

Namaste and G'Day!

Dear Guest,

Welcome to Bombay By Night. We are now in the 19th year of business. We owe our success to your continued patronage and the acknowledgement of Melbourne's food critics. We consistently endeavour to provide you with top quality cuisine at value for money prices*. While we stick to some traditional dishes and all traditional methods of cooking we have remained creative in including exciting and exotic fare. Your comments and special requests are always welcome. Thank you for deciding to dine with us.

Arvind, Jaspal and Ravnish Gandhi.

SET MENU

(Minimum of 4 to maximum of 15 persons)

Entree

- Onion Bhajija
- Cocktail Meat Kebab
- Bombay Chicken Tikka

Main

- Navratan Korma (Vegetarian)
- Rogan Josh (Lamb)
- Chicken Makhanwalla/Makhani
- Alu Gobi (Vegetarian)
- Rice. Raita. Nan/Roti

Price:\$37.00 per head

*One vegetarian dish can be replaced by meat/fish for extra charge.

Beverages and Soft Drinks Available

NOTE

Minimum Cover Charge Applicable (Fri-Sun \$30, Other days \$25).

Function Room Available for Booking.

Licensed and B.Y.O (Wine Only).

Corkage \$3.80 per person

Cake Service Available \$3.00 per person if in lieu of dessert.

STARTERS/ENTREES

All starters/entrees come in **2 pieces** per serve.

Batatawada \$7.50

Spicy potato croquettes, mumbai style, flavoured with curry leaves and mustard seeds.

Onion Bhajija \$6.50

Onion fritters made with lentil batter mildly spiced.

Gobi Pakora \$6.50

Fritters made from cauliflower with a lentil batter.

Bombay Chicken Tikka \$7.50

Boneless pieces of chicken marinated in roasted spices, lemon juice, oil and tumeric - cooked in the Tandoor.

Chicken Tikka (Boneless Tandoori Chicken)..... \$8.00

Boneless pieces of breast of chicken barbecued in the Tandoor in a traditional yoghurt marinade.

Garlic Chicken \$8.00

Morsels of boneless breast chicken marinated in yoghurt and garlic and barbecued in the Tandoor.

Cocktail Meat Kebabs \$7.00

A speciality of the house made from selected mince and fresh herbs.

Lamb Tikka \$10.00

Marinated pieces of Lamb backstrap barbecued in the Tandoor – our highlight.

Papadums and chutneys \$5.50



“Bombay by Night blends style, flavour and innovation effortlessly. And for this we're happy to suggest it's the best Indian restaurant in Melbourne.”

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MAIN COURSES - NON VEGETARIAN

Beef

Saag Beef \$17.50

Beef curry cooked with spinach. A Punjabi favourite.

Beef Vindaloo \$17.00

A hot curry from Goa cooked in a mix of roasted spices, vinegar and coconut.

Beef Romana \$18.00

Morsels of beef cooked in a garlic and pepper sauce with capsicums, onions and mushrooms.

Beef Roghan Josh \$17.50

A traditional beef curry originated in Kashmir made with extensive use of tomatoes and onions.

Lamb

Lamb Roghan Josh \$19.30

A traditional lamb curry originated in Kashmir made with extensive use of tomatoes and onions.

Saag Ghosht..... \$19.80

Lamb curry cooked with spinach. A Punjabi favourite.

Khata Alu Ghosht \$19.80

Yoghurt based lamb curry cooked with potatoes. fragrant, not hot

Lamb Vindaloo \$18.00

A hot curry from Goa cooked with a touch of vinegar and coconut.

Desi Dahi Ghosht..... \$20.00

Lamb cooked in yoghurt with whole spices -flavoured with mint, fenugreek and cardamom. A family recipe.

Biryani \$19.00

A complete meal of rice and lamb cooked over a slow fire with nuts and raisins - a Moglai speciality.

Chicken

Chicken Makanwalla/Makhani \$17.50

An internationally accepted barbecued mild chicken cooked in tomato and cream sauce.

Chicken Multani \$18.00

Tandoor cooked morsels of chicken finished in a chick pea curry. Punjabi style, with a touch of dried pomegranate seeds.

Chicken Mumbai \$17.30

Turmeric and lemon marinated pieces of chicken char-grilled and finished in a Bombay-style coconut based spicy curry.

Chicken Tikka Masala..... \$18.00

Chicken Tikkas cooked in a tangy tomato, onion and a touch of yoghurt, with capsicum. Almost a native of England.

Chicken Jardaloo Korma \$18.00

A traditional Moglai curry with cream, nuts, raisins and apricots.

Tandoori Chicken..... \$15.80

A universally popular chicken prepared in a clay oven, marinated in yoghurt and chef's spices. 4 pieces.

Seafood

Prawn Curry \$24.50

Prawns cooked in a spicy coconut based curry.

Fish Curry \$19.50

Boneless fillets of available fish cooked in a spiced sauce with a touch of tamarind.

MAIN COURSES - VEGETARIAN

Navrattan Korma \$15.50

A rich mixed vegetable curry finished with cream, nuts and raisins.

Dingri Mutter..... \$15.50

Medium curry made fresh with mushrooms and peas together with traditional Punjabi spices.

Dal \$13.00

A staple of North Indian homes made from black lentils.

Palak Paneer \$17.50

Home made cheese cubes and spinach cooked in a mild curry.

Alu Bengan \$16.00

Curried eggplant and potato cooked in a traditional way with onion, tomato and dry spices.

Alu Gobi..... \$16.00

Cauliflower and potato curry cooked in medium spices, finished with ginger and coriander.

Vegetable Biryani..... \$17.50

A complete meal of rice and vegetables cooked over a slow fire with nuts and raisins - a Moglai speciality.

ACCOMPANIMENTS

Raita \$4.80

A salad made with home style yoghurt.

Mango Chutney/Pickles..... \$3.00

Vegetable Pulao \$5.00

Basmati Rice \$4.80

Kabuli Pulao \$6.00

Rice cooked with nuts and raisins - an Afghan speciality.

BREADS

Cooked in our own clay oven.

Nan \$3.00

Leavened bread dough made with yoghurt and fine flour.

Onion Kulcha \$5.50

Leavened bread stuffed with onions and fresh herbs.

Garlic Nan \$3.50

Roti \$2.60

A wholemeal unleavened bread.

Paratha \$4.00

Unleavened wholemeal bread layered with butter.

Alu Paratha \$6.00

Leavened Bread stuffed with mildly spiced potatoes.

Keema Nan \$7.00

Leavened bread stuffed with lightly spiced minced meat.

DESSERTS

Please ask us for our Desert Menu.

“Do not even think of leaving without trying the Kulfi (dessert)”

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All prices are GST inclusive.



“Bombay by Night is the child prodigy of an inspired union between Melbourne restaurant chic - soft lights, modern jazz, black-and-white prints, wine-stacked rows of timber cabinetry - and proud, skilful Indian cooking that's unafraid of experimentation and innovation.”

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