

BANQUET

A sumptuous array of mouth watering dishes
fit for a King and Queen and
a favourite among Bollywood superstars

STARTER

CHICKEN TIKKA, SAMOSA & ONION BHAJI

MAIN COURSE

BUTTER CHICKEN

LAMB MADRASI

BEEF KORMA

PRAWN MASALA

MIXED VEGETABLES

BOMBAY RAITA

VARIOUS NAAN

BIRYANI RICE

PLAIN RICE

DESSERT

KULFI OR GULAB JAMON

\$ 39.90 per head
(minimum 4 person)

WESTERN MENU

ENTRÉE

Garlic Bread \$ 6.50

Oysters – Natural ½ Doz \$ 12.50

. 1 Doz \$ 25.00

– Mornay ½ Doz \$ 14.50

. 1 Doz \$ 29.00

Garlic Prawns \$ 16.50

Creamy garlic prawns served with rice

Lemon Pepper Squid Salad \$ 15.00

Lemon peppered squid served with fetta & fresh garden salad

MAINS

All mains served with seasonal vegetables or chips and salad

Sirloin Steak served with your choice of

Creamy Garlic Prawns \$ 35.00

Mushroom or Pepper Sauce \$ 30.00

Mediterranean Chicken \$ 28.00

Roast capsicum, cream cheese & spinach stuffed baked chicken breast
white wine and parsley sauce.

Fish Of The Day \$ 26.00

Pan fried or Battered served with chips, salad and aioli dressing

PASTA

Pasta of the day \$ 22.00

Seafood Medley \$ 24.00

INDIAN DRINKS

Mango Lassi \$ 4.90

Sweet Lassi \$ 4.90

Salted Lassi \$ 4.90



बॉम्बे पॅलेस

HOME TO BOLLYWOOD CUISINE

9021 3102

409 Hannan Street, Kalgoorlie WA 6430

Bombay Palace

With an emphasis on refined yet creative Indian cuisine, the menu incorporates both traditional classic favourites and original new dishes that apply eastern flavours with a western twist.

Acclaimed favourites include Indian Home Smoked Salmon, Kashmiri Rogan Josh and Chocolate Silk, a dish that has been greatly imitated by other establishments across the capital.

The decor is formal and crisp, with a modern touch. The service is impeccable. And the food - which of course is central to any dining experience - is simply amazing. There are both traditional and contemporary options. Start with the grilled sheesh kebabs, or tandoori platter; each flavor in this appetizer (tamarind chutney, chickpeas, sweetened yogurt) blends perfectly. For curry, the butter chicken is amazing. Even the rice and breads are exemplary. And, if you must, the butter chicken is Bollywood's first-class version of good old chicken tikka masala. Only much, much better.

Bollywood Cuisine uses certain preparation that is special to its place of origin. These impart unique flavour and aroma to the dish served and gives authenticity. Masala's are the essence of all good Indian cooking. The purer the masala, the tastier the dish. Therefore we grind our spice fresh at Bombay Palace.

It is the delicate art of slow roasting spices (masala), which is the most important ingredient of Indian Cuisine. This generates an aroma that satisfies the soul even before the food has been eaten. Interestingly, each spice plays an enhancing role in bringing out the true flavour of preparation. Once the spices have been endowed with the magic touch of our chefs, you have a taste that never fails to linger.

At the Palace we understand that with the end of the Indian Kings, the age of the elaborate demands that pleased the ancient and medieval pallet is over and today the 'Customer' is King and fittingly he is served in the Palace. The main restaurant seats are 50 to 75 and is available for private entertaining by appointment whilst the Bollywood style cocktail bar can host private drinks parties for up to 40 to 50 guests.

All prices are inclusive of GST
Fully Licensed

*Please note: 1). Public holiday incur a 10% surcharge on the total bill.
2). 3% surcharge for Amex/Diners only
3). No separate billing

Bombay Palace - Perth Como
137, Melville Parade, Como 6152
Tel: 08 9474 1176 Email: bombay.palace786@gmail.com

ENTREE

1. **Chicken Tikka** \$ 15.90
Chicken fillets cooked in the tandoor
2. **Lamb Sheesh Kebab** \$ 15.90
Minced lamb grilled in the tandoor
3. **Vegetarian Samosa.** \$ 10.90
Pastry filled with assorted vegetables and deep fried)
4. **Onion Bhaji.** \$ 9.90
Chopped onion in gram flour and deep fried
5. **Vegetable Pakora** \$ 9.90
Assorted vegetables dipped in gram flour and deep fried
6. **Bombay Mixed Tandoori.** \$ 39.90
Chicken, prawns, fish tikka and sheesh kebab cooked in the tandoor and served on a sizzling plate
7. **Prawn Sizzler** \$ 32.90
King prawns marinated in a spicy mixture of yoghurt, saffron and a touch of pepper and cooked in the tandoor
8. **Tandoori Chicken** \$ 17.90
Tender half chicken marinated in yoghurt and spices cooked in a tandoor and served dry
9. **Tandoori Chicken Sizzler.** \$ 21.90
Tender half chicken marinated in yoghurt and spices grilled in the tandoor and served in thick sauce on sizzling hot plate
10. **Platter for 2** \$ 22.90
Sheesh kebab, chicken tikka, samosas & onion bhaji
11. **Platter for 4** \$ 41.90
Sheesh kebab, chicken tikka, samosas & onion bhaji

MAIN COURSE

CHICKEN

12. **Chicken Tikka Masala.** \$ 24.90
Medium – hot, roasted boneless chicken cooked with fresh onions, capsicum, tomatoes and coriander in a thick sauce
13. **Butter Chicken** \$ 24.90
Mild – chicken pieces half cooked in the tandoor and finished as thick creamy curry
14. **Chicken Vindaloo** \$ 24.90
Hot – boneless chicken pieces cooked in a hot sauce with a touch of vinegar
15. **Chicken Saag** \$ 24.90
Medium – boneless chicken pieces cooked with spinach and spices
16. **Chicken Madrasi** \$ 24.90
Medium to hot – boneless chicken curry cooked with coconut milk, curry leaves and peppers
17. **Chicken Haandi Korma** \$ 24.90
Mild – boneless chicken curry cooked with spices in a mild creamy sauce

LAMB

18. **Kashmiri Rogan Josh** \$ 23.90
Medium to hot – A delicious lamb curry cooked with a touch of coriander
19. **Lamb Korma** \$ 23.90
Mild – boneless lamb curry cooked in a mild almond creamy sauce

20. **Lamb Saag.** \$ 23.90
Mild – tender lamb cubes cooked with leafy spinach and drizzle with cream
21. **Bhuna Goshat.** \$ 23.90
Medium – traditional lamb curry cooked with spices in thick sauce
22. **Lamb Madrasi.** \$ 23.90
Medium to hot – spicy lamb curry cooked in delicious sauce with mustard seeds
23. **Lamb Vindaloo.** \$ 23.90
Hot – tender lamb cubes cooked in a sauce with a touch of vinegar

BEEF

24. **Beef Korma** \$ 23.90
Mild – boneless beef curry cooked with spices in a mild creamy sauce
25. **Beef Vindaloo** \$ 23.90
Hot – tender beef cubes cooked in a sauce with a touch of vinegar
26. **Beef Jal Frezy** \$ 23.90
Medium – succulent pieces of beef pieces cooked with capsicum, onions and tomatoes

SEA FOOD

27. **Butter Prawn** \$ 31.90
Prawns cooked in a creamy delicious sauce
28. **Prawn Madrasi** \$ 28.90
Medium/hot – prawns cooked with freshly grounded spices
29. **Prawn Vindaloo** \$ 28.90
Hot – prawns cooked in a thick gravy with a touch of vinegar
30. **Fish Methi** \$ 25.90
Medium – fish cooked in a thick sauce with fenugreek leaf
31. **Fish Masala** \$ 25.90
Medium/hot – fish cooked in a combination of spices in thick sauce

VEGETARIAN

32. **Vegetables Korma** \$ 18.90
Assorted vegetables in a creamy cashew nut sauce
33. **Dhal Tarka** \$ 16.90
Yellow lentils cooked in medium spicy gravy
34. **Paneer Jal Frezy.** \$ 19.90
Sautéd cottage cheese in capsicum, tomato, onion gravy
35. **Vegetable Jal Frezy.** \$ 18.90
Sautéd garden vegetable cooked in medium spicy dry sauce
36. **Palak Paneer** \$ 18.90
Another famous Spinach dish with homemade cheese
37. **Channa Masala** \$ 18.90
Chick peas cooked with Indian spices
38. **Bombay Potato** \$ 18.90
Potatoes cooked in thick gravy

ROTI (Indian Breads)

39. **Plain Naan** \$ 3.90
Plain flour naan bread
40. **Butter Naan** \$ 4.90
Naan bread stuffed with unsalted butter
41. **Garlic Naan** \$ 4.90
All time famous naan topping with fresh garlic
42. **Kashmiri Naan.** \$ 4.90
Naan with dried fruits
43. **Tandoori Paratha** \$ 4.90
Leavened whole wheat bread multi layered
44. **Tandoori Roti** \$ 3.90
Wholemeal flour bread

RICE DISHES

45. **Seafood Biryani.** \$ 23.90
Prawns and fish cooked with basmati rice flavoured with spices and herbs
46. **Lamb Hyderabad Biryani** \$ 20.90
Succulent pieces of lamb with basmati rice and spices
47. **Chicken Biryani** \$ 20.90
Succulent pieces of chicken cooked with basmati rice and spices
48. **Vegetable Biryani.** \$ 15.90
A mix of garden vegetables cooked with basmati rice
49. **Plain Biryani** \$ 5.90
Basmati rice cooked with herbs
50. **Plain Basmathi Rice** \$ 4.90
Plain steamed basmati rice

SIDE DISHES

51. **Bombay Raita.** \$ 5.90
Yogurt with cucumber, tomato, green chili and touch of spices
52. **Side Dishes** \$ 3.90
Papdam, pickle, mango chutney, raita, onion tomato salad (each)
53. **Side Dish Thali** \$ 6.90
Combination of 5 types of side dishes

SWEETS

54. **Pistachau Kulfi** \$ 6.90
Indian, famous ice cream with pistachau
55. **Mango Kulfi** \$ 6.90
Another indian ice cream with mango flavour
56. **Gulab Jamon** \$ 6.90
Deep fried milk dumplings soaked in fennel flavour sugar syrup
(Please choose variety of other sweets from our dessert counter)