

Republic

DAY SET MENU

NON-VEGETARIAN

R545 per person

AMUSE BOUCHE

Banarasi Tamatar Chaat

slow cooked young tomatoes & tamarind chutney

STARTERS

Prawns Golkonda

prawns with fiery spices of hyderabad

Chicken Gilafi Seekh Kebab

tandoor roasted chicken & bell pepper,
chaat masala, mint chutney

Adraki Lamb Chop

charred Karoo lamb chop, dry ginger & spices

SORBET

MAINS

Bhuna Gosht

lamb cubes, onion, tomatoes & Indian spices

Bombay Brasserie Butter Chicken

fenugreek in silky tomato sauce infused with a
secret blend of spices

Dal Makhani

black lentil simmered overnight in authentic spices

Saffron Rice

Assorted Indian Breads Basket

DESSERT

Bombay Brasserie Halwa Tasting

carrot, milk & pistachio pudding

Petit Four



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AMUSE BOUCHE

Banarasi Tamatar Chaat

slow cooked young tomatoes & tamarind chutney

STARTERS

Khumani Ke Phool

tangy spicy stuffed peach marinated & cooked in tandoor

Golkonda Vegetable Kebab

mixed vegetable cake with fiery spices of hyderabad

Tandoori Paneer Tikka

tandoor roasted homemade cottage cheese,
chaat masala, mint chutney

SORBET

MAINS

Chana Saag

chickpeas & creamy spinach infused with
a punjabi blend of spices

Paneer Kadhai

cottage cheese, sweet bell peppers,
tomato coriander emulsion

Dal Makhani

black lentil simmered overnight in authentic spices

Saffron Rice

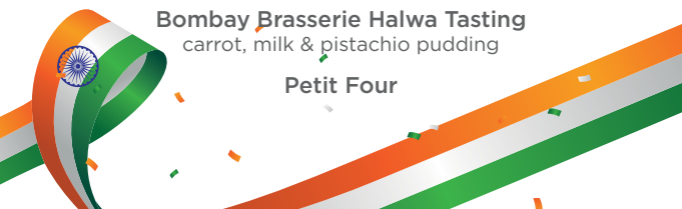
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