

BOMBAY BRASSERIE

SAVOUR THE EXQUISITE FLAVOURS
OF TRADITION & INNOVATION

BOMBAY BRASSERIE
LIVE INTERACTIVE KITCHEN



INTERACTIVE KITCHEN

VEGETARIAN SET MENU 395 ★

LET'S BEGIN
Saffron crisp, homemade chutneys and relishes

AMUSE BOUCHE
Symphony of exotic flavours and textures to start the Indian culinary journey - Spicy, sweet and tangy

Mango chat revisited | Mango spheres, chutney caviars

G & G |GOLD & GARAM MASALA| DEPICTS ROYALTY OF THE CUISINE
24K edible gold avocado | Tandoori avocado and asparagus
Mushroom galouti kebab | Aromatic mushroom patty
Paneer kebab | Aromatic cottage cheese patty

BANANA – REFLECTS SUSTAINIBILITY OF INGREDIENTS
Paneer pollichathu | Banana-wrapped spiced cottage cheese

COCONUT – TROPICAL INGREDIENT AND ALSO RELATES TO DIVERSITY
Tender coconut soya malai | Soya chunks, coconut milk, spices
Dal dungri | Slow-cooked smoked black lentils, Bombay Brasserie style
Assorted Indian breads and rice

SAFFRON – DEPICTS ROYALTY OF THE CUISINE
Chef's special surprise

NON-VEGETARIAN SET MENU 395 ★

LET'S BEGIN
Saffron crisp, homemade chutneys and relishes

AMUSE BOUCHE
Symphony of exotic flavours and textures to start the Indian culinary journey - Spicy, sweet and tangy

Mango chat revisited | Mango spheres, chutney caviars

G & G |GOLD & GARAM MASALA| DEPICTS ROYALTY OF THE CUISINE
24K edible gold murgh | Chicken, yoghurt, saffron
Lamb galouti kebab | Aromatic lamb patty
Gosht pasliyan | Minted lamb chops, black pepper

BANANA – REFLECTS SUSTAINIBILITY OF INGREDIENTS
Meen pollichathu | Banana-wrapped, spiced seabass

COCONUT – TROPICAL INGREDIENT AND ALSO RELATES TO DIVERSITY
Alleppey prawn curry | Prawns, coconut and raw mango
Dal dungri | Slow-cooked smoked black lentils, Bombay Brasserie style
Assorted Indian breads and rice

SAFFRON – DEPICTS ROYALTY OF THE CUISINE
Chef's special surprise

Contains gluten Contains dairy Contains nuts Non-vegetarian Vegetarian
Please inform us of any dietary requirements prior to placing your order
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SET MENU





BOMBAY BRASSERIE EXPERIENCE

VEGETARIAN SET MENU 255 ★

STARTERS (PRE-PLATED)
Potato vermicelli chaat | Spiced potato, raw mango, potato vermicelli
Paneer bhurji bao |Scrambled spice cottage cheese, charcoal bao
Panch phoran broccoli tikka | Broccoli with kasundi spice

MAINS (FAMILY STYLE)
Palak paneer| Spinach with paneer
Edamame corn mushroom masala | Button mushroom,
edamame, corn, onion, tomato
24K dal makhani | Slow-cooked black lentils
Served with tandoori breads, basmati rice and raita

DESSERT
Matak phirni | Saffron,rice delight

NON-VEGETARIAN SET MENU 255 ★

STARTERS (PRE-PLATED)
Basil tikka | Chicken, kaffir lime, basil
Seekh kebab | Minced lamb skewers
Panch phoran broccoli tikka | Broccoli with kasundi spice

MAINS (FAMILY STYLE)
Chicken tikka masala | The original
Paneer sirka pyaaz | Cottage cheese with pickled onions
24K dal makhani | Slow-cooked black lentils
Served with tandoori breads, basmati rice and raita

DESSERT
Matak phirni | Saffron,rice delight

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BOMBAY BRASSERIE INDULGENCE

VEGETARIAN SET MENU 290 ★

STARTERS (PRE-PLATED)
Channa chaat | Crispy chickpea, yoghurt, tamarind
Angara paneer tikka | Cottage cheese, jalapeno chili, yoghurt
Panch phoran broccoli tikka | Broccoli with kasundi spice

MAINS (FAMILY STYLE)
Paneer sirka pyaaz | Cottage cheese with pickled onion
Adraki gobhi mutter | Cauliflower, greenpeas, cumin, ginger
Baingan bharta | Tandoor-smoked eggplant crush
Dal tadka | Yellow lentils, dry red chili, garlic
Served with tandoori breads, basmati, raita

DESSERT
Gulab jamun | Reduced milk dumplings, cardamom syrup
Angoori rasmalai | Sweetened milk dumplings, saffron

NON-VEGETARIAN SET MENU 295 ★

STARTERS (PRE-PLATED)
Tandoori seabass | Seabass, yoghurt, red chili
24K Kesari murgh malai tikka | Chicken breast, saffron, yoghurt
Seekh kebab | Minced lamb skewers

MAINS (FAMILY STYLE)
Prawn Alleppey curry | Prawn, green mango
Laal maas | Lamb cube, onion, tomato, garam masala
Baingan bharta | Tandoor-smoked eggplant crush
Dal tadka | Yellow lentils, dry red chili, garlic
Served with tandoori breads, basmati, raita

DESSERT
Gulab jamun | Reduced milk dumplings, cardamom syrup
Angoori rasmalai | Sweetened milk dumplings, saffron

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BOMBAY BRASSERIE DECADENCE

VEGETARIAN SET MENU 390★

STARTERS (PRE-PLATED)
Char grill portobello| Spiced rub, portobello mushroom
Tandoori soya chaap | Chargrilled robust spice rub
Angara paneer tikka | Cottage cheese, jalapeno chili, yogurt
Bhatti ki subzi | Spice-rubbed grilled asparagus, avocado

MAINS (FAMILY STYLE)
Malai kofta | Cottage cheese dumpling, cashew nuts
Bhindi do pyaz| Okra, onion, tomato
Martabaan chole | Chickpeas, pickling spice jar
Singada edamame | Spinach, garlic, water chestnut
Lal moth ki dal makhani | Slow cooked dew beans, kidney beans, cream
Served with tandoori breads, basmati rice and raita

DESSERT
Gulab jamun | Reduced milk dumplings, cardamom syrup
Khajoor anjeer halwa | Sugar-free fig pudding
Matka phirni | Saffron, rice delight

NON-VEGETARIAN SET MENU 395★

STARTERS (PRE-PLATED)
Basil tikka | Chicken, kaffir lime, basil
Bhatti prawns | Chargrilled prawns, robust spice rub
Gosht pasliyan | Minted lamb chops, black pepper
Tandoori seabass | Seabass, yoghurt, red chili

MAINS (FAMILY STYLE)
Butter chicken | The popular
Kadai jheenga | Prawns, coriander seeds, garlic
Martaban meat | Lamb curry, pickling spice jar
Singada edamame | Spinach, garlic, water chestnut
Lal moth ki dal makhani | Slow cooked dew beans, kidney beans, cream
Served with tandoori breads, basmati rice and raita

DESSERT
Gulab jamun | Reduced milk dumplings, cardamom syrup
Khajoor anjeer halwa | Sugar-free fig pudding
Matka phirni | Saffron, rice delight

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BOMBAY BRASSERIE SAMUDRA MANTHAN

SEAFOOD SET MENU 495 ★

STARTERS (PRE-PLATED)

Partani macchi | Fish wrapped in banana leaves, coriander, tamarind
Bhatti prawns | Chargrilled prawns, robust spice rub
Tandoori seabass | Seabass, yoghurt, red chili
Tawa scallops | Spiced scallops, tomato lentil relish

MAINS (FAMILY STYLE)

Anardana lobster | Lobster, pomegranate, crushed chili and coriander
Nistea chi kodi | Goan traditional fish curry
Kadai jheenga | Prawns, coriander seeds, garlic
Prawn biryani | Prawn 'dum' cooked, basmati
Dal tadka | Yellow lentils, dry red chili, garlic
Served with tandoori breads, basmati and raita

DESSERT

Malai kulfi | Creamy milk lolly, pistachios
Angoori rasmalai | Sweetened milk dumplings, saffron

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BB MADHUSHALA
VEGETARIAN TASTING MENU

BB MADHUSHALA
NON VEGETARIAN TASTING MENU

AED 340 FOOD ONLY | AED 495 WITH WINE PAIRING ★

CHANNA CHAAT
Chickpeas, tamarind, dry pomegranate
Vouvray, Domaine de Vaufuget Loire, France

CHAR GRILLED PORTOBELLO
Spiced rub, Portobello mushroom, choka aloo
Loosen Brothers, Dr. L. Riesling, Mosel, Germany

BHATTI KI SUBZI
Spice-rubbed grilled asparagus, avocado

GOBHI TUKRA CHAAT
Spiced-gobhi, peppers, tamarind yogurt
Craggy Range, Te Muna Road Vineyard Sauvignon Blanc, Martinborough, New Zealand

ANGARA PANEER TIKKA
Cottage cheese, jalapeno chili, yoghurt
Served with black lentils, basmati rice, raita and tandoori breads
Parallèle 45', Paul Jaboulet Aîné, Rhône

MATKA PHIRNI
Saffron, rice delight

MALAI KULFI
Creamy milk lolly, pistachios
Santa Carolina, Late Harvest Sauvignon Blanc, Rapel Valley, Chile

BHATTI PRAWNS
Chargrilled prawns, robust spice rub
De Bortoli La Boheme Act Three Pinot Gris , Yarra Valley, Australia

TANDOORI SEABASS
Seabass, yoghurt, red chili
Maison Fabre Côtes de Provence Serpolet Rosé, Prence, France

SOUTH INDIAN INSPIRED CRISPY CHICKEN FRITTER
Succulent chicken, red chili

BASIL TIKKA
Chicken, kaffir lime, basil
La Chablisienne Petit Chablis Pas si Petit, Chablis, Burgundy, France

GOSHT PASLIYAN
Minted lamb chops, potato cake
Served with black lentils, basmati rice, raita and tandoori breads
Baron Philippe de rothschild Escudo Rojo, Maipo Valley, Chile

MATKA PHIRNI
Saffron, rice delight

MALAI KULFI
Creamy milk lolly, pistachios
Santa Carolina, Late Harvest Sauvignon Blanc, Rapel Valley, Chile

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STARTERS



STARTERS – VEGETARIAN

SOUP

DAL SHORBA — 65
Traditional lentils broth with a hint of coriander and mint

TOMATO SHORBA — 75
Traditional tomato broth with a hint of coriander and mint

BB TASTING PLATE ★ — 240
Chef's special

PAPDI CHAAT — 85
Multigrain crisps, purple potatoes, pomegranate

DECONSTRUCTED SAMOSA CHAT — 85
Popular snack from the streets of Delhi done our chef's way

CHANNA CHAAT — 85
Crispy chickpea, yoghurt, tamarind

ANGARA PANEER TIKKA — 105
Cottage cheese, jalapeno chili, yoghurt

BHATTI KI SUBZI — 85
Spice-rubbed grilled asparagus, avocado

POTATO VERMICELLI CHAT — 85
Spiced potato, raw mango, potato vermicelli

PANEER BHURJI BAO — 85
Scrambled spiced cottage cheese, charcoal bao

CHILLI SOYA — 90
Soya stir-fried with onions, chili bell pepper

PANCH PHORAN BROCCOLI TIKKA — 85
Broccoli with kasundi mustard spice

CHAR GRILLED PORTOBELLO — 95
Spiced rub, portobello mushroom, choka aloo

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STARTERS – NON-VEGETARIAN

SOUP

AASH 75
Indulgent lamb trotters soup slow cooked with a bundle of Indian spices

BB TASTING PLATE 290
Chef's special

BASIL TIKKA 110
Chicken, kaffir lime, basil

TANDOORI CHOOZA 110
The original

CRISPY CHICKEN FRITTER 100
Succulent chicken, red chili, curry leaves

BHATTI PRAWNS 125
Chargrilled prawns, robust spice rub

GOSHT PASLIYAN 135
Minted lamb chops, black pepper

SEEKH KEBAB 105
Minced lamb skewers

24 K KESARI MURGH MALAI TIKKA 110
Chicken breast, saffron, yoghurt

TANDOORI LOBSTER 175
The original

TANDOORI SEABASS 115
Seabass, yoghurt, red chili

PATARANI MACHI 115
Fish wrapped in banana leaf, coriander, tamarind

MONKEY PAV WITH MUTTON KHEEMA 105
Soft and fluffy bread, spiced lamb mince

PATHAR KE GOSHT 115
Cooking lamb escalopes on an artisanal stoneware

TANDOORI RAAN 320
Slow cooked raan

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MAINS



MAINS – VEGETARIAN

MALAI KOFTA 🥜🥜 — 100
Cottage cheese dumpling, cashew nuts

PALAK AAP KI PASAND 🥜🥜 — 105
Paneer, vegetable, soya, spinach cooked to your choice

PANNER SIRKA PYAZ 🥜🥜🌶 — 120
Cottage cheese, pickled onions

MARTABAAN CHOLE 🌶 — 105
Chickpeas, pickling spice jar

BAINGAN BHARTA 🥜🥜 — 95
Tandoor-smoked eggplant crush

BHINDI DO PYAZA — 95
Okra, onion, tomato

ADRAKI GOBHI MUTTER 🥜 — 95
Cauliflower, green peas cumin, ginger

ALOO SOYA 🥜🥜🥜 — 95
Soya chunk, potato, onion, tomato gravy

EDAMAME CORN MUSHROOM MASALA 🥜🥜 — 100
Button mushroom, edamame, corn, onion, tomato

CHILGOZA FALLI 🥜🥜 — 95
Green beans, pine nuts, cherry tomatoes

TAWA VEGETABLE 🥜🥜 — 105
Lotus stem, bitter gourd, okra, colocasia

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MAINS – NON-VEGETARIAN

BUTTER CHICKEN 160
The popular

CHICKEN TIKKA MASALA 160
The original

KALONJIWAALA MURG 160
Northern Indian home-style chicken curry

COASTAL PRAWN CURRY-BB SIGNATURE ★ 195
Prawns, coconut and green mango

KADAI JHEENGA 195
Prawns, coriander seeds, garlic

MARTABAN KA MEAT 175
Lamb curry, pickling spice jar

DUM KA GOSHT 170
Slow-cooked lamb with rich gravy

ROGANI MURG 160
Chicken thigh, chili, fennel, dry ginger

NISTEA CHI KODI 175
The all-time favourite fish Curry

COCHIN LOBSTER CURRY ★ 205
Lobster in coconut milk and curry leaf

BAMBOO PRAWN CURRY ★ 195
Tribal recipe cooked in a natural way on charcoal

LAAL MASS ★ 175
Lamb cube, onion, tomato, garam masala

ROGANI SHANK ★ 175
Slow braised lamb shanks, fennel

SPICY AND SWEET LAMB RIBS ★ 175
Double cooked khatta meetha, lamb ribs, chilly, caramel, pickle

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BIRYANI

LUCKNOWI GOSHT BIRYANI — 175
Lamb morsels 'dum' cooked, basmati

MURGH BIRYANI — 165
Chicken morsels 'dum' cooked, basmati

PRAWN BIRYANI ★ — 175
Prawn 'dum' cooked, basmati

LUCKNOWI SUBZ BIRYANI — 140
Seasonal 'dum' cooked vegetables, basmati

BAMBOO CHICKEN BIRYANI ★ — 180
Biryani cooked on charcoal in an ancient tribal method

SIDES

DAL TADKA — 75
Yellow lentils dry red chili, garlic

URAD DAL — 75
Tempered urad, mustard oil, fresh radish

THE GURUDWARA INSPIRATION — 75
Langarwaali dal

JEERA ALOO — 60
Baby potatoes, spiced

RICE — 45
Steamed / Pea pulao / Saffron / Jeera

24 K GOLD DAL MAKHANI — 75
Slow-cooked black lentils

LAL MOTH KI MAKHANI DAL — 75
Slow cooked dew beans, kidney beans, butter, cream

RAITA — 25
Yoghurt, cucumber, tomato, mint, burhani or smoked Raita

SALAD — 20
Onion, cucumber, tomato

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BREADS

NAAN ★ Plain / Garlic	23
KULCHA ★ Onion / Cheese / Sun-dried tomato	28
ROTI Laccha paratha / Mint paratha	23
JAWAR ROTI ★ Indian bread made with millets	26
MULTI GRAIN ROTI	26
PARATHA ★ Potato / Panner / Cauliflower	28
PHULKA Whole-wheet flatbread	21
ASSORTED BREAD BASKET Naan, roti and laccha paratha	55
RAGI ROTI ★ Puffed Indian bread made with millets	26
CHUR CHUR PARATHA ★	26

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DESSERTS





DESSERTS

LYCHEE RABDI 65
Reduced milk, lychee

ANGOORI RASMALI 65
Sweetened milk dumplings, saffron

KHAJOOR ANJEER HALWA 60
Sugar-free fig pudding

MATKA PHIRNI 65
Saffron, rice delight

COCONUT KHEER 85
Coconut pudding, mango sorbet

QUINOA KHEER 65
Orange-infused quinoa, milk

GULAB JAMUN 65
Reduced milk dumplings, cardamom syrup

ICE-CREAM 65
Assorted flavour

KULFI 75
Choice of rose, chili and malai chefs special sweetened milk candies

DESSERT SAMPLER 130
Chef's Special

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