

Bombay's

FESTIVE CHEF SPECIALS

Starter

FESTIVE LAMB KEEMA PAO CHILLI MASALA

11.75

Rich, spicy lamb mince simmered with warming Indian spices, served with a soft, buttered saffron roll and fresh coriander chutney. A warming start to your Christmas feast.

ALLERGENS: DAIRY, GLUTEN, SULPHITES | GLUTEN-FREE OPTION AVAILABLE

Main

SLOW-BRAISED BEEF FEATHERBLADE

23.95

Tender beef featherblade, slow-braised in an aromatic Kashmiri Rogan Josh gravy, served with chargrilled shallots.

ALLERGENS: DAIRY, MUSTARD

Dessert

CHOCOLATE ORANGE VELVET

8.95

Rich dark chocolate mousse with a fragrant orange centre, served with a delicate chocolate soil, refreshing orange sorbet & raspberry coulis.

ALLERGENS: DAIRY, GLUTEN

Christmas Cocktails

MISTLETOE IN MUMBAI

13.95

A festive memorable, El Jimador Blanco Tequila, cranberry and lime meet warming winter spices, topped with ginger beer and finished with frozen cranberries, snow-dusted mint and a torched cinnamon stick.

THE RUDOLPH MACKENZIE

12.95

A luxurious blend of Baileys, Amaretto, Tia Maria and vodka, finished with vanilla ice cream for an indulgent Christmas dessert cocktail.

ALLERGENS: DAIRY