Signature tasting menu

428 per person

Poppadums
Assortment of crisps (VG)

Saar
Soup - peppercorn, garlic, coconut (VG)

Kebab caju
Smoked chilli chutney (N·V)

Malai jhinga
Arabian king prawns, dill leaves, green mango (SF·GF·MU·LS)

Konkani lamb chop
Pomegranate, garam masala, kopra (S·GF·MU)

Smoked butter chicken
Caramelised tomato, mustard oil (N·GF·LS·MU)

Mangalore fish curry
Kingfish, shallots, kokum (SF·GF·DF·LS·MU)

Served with

Seasonal bhuna vegetables
Winter vegetables, turmeric, melon seeds (V·GF·CS)

Club dal
Black lentils, tomato, fenugreek (V·GF·CS)

Naan
Butter, garlic or plain (E)

Masala infused aged basmati rice
Green cardamom, clove, cinnamon (VG)

Kulfi
Masala chai (V·N)

Add on

The Bombay Club guinea fowl samosa 28
Onion chutney (E·N)

Truffle cheese naan 28
Black truffle, aged cheddar, green chilli (E)

Tandoori Wagyu beef cheek 88
Mint, cinnamon, ginger (GF·MU)

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To start

Lassi 55
Mango or coconut

Fresh lime soda 28
Sweet or salted

Poppadums 38
Assortment of crisps (VG)

Chutney set 38
House-made selection (V)

Small bites

Raj kachori 78
Crispy lentils, sweet & tangy chutney (N·V)

Kebab caju 78
Smoked chilli chutney (N·V)

Beetroot kulfi kebab 78
Sweet yoghurt, mint, pomegranate (V)

Mushroom & cheese kebab 78
Forest mushrooms, soft cheese, almonds (N·V)

Chicken kathi kebab 98
Honey chilli chutney (LS·MU)

The Bombay Club guinea fowl samosa 88
Onion chutney (E·N)

Goan prawn balchao 118
Arabian Gulf prawns (SF·GF·DF·LS)

Keema pav 108
Ground lamb, buttered milk buns (E)

Signature Dish Spicy

Contains Alcohol (A), Vegetarian Dish (V), Contains Pork (P), Gluten Free (GF), Contains Sesame (SE), Contains Seafood (SF), Dairy Free (DF), Contains Egg (E), Contains Soy (S), Contains Nuts (N), Mustard (MU), Vegan (VG), Raw (R), Locally Sourced (LS), Certified Sustainable (CS)

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens

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

Tandoor & grills

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

Chicken sooley 138
Mathania chilli, fried shallots (N·GF·LS·MU)

Goan fish recheado 178
Chilean sea bass, peppercorn, garlic, sherry vinegar (GF·DF·SF)

Malai jhinga 178
Arabian king prawns, dill leaves, green mango (SF·GF·MU·LS)

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

Tandoori Wagyu beef cheek 218
Mint, cinnamon, ginger (GF·MU)

Celebration

Tandoori lobster 328
Mustard, coriander, Kashmiri chilli (SF·GF·MU)

Tandoori Wagyu striploin 258
Caper chilli raita, gravy (GF·N·MU·S)

Tandoori tomahawk 598
Rajasthani aloo, pickled onion, mint chutney (GF·N·MU·S) (pre-order 24 hours)

Curries & biryani

Smoked butter chicken 158
Caramelised tomato, mustard oil (N·GF·LS·MU)

Bohri chicken biryani 168
Aged basmati, saffron, rose water (E)

Mangalore fish curry 188
Kingfish, shallots, kokum (SF·GF·DF·LS·MU)

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

Bohri lamb shank biryani 198
Aged basmati, saffron, rose water (E)

East Indian lamb shank curry 188
Potatoes, bottle masala (GF·DF·MU)

Signature Dish Spicy

Vegetables

Wild mushroom jalfrezi 98
Cumin, bell pepper, onion (S·V)

Tender jackfruit kofta 108
Coconut, peanut, sun-dried tomato (VG·N·SE·CS)

Suva lasooni paneer 118
Homemade paneer, fennel, roasted garlic (N·V·GF·MU)

Seasonal bhuna vegetables 98
Winter vegetables, turmeric, melon seeds (V·GF·CS)

Rajasthani aloo 78
Onion seeds, mustard, curry leaves (N·V·MU)

Hyderabadi dal 78
A2 ghee tempering, caramelised onion, tomato (V·CS·MU)

Club dal 98
Black lentils, tomato, fenugreek (V·GF·CS)

Grains

Naan 28
Butter, garlic or plain (E)

Roti 28
Butter or plain (V)

Laccha paratha 38
Layered whole wheat bread (V)

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

Truffle cheese naan 48
Black truffle, aged cheddar, green chilli (E)

Vegetable pulao 88
Basmati rice, vegetables, fried shallots (VG)

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

Sides | salads

Hara salad 28
Garden greens, green lime, mint (R·V·GF·VG·CS)

Raita 28
Cucumber, tomato, pomegranate (V·GF)

Nimbu pyaz 28
Silver onion, green chilli, green lime (R·VG·GF·CS)

Avocado, green apple & fennel salad 38
Kasundi peanut dressing (R·N·VG·MU·SE)

Signature Dish Spicy