

Namaste & G Day!

Dear Guest,

Welcome to Bombay By Night. We are now in the 20th 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 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 Bhajia  
Cocktail Meat Kebab  
Bombay Chicken Tikka

### Main

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

**Price: 36.50 per head**

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

Beverages & Soft Drinks Available



### Note

Minimum cover charge applicable  
Friday-Sunday: \$30. Other days: \$25

Function room available

Licensed & B.Y.O (wine only)

Corkage - 3.00 per person

Cake service charge - 3.00 per person if in lieu of dessert

*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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## STARTERS/ENTREES

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

**Batatawada 7.00**

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

**Onion Bhajia 6.00**

Onion fritters made with lentil batter mildly spiced.

**Gobi Pakora 6.00**

Fritters made from cauliflower with a lentil batter.

**Bombay Chicken Tikka 7.00**

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

**Chicken Tikka (Boneless Tandoori Chicken) 7.50**

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

**Garlic Chicken 7.50**

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

**Cocktail Meat Kebabs 6.80**

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

**Lamb Tikka 9.00**

Marinated pieces of lamb backstrap barbecued in the Tandoor our Highlight

**Papadums & 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 17.00**

Beef curry cooked with spinach. A Punjabi favourite

**Beef Vindaloo 16.50**

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

**Beef Romana 17.00**

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

**Beef Roghan Josh 17.00**

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

### LAMB

**Lamb Roghan Josh 18.80**

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

**Saag Ghosht 19.00**

Lamb Curry cooked with spinach. A Punjabi favourite.

**Khata Alu Ghosht 19.00**

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

**Lamb Vindaloo 17.80**

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

**Desi Dahi Ghosht 19.50**

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

**Biryani 17.50**

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

### CHICKEN

**Chicken Makanwalla/Makhani 17.00**

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

**Chicken Multani 17.50**

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

**Chicken Mumbai 16.80**

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

**Chicken Tikka Masala 17.50**

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

**Chicken Jardaloo Korma 17.50**

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

**Tandoori Chicken 15.00**

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

### SEAFOOD

**Prawn Curry 24.00**

Prawns cooked in a spicy coconut based curry.

**Fish Curry 19.00**

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

## MAIN COURSES - VEGETARIAN

**Navrattan Korma 15.00**

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

**Dingri Mutter 15.00**

Medium curry made with mushrooms and peas in traditional Punjabi spices.

**Dal 12.50**

A staple of North Indian homes made from black lentils.

**Palak Paneer 17.00**

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

**Alu Bengan 15.50**

Curried eggplant & potato cooked in traditional onion, tomato and dry spices.

**Alu Gobi 15.50**

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

**Vegetable Biryani 17.00**

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

## ACCOMPANIMENTS

**Raita 4.00**

Diced cucumber & tomato in a home style yoghurt.

**Mango Chutney or 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 a Clay Oven)

**Nan 3.00**

Leavened bread dough made with yoghurt and fine flour.

**Onion Kulcha 5.50**

Leavened bread stuffed with onion and fresh herbs.

**Garlic Nan 3.50**

**Roti 3.00**

A wholemeal unleavened bread

**Paratha 3.70**

Unleavened wholemeal bread layered with butter.

**Alu Paratha 6.00**

Leavened bread stuffed with mildly spiced potatoes.

**Keema Nan 6.50**

Leavened bread stuffed with lightly spiced minced meat.

## DESSERTS

Please ask us for the dessert menu

*Do not even think of leaving without trying the Kulfi (dessert).*

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All prices are GST inclusive