

# BOMBAY DREAMS

## INDIAN CUISINE

### A TRADITION IS REBORN

Colourful, 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.

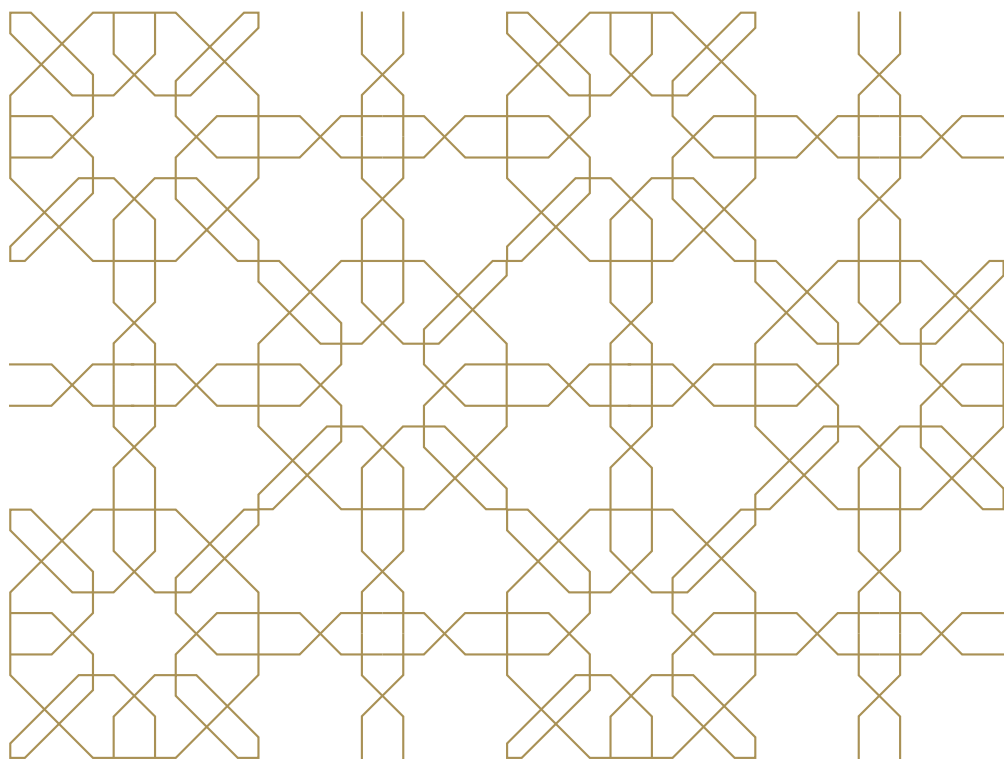
Cherish our great Indian hospitality in a chic, contemporary, stylishly decorated setting.



Michelin Guide  
The Bib Gourmand since 2010



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



# FIRST IMPRESSIONS

<b>Porcha Yera Jheenga</b> Spicy prawns marinated with garlic, mustard seeds and curry leaves in a spicy red sauce	168
<b>Bombay Chilgoza Prawns</b> ★ Fresh prawns marinated with ginger, garlic, coriander and pine nuts, deep fried	168
<b>Fish Koliwada</b> Sole fillet marinated in ginger, garlic, mild spices and batter fried	132
<b>Murgh Chaat</b> ★ Tandoori chicken tikka salad, tossed in tamarind sauce, cucumbers, onions and tomatoes	122
<b>Kurkure Khumbh</b> V ★ Mushrooms stuffed with cottage cheese and bell peppers served with tomato chutney	142
<b>Palak Patta Chaat</b> V “Chaat with a twist” Spinach leaves coated with chickpea flour and topped with potatoes, tamarind sauce and yoghurt	92
<b>Bombay Chaat</b> V Tangy chickpea and potato relish spiced with tamarind chutney and fresh yoghurt	92
<b>Vegetable Samosa</b> V ★ Puff pastry with a savoury filling of spices potatoes, peas and coriander served with tamarind chutney	98

# SHORBA

<b>Tamatar Aur Dhaniya Ka Shorba</b> V Tomato extract infused with fresh coriander leaves	68
<b>Murgh Yakhni Shorba</b> Chicken broth mildly spiced with fresh herbs and fennel	68

# TAWA

<b>Tawa Salmon</b> ★ Salmon fillet, garam masala, cumin, ginger and garlic	188
<b>Tawa Masala Sea Bass</b> ★ Sea Bass in a marinade of spices, fresh herbs	188
<b>Murgh Aur Hare Pyaz ki Shammi</b> Minced chicken patties flavored with fragrant herbs and spices	132
<b>Shahi Galouti Kebab</b> Arguably the greatest kebab from Lucknow. Finely pounded lamb patties with floral aromas and subtle spices	158
<b>Chowk Ki Tikki</b> V ★ Potato patties slow cooked and served with yoghurt and tamarind sauce	118
<b>Bhutte Matar Ki Shammi</b> V Green peas and corn cutlets served with coriander and mint chutney	118
<b>Beet Root Kebab</b> V Beet root soft patties slow cooked and served with mint chutney	118

# TANDOOR

**Chef’s Platter** — Selection of Chef’s Singature Kebabs

**Vegetarian** ▼ 188  
Bhatti Ka Paneer / Sarson Ke Phool / Subz Seekh / Tandoori Lachele Aloo

**Non Vegetarian** ★ 278  
Tandoori Nisha / Fish Tikka / Murgh Tikka Peshawari / Tandoori Chicken / Boti Kebab / Raunak-E-Seekh

**Tandoori Pomfret** ★ 178  
Pomfret steeped in a flavorful marinade prepared with a mélange of spices and then grilled

**Tandoori Nisha** ★ 98/pc  
Jumbo prawns marinated in lemon juice, yoghurt, freshly ground pan roasted spices and grilled to perfection

**Tandoori Sea Bass** 198  
Sea bass in a marinade of spices and yoghurt, grilled in the tandoor

**Panipat Fish Tikka** 188  
Mackerel marinated in yoghurt and cinnamon and char grilled to perfection

**Murgh Tikka Methi Malai** 182  
Creamy boneless chicken kebabs flavored with burnt garlic and fenugreek

**Murgh Tikka Peshawari** 182  
Boneless chicken marinated in yoghurt, nutmeg, mace, gram flour and yellow chilli powder

**Tandoori Murgh Tikka** 182  
Boneless cubed chicken marinated in aromatic spices and char grilled to perfection

**Tandoori Murgh** Half 128 / Full 208  
Corn-fed spring chicken marinated in traditional spices with yoghurt and grilled in tandoor

**Tandoori Boti Kebab** 198  
Tender boneless lamb marinated in yoghurt, traditional spices, cashewnut and brown onion paste

**Adrakh Ke Panje (3pcs)** ★ 338  
Lamb chops marinated in yoghurt, nutmeg, cinnamon and ginger

**Raunak-E-Seekh** 188  
Minced lamb skewers flavoured with nutmeg, traditional spices and herbs

**Raan-E-Dream** ★ 498  
Spring lamb Leg marinated in yoghurt and fragrant spices, slow cooked in the tandoor

**Subz Seekh Kebab** ▼ 138  
Minced vegetable kebab with cheese, spices and fresh coriander

**Bhatti Ka Paneer** ▼ 162  
Homemade cottage cheese marinated in yoghurt, whole spices and pounded red chilli

**Tandoori Lachele Aloo** ▼ ★ 128  
Potatoes stuffed with green peas, ginger, green chilli and pomegranate seeds

**Sarson Ke Phool** ▼ 148  
Tandoori broccoli and cauliflower immersed in a marinade of mustard seeds and spices served with mint chutney

# MAINS

<b>Alleppey Fish Curry</b> ★	238
Red snapper cooked in gravy made with whole spices, curry leaves and raw mangoes	
<b>Mutton Beliram</b> ★	248
Fresh mutton slow cooked with traditional spices and herbs	
<b>Nalli Nihari Gosht</b> ★	208
A delicious smooth flour based stew with slow cooked mutton and a myriad of spices	
<b>Jheenga Dum Nisha</b>	188
Fresh prawns simmered in a sesame and coconut sauce flavoured with cinnamon and saffron	
<b>Hare Masale Ka Jheenga</b>	188
Fresh prawns cooked in an aromatic gravy made with pureed mint, coriander and spices	
<b>Mahi Sunehri</b>	178
Fresh sole fillet cooked with ginger, coriander, turmeric, cumin and freshly ground garlic	
<b>Jalandhari Murgh</b>	188
Boneless chicken cooked in a smooth gravy of tomatoes, onions and flavoured with cinnamon	
<b>Murgh Makhan Palak</b>	188
Chicken tikka simmered in the traditional makhni gravy with fresh spinach, butter and cream	
<b>Handi Murgh</b>	178
Chicken slow cooked in an aromatic gravy made with whole spices and herbs	
<b>Kadhai Gosht Kali Mirch</b>	192
Boneless lamb cooked with whole spices, onions, tomatoes, bell peppers, crushed peppercorns in “Handi”	
<b>Guchchi Matar</b> ▼ ★	158
Morel mushroom slow cooked with green peas, onions, tomatoes and garlic	
<b>Paneer Kachi Mirch Aur Hara Pyaz</b> ▼ ★	142
Homemade cottage cheese simmered in onion, tomato gravy with spring onions and bell peppers	
<b>Mirch Baingan Ka Salan</b> ▼	138
A piquant Hyderabadi delicacy with baby eggplants, green chilli peppers in gravy of mustard seeds, curry leaves and whole red chilli	
<b>Chatpati Gobhi</b> ▼	118
Cauliflower gently cooked with tomatoes and coriander, seasoned with green chillies	
<b>Dal Bombay</b> ▼ ★	132
A famously rich and creamy lentil creation also known as Dal Makhani	
<b>Aloo Dhaniyawale</b> ▼	118
Potatoes seasoned with coriander seeds, cumin, whole spices, fresh coriander and ginger	
<b>Laccha Palak Baby Corn</b> ▼	122
Fresh spinach and baby corn cooked with cumin and garlic, finished with cream	
<b>Subz Kalonji</b> ▼	122
Mixed vegetables cooked in our masala gravy flavoured with black cumin seeds	
<b>Paneer Khatta Pyaz</b> ▼	142
Cottage cheese cooked with tomatoes, ginger, garlic and pickled onions	

# ALL TIME FAVORITES

<b>Rogan Josh</b> “A famous Kashmiri delicacy” Lamb cooked in gravy flavored with garlic, ginger, aromatic spices and Kashmiri red chillies	198
<b>Chicken Makhni</b> ★ Chicken cooked in gravy of fresh tomatoes, butter, cream and flavored with fenugreek Also famous as “Butter Chicken”	192
<b>Malai Jheenga Curry</b> ★ Fresh prawns cooked in a rich creamy sauce	188
<b>Goan Fish Curry</b> Traditional fish delicacy cooked in hot piquant coconut sauce	188
<b>Chicken Tikka Lababdar</b> ★ Chicken tikka simmered in onion and tomato gravy	192
<b>Chicken Vindaloo</b> A Goan specialty, chicken cooked in hot chili fiery sauce	188
<b>Lamb Shahi Korma</b> Lamb cooked in a mild gravy made with onion, tomato and poppy seeds	188
<b>Punjabi Choley</b> ▼ ★ Chick peas with an assortment of spices, ginger, garlic, onions and fresh coriander	122
<b>Paneer Makhni</b> ▼ Homemade cottage cheese chunks simmered in tomato gravy with fenugreek leaves	142
<b>Palak Paneer</b> ▼ ★ Homemade cottage cheese chunks and spinach, flavored with cumin and garlic	142
<b>Dum Aloo Kashmiri</b> ▼ Stuffed potatoes in a rich mild gravy, made using a traditional slow cooking technique	138
<b>Baingan Bharta</b> ▼ ★ Tandoori roasted eggplant, mashed and cooked with onions, tomatoes and garlic	128
<b>Bhindi Pyaaz Masala</b> ▼ Okra tossed with fresh green onions, tomatoes and ginger	128
<b>Dal Tadka</b> ▼ Yellow lentils tempered homestyle	122

# RELISH

<b>Dahi Bhalla</b> ▼ ★ Lentil dumplings in spiced yoghurt with Indian sauce	88
<b>Raita</b> ▼ Choice of Pudina / Boondi / Mixed Vegetables – Yoghurt flavored with cumin seeds	68
<b>Fresh Yoghurt</b> ▼ Plain smooth natural yoghurt	58

# BASMATI SELECTION

- Lukhnowi Gosht Biryani** ★  
Famous delicacy also known as “Pukka Biryani” where the rice and meat are cooked separately with traditional herbs and spices and then layered

**Murgh Hussaini Biryani**  
Also known as Nawabi murgh biryani, chicken cooked with saffron, coriander leaves, rose water, and mint leaves in “Dum” slow cooking style

**Nizami Tarkari Biryani** V  
Garden fresh vegetables cooked with the finest aromatic basmati rice in “Dum” slow cooking style

**Saffron Pulao** V  
Saffron flavored basmati rice

**Jeera Pulao** V  
Cumin tempered basmati rice

**Peas Pulao** V  
Basmati rice dish made with garden fresh peas

**Steamed Basmati Rice** V

# BREADS

- Tandoori Roti** V  
Whole wheat bread baked in tandoor

**Missi Roti** V ★  
Bread made of gram flour, chopped onions and coriander

**Phulka** V  
Homestyle whole wheat bread made on flat top (Tawa)

**Pudina Paratha** V  
Paratha flavored with mint

**Laccha Paratha** V  
Layered wholewheat bread

**Garlic Naan** V ★  
White flour bread with garlic

**Naan** V  
White Flour bread baked in tandoor

**Roomali** V ★  
Paper thin bread cooked on a special hot plate

**Butter Naan** V  
White flour bread baked in tandoor topped with butter
- Sun-dried Tomato Kulcha** V  
Stuffed bread with sun-dried tomatoes and potatoes

**Chilli Cheese Naan** V  
Stuffed bread with red chilli and cheese

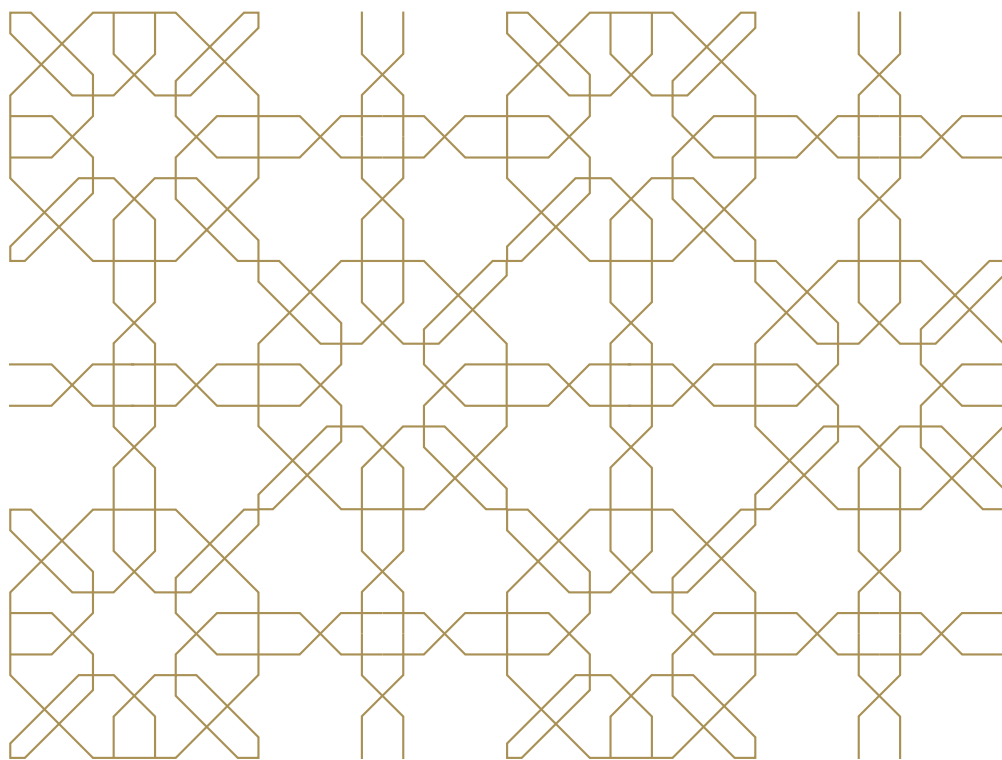
**Spinach Cheese Naan** V  
Stuffed bread with spinach and cheese

**Kashmiri Naan** V ★  
Stuffed bread with coconut, red cherries and raisins

**Aloo Kulcha** V  
Stuffed bread with spiced potatoes and fresh coriander leaves

**Amritsari Kulcha** V ★  
Stuffed bread with onions, potatoes, coriander and Kashmiri chilli

**Paneer Kulcha** V  
Stuffed bread with cottage cheese spiced with turmeric and fresh coriander



  **BombayDreamsHK**

[www.sandshospitality.com](http://www.sandshospitality.com)