweet and savoury sauce and topped with sesame seeds	

Achari Lamb Chops (d) (m)	8.95 / 17.95
Juicy, tender lamb chops, marinated with strained yogurt, Achari masala and a blend of perfectly chosen spices cooked in a tandoor	

Achari Chicken Tikka (d) (m)	8.95 / 16.95
Achari Chicken Tikka is boneless chicken chunks marinated in Achari masala, yogurt, and other spices and grilled to perfection	

Tiranga Tikka (d) (m) (n)	8.95 / 17.95
Combination of chicken tikka, hariyali tikka and murgh malay tikka cooked on skewers in a tandoor	

Jalfrezi
is a delightfully flavorful curry with tender, in a spicy tomato sauce studded with stir-fried peppers and onions.

Achari (d) (m) (mu)
A must try recipe that has a great flavours from fennel seeds, cumin seeds, onion seeds, mustard seeds and dry red chillies

Bombay Hot Madras Curry
Spicy, hot and tangy curry that's believed to be inspired by the Tamil cuisine

Lamb Laal Maas (hot)
A very hot and fragrant dish, made with ground spices, onions and tomatoes and fresh green chillies

Murgh Makhani Malai (d) (m) (n)
Murgh Makhani is a classic Indian dish made with marinated tandoori chicken, simmered in a creamy tomato gravy/curry

Kari Tharakhal
An authentic South Indian Dish wth coconut milk, spices and with fried coconut

Chicken Tikka Lababdar (d) (m) (n)
Chicken lababdar is very similar to the more famous butter chicken. It is slightly spicier and little sweeter though

Desi Chicken Curry
Traditional home made chicken chicken curry, chicken on the bone cooked in a pot with it's own stock and whole spice

Chicken Kali Mirch (d)
Chicken on the bone cooked in a rich brown onion sauce with ground black peppercorns

Rara Gosht
A medium lamb curry dish with a mix of minced lamb and tender lamb pieces in a special blend of herbs and spices

King Prawn Goan Curry
Simmered with Goanese spices and coconut milk

Lamb Shank
Baby lamb shank in brown onion gravy with aromatic spices

Seabass Cokni Curry (f) (mu)	17.95
Pan seared seabass with coconut and malabar masala	

Tandoori Special Mix Platter (d) (m) (n) 29.95

Chicken tikka, malai murgh tikka, king prawn tikka, Achari lamb chops, Achari chicken tikka, salmon dill tikka, lamb seekh kebab & chicken seekh kebab. Comes with fresh green salad & chutneys

Salmon Dill Tikka (d) (m) (f)	8.95 / 17.95
Salmon pieces marinated with our home-made special spices	

Paneer Tikka Shashlik (d) (m)	7.95 / 16.95
Soft and creamy marinated paneer with capsicum, tomatoes and onions skewers baked to perfection	

Lamb Seekh Kebab (d) (m)	8.95 / 17.95
Seekh kebab are delicious, spicy lamb skewers loaded with big Indian flavours and grilled over open flame	

Lamb Mint Tikka (d) (m)	8.95 / 17.95
Small chunks of lamb marinated in yogurt, spices and mint then threaded onto skewers and cooked in tandoor	

