



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.

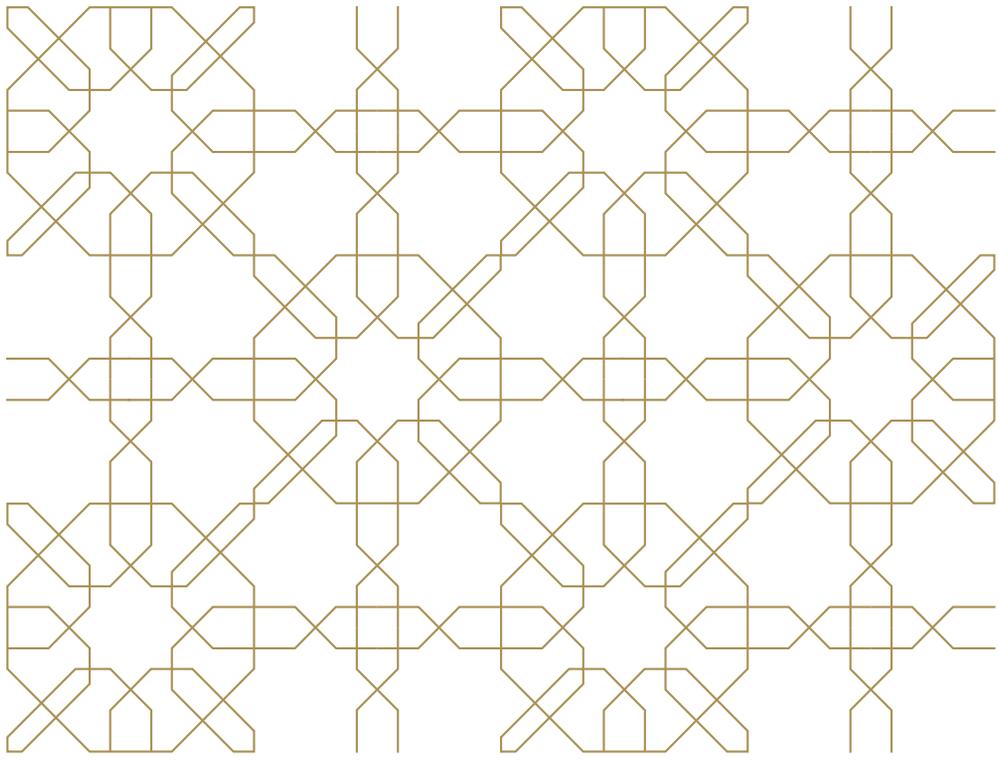
Cherish our great Indian hospitality in a chic, contemporary, stylishly decorated setting.



Michelin Guide
The Bib Gourmand since 2010



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



FIRST IMPRESSIONS

Porcha Yera Jheenga

Spicy prawns marinated with garlic, mustard seeds and curry leaves in a spicy red sauce

168

Bombay Chilgoza Prawns ★

Fresh prawns marinated with ginger, garlic, coriander and pine nuts, deep fried

168

Fish Koliwada

Sole fillet marinated in ginger, garlic, mild spices and batter fried

108

Murgh Chaat ★

Tandoori chicken tikka salad, tossed in tamarind sauce, cucumbers, onions and tomatoes

108

Kurkure Khumbh ▼ ★

Mushrooms stuffed with cottage cheese and bell peppers served with tomato chutney

138

Palak Patta Chaat ▼

"Chaat with a twist" Spinach leaves coated with chickpea flour and topped with potatoes, tamarind sauce and yoghurt

88

Bombay Chaat ▼

Tangy chickpea and potato relish spiced with tamarind chutney and fresh yoghurt

88

Vegetable Samosa ▼ ★

Puff pastry with a savoury filling of spices potatoes, peas and coriander served with tamarind chutney

78

SHORBA

Tamatar Aur Dhaniya Ka Shorba ▼

Tomato extract infused with fresh coriander leaves

68

Murgh Yakhni Shorba

Chicken broth mildly spiced with fresh herbs and fennel

68

TAWA

Tawa Salmon ★

Salmon fillet, garam masala, cumin, ginger and garlic

188

Tawa Masala Sea Bass ★

Sea Bass in a marinade of spices, fresh herbs

168

Murgh Aur Hare Pyaz ki Shammi

Minced chicken patties flavored with fragrant herbs and spices

108

Shahi Galouti Kebab

Arguably the greatest kebab from Lucknow. Finely pounded lamb patties with floral aromas and subtle spices

148

Chowk Ki Tikki ▼ ★

Potato patties slow cooked and served with yoghurt and tamarind sauce

88

Bhutte Matar Ki Shammi ▼

Green peas and corn cutlets served with coriander and mint chutney

88

Beet Root Kebab

Beet root soft patties slow cooked and served with mint chutney

88

▼ Vegetarian

★ Signature Dishes

Plus 10% service charge

TANDOOR

Chef's Platter — Selection of Chef's Singature Kebabs

Vegetarian ▼ 178
Bhatti Ka Paneer / Sarson Ke Phool / Subz Seekh / Tandoori Lachele Aloo

Non Vegetarian ★ 268
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 178
Mackerel marinated in yoghurt and cinnamon and char grilled to perfection

Murgh Tikka Methi Malai 158
Creamy boneless chicken kebabs flavored with burnt garlic and fenugreek

Murgh Tikka Peshawari 158
Boneless chicken marinated in yoghurt, nutmeg, mace, gram flour and yellow chilli powder

Tandoori Murgh Tikka 158
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 188
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 ★ 438
Spring lamb Leg marinated in yoghurt and fragrant spices, slow cooked in the tandoor

Subz Seekh Kebab ▼ 128
Minced vegetable kebab with cheese, spices and fresh coriander

Bhatti Ka Paneer ▼ 158
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 ▼ 138
Tandoori broccoli and cauliflower immersed in a marinade of mustard seeds and spices served with mint chutney

MAINS

Alleppey Fish Curry ★ Red snapper cooked in gravy made with whole spices, curry leaves and raw mangoes	238
Mutton Beliram ★ Fresh mutton slow cooked with traditional spices and herbs	238
Nalli Nihari Gosht ★ A delicious smooth flour based stew with slow cooked mutton and a myriad of spices	198
Jheenga Dum Nisha Fresh prawns simmered in a sesame and coconut sauce flavoured with cinnamon and saffron	188
Hare Masale Ka Jheenga Fresh prawns cooked in an aromatic gravy made with pureed mint, coriander and spices	188
Mahi Sunehri Fresh sole fillet cooked with ginger, coriander, turmeric, cumin and freshly ground garlic	178
Jalandhari Murgh Boneless chicken cooked in a smooth gravy of tomatoes, onions and flavoured with cinnamon	168
Murgh Makhan Palak Chicken tikka simmered in the traditional makhni gravy with fresh spinach, butter and cream	168
Handi Murgh Chicken slow cooked in an aromatic gravy made with whole spices and herbs	168
Kadhai Gosht Kali Mirch Boneless lamb cooked with whole spices, onions, tomatoes, bell peppers, crushed peppercorns in "Handi"	168
Guchchi Matar ▼ ★ Morel mushroom slow cooked with green peas, onions, tomatoes and garlic	158
Paneer Kachi Mirch Aur Hara Pyaz ▼ ★ Homemade cottage cheese simmered in onion, tomato gravy with spring onions and bell peppers	128
Mirch Baingan Ka Salan ▼ A piquant Hyderabadi delicacy with baby eggplants, green chilli peppers in gravy of mustard seeds, curry leaves and whole red chilli	128
Chatpati Gobhi ▼ Cauliflower gently cooked with tomatoes and coriander, seasoned with green chillies	118
Dal Bombay ▼ ★ A famously rich and creamy lentil creation also known as Dal Makhani	108
Aloo Dhaniyawale ▼ Potatoes seasoned with coriander seeds, cumin, whole spices, fresh coriander and ginger	108
Laccha Palak Baby Corn ▼ Fresh spinach and baby corn cooked with cumin and garlic, finished with cream	108
Subz Kalonji ▼ Mixed vegetables cooked in our masala gravy flavoured with black cumin seeds	108
Paneer Khatta Pyaz ▼ Cottage cheese cooked with tomatoes, ginger, garlic and pickled onions	128

ALL TIME FAVORITES

Rogan Josh	178
"A famous Kashmiri delicacy" Lamb cooked in gravy flavored with garlic, ginger, aromatic spices and Kashmiri red chillies	
Chicken Makhni ★	168
Chicken cooked in gravy of fresh tomatoes, butter, cream and flavored with fenugreek Also famous as "Butter Chicken"	
Malai Jheenga Curry ★	188
Fresh prawns cooked in a rich creamy sauce	
Goan Fish Curry	178
Traditional fish delicacy cooked in hot piquant coconut sauce	
Chicken Tikka Lababdar ★	168
Chicken tikka simmered in onion and tomato gravy	
Chicken Vindaloo	158
A Goan specialty, chicken cooked in hot chili fiery sauce	
Lamb Shahi Korma	168
Lamb cooked in a mild gravy made with onion, tomato and poppy seeds	
Punjabi Choley ▼ ★	108
Chick peas with an assortment of spices, ginger, garlic, onions and fresh coriander	
Paneer Makhni ▼	128
Homemade cottage cheese chunks simmered in tomato gravy with fenugreek leaves	
Palak Paneer ▼ ★	128
Homemade cottage cheese chunks and spinach, flavored with cumin and garlic	
Dum Aloo Kashmiri ▼	118
Stuffed potatoes in a rich mild gravy, made using a traditional slow cooking technique	
Baingan Bharta ★	118
Tandoori roasted eggplant, mashed and cooked with onions, tomatoes and garlic	
Bhindi Pyaaz Masala ▼	118
Okra tossed with fresh green onions, tomatoes and ginger	
Dal Tadka ▼	108
Yellow lentils tempered homestyle	

RELISH

Dahi Bhalla ▼ ★	78
Lentil dumplings in spiced yoghurt with Indian sauce	
Raita ▼	48
Choice of Pudina / Boondi / Mixed Vegetables – Yoghurt flavored with cumin seeds	
Fresh Yoghurt ▼	38
Plain smooth natural yoghurt	

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 ▼

Garden fresh vegetables cooked with the finest aromatic basmati rice in "Dum" slow cooking style

Saffron Pulao ▼

Saffron flavored basmati rice

Jeera Pulao ▼

Cumin tempered basmati rice

Peas Pulao ▼

Basmati rice dish made with garden fresh peas

Steamed Basmati Rice ▼

BREADS

Tandoori Roti ▼

Whole wheat bread baked in tandoor

Missi Roti ▼ ★

Bread made of gram flour, chopped onions and coriander

Phulka ▼

Homestyle whole wheat bread made on flat top (Tawa)

Pudina Paratha ▼

Paratha flavored with mint

Laccha Paratha ▼

Layered wholewheat bread

Garlic Naan ▼ ★

White flour bread with garlic

Naan ▼

White Flour bread baked in tandoor

Roomali ▼ ★

Paper thin bread cooked on a special hot plate

Butter Naan ▼

White flour bread baked in tandoor topped with butter

Sun-dried Tomato Kulcha ▼

Stuffed bread with sun-dried tomatoes and potatoes

Chilli Cheese Naan ▼

Stuffed bread with red chilli and cheese

Spinach Cheese Naan ▼

Stuffed bread with spinach and cheese

Kashmiri Naan ▼ ★

Stuffed bread with coconut, red cherries and raisins

Aloo Kulcha ▼

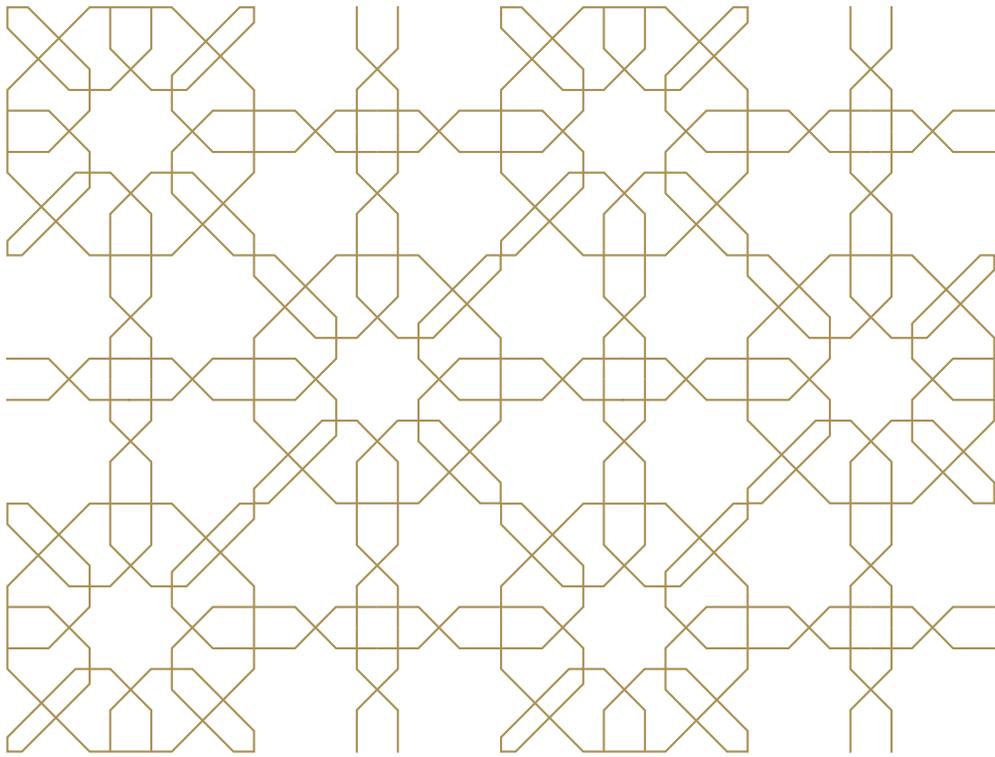
Stuffed bread with spiced potatoes and fresh coriander leaves

Amritsari Kulcha ▼ ★

Stuffed bread with onions, potatoes, coriander and Kashmiri chilli

Paneer Kulcha ▼

Stuffed bread with cottage cheese spiced with turmeric and fresh coriander



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www.sandshospitality.com