



THE
BOMBAY
CLUB

BY MANAV TULI

*Stepping into The Bombay Club by Manav Tuli is like setting off on
an extraordinary culinary journey into India's glorious past. With the
treasured flavors of Western India and the grace of gymkhana elegance,
every dish is
a harmonious blend of refinement, thoughtful craftsmanship, and character.*

*At The Bombay Club, we cherish the timeless essence of traditional Indian
recipes, graciously passed down by the teachers who shaped our craft.*

*We honor the soul of each dish, treating every ingredient with
the utmost respect and care.*



To Start

Poppadums 38

Assortment of crisps (D·N·S·SE)

Chutney set 38 ✦

Sweet lime, tomato, mint, beetroot, chili (D·N·S·SE)



Small Bites

Raj kachori 78 ✦

Crispy lentils, sweet and tangy chutney (D·N·V)

Soya keema dabeli 68

Tamarind chutney, caramelized onion (D·E)

Beetroot kulfi kebab 78

Sweet yoghurt, mint, pomegranate (D·E)

Chicken baida roti 88

Chicken mince and egg parcel (D·E)

Baked guinea fowl samosa 88 🌿

Onion chutney (D·E)

Goan prawn balchao 118 🌶️

Black tiger prawns (SF·GF)

Keema pav 108

Ground lamb, buttered milk buns (D·E)

Dabba gosht 128 ✦

Lamb belly, egg, almond (D·E)



Must try / chef recommendation



Signature Dish



Spicy

Contains Alcohol (A), Vegetarian Dish (V), Contains Nuts (N), Gluten Free Dish (GF), Contain Sesame (SE), Contain Shellfish (SF),
Contain Dairy (D), Contain Egg (E), Contain Soy (S), Vegan (VG), Raw (R), Lactose Free (LF), Locally Sourced (LS), Certified Sustainable (CS)

All prices are in UAE Dirhams and are inclusive of a 10% service charge, 5% VAT and subject to 7% Municipality fees

Tandoor & Grills

Chestnut paneer tikka 98 ✦
Homemade paneer cheese, fenugreek, turmeric (D·N·V·GF)

Black pepper chicken tikka 128
Tellicherry black pepper, green cardamom (D)

Tandoori red snapper 168
Dill leaves, yoghurt, nutmeg (D·N)

Tandoori wagyu beef cheek 218 ✦
Mint, cinnamon, ginger (D)

Konkani lamb chop 188
Pomegranate, garam masala, kopra (D·S)

Tandoori lobster 328 🌿
Mustard, coriander, Kashmiri chilli (D·SF·GF·M)



Curries & Biryani

Smoked butter chicken 158
Caramelized tomato, mustard oil (D·N·GF·M)

Malwani prawn curry 168 🌶️
Bydagi chilli, coconut, garlic (SF·GF)

Monk fish musallam 328 🌿
Inspired from the Royal kitchens of Mughal empire (D·N·GF)

Bohri lamb biryani 198 🌿
Aged basmati rice, saffron, rose water (D·E)

The Bombay Club lamb korma 178
Fennel, curry leaves, coconut (D·E·GF)



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Vegetables

Wild mushroom jhalfrezi 98 🌶️
Cumin, bell pepper, onion (D·E·S·V)

Lehsuni saag paneer 108
Spinach, cumin, garlic (D·V·GF)

Bharli vegetable 98
Stuffed Maharashtrian seasonal vegetable (D·N·SE·V·GF)

Sweet potato masala 68
Coconut, mustard seed, curry leaf (V·GF)

Hyderabadi dal 78
A2 ghee tempering, caramelized onion, tomato (D·V)



Grains

Naan 28
Butter / garlic / plain (D·E)

Peshawari naan 38
Almonds, golden raisins, coconut (D·E·N)

Chilli cheese naan 38 ✦
Aged cheddar, green chilli (D·E)

Masala infused aged basmati rice 28 / per person
Green cardamom, clove, cinnamon (D)



Side | salad

Hara salad 28
Fresh garden salad, green lime, mint (R·V·GF)

Raitha 28
Cucumber, tomato, pomegranate (D·V·GF·M)



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