

*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.*

THE AGE GOOD FOOD GUIDE 2008

Namaste & 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 20 persons)

Onion Bhajiya  
Cocktail Meat Kebab  
Bombay Chicken Tikka  
Navratan Korma (Vegetarian)  
Rogan Josh (Lamb)  
Chicken Makhanwalla/Makhani  
Alu Gobi (Vegetarian)  
Rice. Raita. Nan/Paratha

**Price: \$35.00 per head**

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

Beverages & Soft Drinks Available

*Exquisitely flavoured Indian food to which great attention and care has been given...*

THE AGE EPICURE

## STARTERS/ENTREES

All starters/entrees come in 2 pieces per serve

**Batatawada \$6.80**

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

**Onion Bhajia \$5.80**

Onion fritters made with lentil batter mildly spiced.

**Gobi Pakora \$5.80**

Fritters made from cauliflower with a lentil batter.

**Bombay Chicken Tikka \$6.20**

Boneless pieces of chicken marinated in fresh herbs, vinegar, oil and tumeric - cooked in the Tandoor.

**Chicken Tikka (Boneless Tandoori Chicken) \$6.50**

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

**Garlic Chicken \$6.50**

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 \$10.50**

Marinated pieces of young Lamb barbecued in the tandoor.

**Papadums (4 pieces) \$2.00**

**Papadums with tamarind & yoghurt chutney \$5.00**

**Extra chutneys \$2.50**

## MAIN COURSES - NON VEGETARIAN

### BEEF

**Saag Beef \$16.80**

Beef curry cooked with spinach. A Punjabi favourite

**Beef Vindaloo \$16.00**

A hot curry from Goa cooked in vinegar and coconut.

**Beef Romana \$16.80**

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

**Beef Roghan Josh \$16.80**

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

### LAMB

**Lamb Roghan Josh \$16.00**

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

**Saag Ghosht \$16.80**

Lamb Curry cooked with spinach. A Punjabi favourite.

**Khata Alu Ghosht \$16.80**

Yoghurt based Lamb curry cooked with potatoes. Fragrant, not hot

**Lamb Vindaloo \$16.00**

A hot curry from Goa cooked in vinegar and coconut.

**Desi Dahi Ghosht \$16.50**

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 \$16.80**

An internationally accepted barbecued Mild Chicken cooked in tomato and cream sauce.

**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 \$16.80**

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

**Chicken Jardaloo Korma \$16.80**

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

**Tandoori Chicken \$14.00**

A universally popular Chicken prepared in a Clay Oven, marinated in yoghurt and chef's spices. 4 pieces

### SEAFOOD

**Fish Curry \$17.50**

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

**Prawn Curry \$18.80**

Prawns cooked in a spicy coconut based curry, with a touch of tamarind

## MAIN COURSES - VEGETARIAN

**Navrattan Korma \$13.80**

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

**Dingri Mutter \$13.80**

Medium curry made fresh mushrooms and peas in a tomato based sauce.

**Dal \$11.00**

A staple of North Indian homes made from black lentils.

**Palak Paneer \$13.80**

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

**Alu Bengan \$13.00**

Curried eggplant & potato in a traditional way with onion, tomato and dry Spices.

**Alu Gobi \$13.00**

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

**Vegetable Biryani \$14.50**

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

## ACCOMPANIMENTS

**Raita \$4.00**

A salad made with Home Style Yoghurt.

**Mango Chutney/Pickles \$2.50**

**Vegetable Pulao \$5.00**

**Basmati Rice \$4.50**

**Kabuli Pulao \$5.00**

Rice cooked with nuts and raisins - an Afghan Speciality

## BREADS

(Cooked in a Clay Oven)

**Nan \$2.60**

Leavened bread dough made with yoghurt and fine flour.

**Onion Kulcha \$4.00**

Leavened bread stuffed with onion and fresh herbs.

**Garlic Nan \$3.00**

**Roti \$2.60**

A wholemeal unleavened bread

**Paratha \$3.00**

Unleavened wholemeal bread layered with butter.

**Alu Paratha \$5.00**

Leavened Bread stuffed with mildly spiced potatoes.

**Keema Nan \$5.00**

Leavened bread stuffed with lightly spiced minced Meat.

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

THE AGE GOOD FOOD GUIDE

*Ask for the dessert menu*

All prices are GST inclusive

● Minimum Cover Charge Applicable ● Function Room Available ● Licensed & B.Y.O (wine only) ● Corkage - 3.00 per person ● Cake Service Applicable - \$2.00 per person