



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.



scan to see digital menu

To Start

Poppadums 38

Assortment of crisps (D·N·S·SE)

Chutney set 38 ♦

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

Masala roasted nuts 38

Homemade spice blend (VG·N·V·GF·LF)



Small Bites

Raj kachori 78

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

Kebab caju 78 ♦

Smoked chili chutney (N·V·D)

Beetroot kulfi kebab 78

Sweet yoghurt, mint, pomegranate (D·E)

Chicken baida roti 88

Chicken mince and egg parcel (D·E)

The Bombay Club guinea fowl samosa 88 ♀

Onion chutney (D·E·N)

Goan prawn balchao 118 ♀

Black tiger prawns (SF·GF·LF)

Keema pav 108

Ground lamb, buttered milk buns (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 fee

Tandoor & Grills

Chestnut paneer tikka 98 ♦

Homemade paneer cheese, fenugreek, turmeric (D·N·V·GF)

Tandoori romanesco 108

Coriander, tulsi, green chili (GF·V·LF·CS)

Chicken sooley 138

Mathania chili, fried shallots (N·GF·D·LS)

Tandoori jhinga 178

Dill leaves, green mango (D·SF·GF)

Goan fish recheado 178

Peppercorn, garlic, sherry vinegar (GF·LF)

Tandoori wagyu beef cheek 218 ♦

Mint, cinnamon, ginger (D·GF)

Tandoori tomahawk 598

Rajasthani aloo, pickled onion, mint chutney (D·S·GF)

Konkani lamb chop 188

Pomegranate, garam masala, kopra (D·S·GF)

Tandoori lobster 328 ♀

Mustard, coriander, Kashmiri chili (D·SF·GF)



Curries & Biryani

Smoked butter chicken 158

Caramelized tomato, mustard oil (D·N·GF·LS)

Bohri chicken biryani 168

Aged basmati rice, saffron, rose water (D·E)

Malwani prawn curry 168 ♀

Byadgi chili, coconut, garlic (SF·GF)

Mangalore fish curry 188

Ginger, shallots, kokum (GF·LF)

Bohri lamb biryani 198 ♀

Aged basmati rice, saffron, rose water (D·E)

Satara lamb curry 178

Black cardamom, byadgi chili, coconut (GF·LF)



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Vegetables

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

Tender jackfruit kofta 108
Coconut, peanut, sundried tomato (V·N·SE·LF·CS)

Mewari paneer 118
Homemade paneer cheese, prunes, apricot (D·N·V)

Kathiyawadi vegetable 98
Curry leaves, hing, tomato (D·V·GF)

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

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

Grains

Naan 28
Butter / garlic / plain (D·E)

Roti 28
Butter / plain (V)

Laccha paratha 38
Layered whole wheat bread (V·D)

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

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

Vegetable pulao 88
Aged basmati rice, vegetables, fried shallots (V·D)

Side | salad

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

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

Nimbu Pyaz 28
Silver onion, green chilli, green lime (VG·V·GF·CS)



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