

Take Away Banquet

for two

\$39.50

2pcs Samosa, Chicken Makanwalla,
Rogan Josh,
Saffron rice, nan, raita
(No changes, substitutes or
discounts in the above banquet)

We will always attempt to have the above banquet
available within 15 min of order

*"One of Melbourne's classier Indian restaurants is, mercifully, still
firmly in Cheap Eats territory"*

The Age Cheap Eats Guide 2006

as far back as 1992 The Gourmet Traveller said

*"Bombay by Night is rapidly gaining a reputation for doing the
best tandoor in town - delicious and succulent meats rather than
the dried-up offerings that often parade under the name"*

"Do not even think of leaving without trying the Kulfi"

The Age Good Food Guide

*"Exquisitely flavoured Indian food to which great attention and
care has been given.... This is a treasure in the suburbs -
modestly priced, simply decorated but richly rewarding"*

The Age Epicure

"Desserts are exceptional"

The Age Good Food Guide 2003

Now in our 20th
year of business

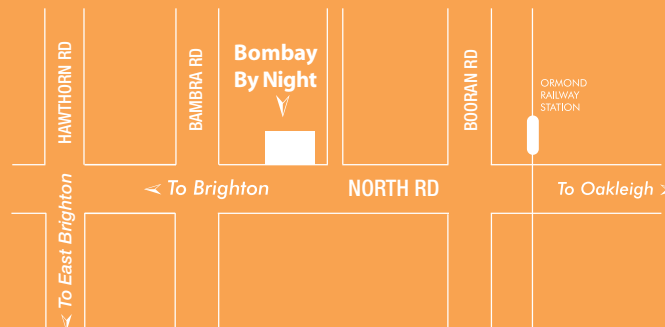
The Age Good Food Guide 2008

*"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 fetching surrounds are supported
by service that is invariably swift and obliging. Masterful
versions of subcontinental classics like saag beef, palak
paneer and lamb biryani never leave the Bombay menu,
nor do entree gems like the chunky, tandoori-roasted
chicken breast skewers, done either tikka-style, or
steeped in yoghurt and garlic. But these are augmented
by chef Jaspal Gandhi's justly named 'specials', which
steer boldly away from traditional Indian cooking. There
might be crisp tandoor bread served with srikhand - a
traditional yoghurt 'dip' speckled with saffron, cardamom
and pistachio - or wokfried barramundi matched with
an awe-inducing cumin and coconut-flavoured tomato
reduction. **Choosing dessert is the proverbial
no-brainer; it's gotta be kulfi (icecream). It doesn't
matter if you opt for the mango, the praline, or the
more traditional cardamom and pistachio.
They're all brilliant."***

355 North Rd Caulfield Sth

p:9578 6150

visit www.bombaybynight.com



06/09

Bombay By Night

Take Away Menu

Quality Indian Dining

Open for Dinners Only - 7 nights
Closed some Mondays

Kindly decide your order before dialling
Phone orders from 4.30pm
First pick-up from 5.30pm

p: 9578 6150

10% Discount on orders
placed before 7pm.

Take Away Menu

10% Discount on orders placed before 7pm.

Prices include GST

Entree	GST Incl.
Batawada (2 pieces) spicy potato croquettes	\$6.50
Samosa (per piece) A traditional Indian pastry stuffed with potatoes and peas	\$3.50
Onion Bhajia (4 pieces) Onion Fritters made with a chickpea batter mildly spiced	\$7.50
Gobi Pakora (4 pieces) Cauliflower Fritters made with a chickpea batter	\$7.50
Chicken Tikka (4 pieces) Boneless pieces of Chicken (Breast) barbecued in the tandoor in a traditional marinade	\$10.80
Cocktail Meat Kebabs (2 pieces) A house speciality made from selected mince and fresh herbs. A Treat!	\$5.50
Bombay Chicken Tikka (4 pieces) Boneless pieces of Chicken marinated in fresh herbs, vinegar, oil and tumeric – cooked in the Tandoor	\$9.50
Lamb Tikka (4 pieces) Marinated pieces of lamb backstrap barbecued in the Tandoor – our Highlight	\$12.50
Tandoori Chicken (4 pieces) A universally popular Chicken prepared in a Clay Oven, marinated in Yoghurt and Chef's Spices	\$11.50
Papadums (4 Pieces) Extra Tamarind or Yoghurt chutney	\$2.00 \$1.50
Main Courses Vegetarian	
Navrattan Korma A rich Vegetable Curry finished with cream, nuts and raisins	\$12.50
Dingri Mutter Medium Curry made from fresh mushroom and peas in a tomato and onion base	\$12.50
Dal A staple of Indian homes made from black lentils, no cream.	\$11.00
Palak Paneer Home made cheese cubes cooked with spinach in a mild curry	\$12.50
Alu Bengan Curried Eggplant and potato with onion, tomato and dry spices	\$12.50
Alu Gobi Cauliflower & potato curry cooked in medium spices, finished with ginger & coriander	\$12.50
Vegetable Biryani	\$14.50

"Everything is superbly spiced, perfectly cooked, balanced in flavour and executed with an assured hand"

Cheap Eats Guide 2002

Main Courses Non-Vegetarian	GST Incl.
Roghan Josh A traditional lamb or beef curry originated in Kashmir. Made with extensive use of tomatoes and onions	\$14.80
Saag Ghosht Beef, lamb or chicken curry cooked with spinach. A Punjabi favourite	\$15.50
Khata Aloo Ghosht Yoghurt based Lamb Curry cooked with Potatoes. Fragrant, not hot. A family recipe	\$15.50
Lamb or Beef Vindaloo A hot curry from goa cooked in vinegar and coconut	\$14.80
Chicken Mumbai Tumeric and lemon marinated pieces of chicken char-grilled and finished in a Bombay-style coconut-based spicy curry	\$15.00
Chicken Makanwalla/Makhani An internationally accepted barbecued mild chicken cooked in tomato and cream sauce (breast)	\$15.50
Chicken Jardaloo Korma A traditional Muglai curry with cream, nuts, raisins and apricots	\$15.50
Chicken or Beef Romana Morsels of chicken cooked in garlic and pepper curry with capsicums, onions and mushrooms	\$15.50
Tandoori Chicken (6 pieces) A universally popular chicken prepared in a clay oven, marinated in yoghurt and chef's spices	\$16.50
Chicken Tikka Masala Chicken Tikkas cooked in a tangy tomato and yoghurt based sauce with capsicum. Almost a native of England	\$15.00
Prawn Curry Prawns cooked in a spicy coconut based curry.	\$18.50
Fish Curry Boneless fillets of available fish cooked in a spiced sauce - touch of tamarind	\$16.50
Biryani Rice and lamb cooked over a slow fire with nuts and raisins, a Moglai Speciality. A meal by itself. Also available with chicken.	\$17.00

**Private Dining & Function facilities.
Menus can be designed to suit
your requirements**

Accompaniments	GST Incl.
Raita A salad made with home style yoghurt	\$4.00
Mango Chutney	\$2.50
Mixed Pickles	\$2.00
Vegetable Pulao	\$4.50
Rice / Basmati	\$4.50
Kabuli Pulao Rice with nuts and raisins – An Afghan speciality	\$4.50
Breads (Cooked in a Clay Oven)	
Nan \$2.60 Garlic Nan \$2.90 Roti \$2.30	
Onion Kulcha Leavened bread stuffed with onion and fresh herbs	\$4.00
Paratha Unleavened wholemeal bread layered with butter	\$3.00
Alu Paratha Bread stuffed with mildly spiced potatoes	\$4.00
Keema Nan Leavened Bread stuffed with lightly spiced minced meat	\$4.50

"Desserts are exceptional" -

The Age Good Food Guide 2003

Desserts	
Kulfi Home made Ice-cream with cardamom and almonds	\$4.50
Mango Kulfi A traditional home made mango Ice-cream	\$4.50
Gulab Jammun Dumplings made from milk served in a cardamom flavoured syrup	\$4.50

"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"

The Age Good Food Guide 2006

*Portions, prices and dishes are subject to change without notice
Note: All food is for consumption on the day of pick-up*