BOMBAY BOROUGH

INDIAN BAR & EATERY

CHEF'S

TASTING MENU

This tasting menu is our way of sharing India the way we experience it - layered, expressive, and full of stories. Each course draws from regional traditions, cultures, cherished flavours, and techniques, reinterpreted with global craft and a forward-thinking spirit.

Some dishes feel nostalgic, others are surprising - all created with intent. We invite you to savour slowly, discover familiar notes in unexpected forms, and enjoy a journey that celebrates India. This is India through the ॐb lens - thoughtful, elevated, and made to be shared.

AED 345*

per person

All prices are in AED, exclusive of 7% authority fee & 5% VAT.

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

VEGETARIAN

AMUSE

CHEF'S SELECTION

CHAATS

CRACKLING SPINACH (D) (N) (GF)
Nitro-chilled palak patta, tamarind espuma, roasted pecans, mint sauce, chaat masala gel
Delhi

SOUP

ARUGULA KANJI (D) (N)
Kiew pie tee cups, in-house fermented, Mung bean salad
Rajasthan

SMALLS

1000 LAYERED POTATOES (D) (GF)
Russet potatoes, curry leaf aioli, coconut tamarind thokku, nalla karam podi
Tamil Nadu

WILD MUSHROOM BENNE (D) (N) (GF)
Karnataka dose taco, garlic & pepper spiced mushrooms, umami dipping
Banguluru

GRILLS

BAKED COTTAGE CHEESE (D) (N) (GF)
Bengali kasundi mustard, heirloom tomato & cashew stuffing, rocket leaf salad
West Bengal

SMOKED MEATLESS KAKORI (D) (N)
Pea protein kebabs, brista onions, saffron missi roti
Uttar Pradesh

SORBET

CHEF'S SELECTION

MAINS
(Choose any one)

SAAG BURRATA & MAKAI SOURDOUGH (D) (N) (GF)
Tempered greens curry, Italian handmade burrattini, crackling spinach
Punjab

BOMBAY LUNCH HOME CURRY & BANANA LEAF COCONUT RICE (D) (N) (GF)
Malwani spice, charred zucchini, asparagus & romanesco, rice noodle crisps
Mumbai

TRUFFLE METHI MALAI & SOURDOUGH KHAMEERI
Shaved truffles, mushroom seekh, tossed wild enoki & oyster shrooms, charred edamame
Delhi

RICE

WINTER YAKHNI DONBE (D) (N) (GF)
Kashmiri nadru yakhni biryani, lotus roots crisps, brown cashews, fried chilies, mint leaves, cast iron pot cooked
Kashmir

DESSERTS

COORGI CHOCOLATE MOUSSE (D) (N) *(Live)*
Cocoa nibs, slow roasted almonds, smoked crystal salt, jaggery craquline, jay pore extra virgin olive oil
Karnataka

SOFT SERVE (D) (N)
Chef's Selection

PETIT FOURS

CHEF'S SELECTION
Selection of modern Indian sweets

(N) Contains Nuts (D) Contains Dairy (GF) Gluten Free

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

NON-VEGETARIAN

AMUSE

CHEF'S SELECTION

CHAATS

CRACKLING SPINACH (D) (N) (GF)
Nitro-chilled palak patta, tamarind espuma, roasted pecans, mint sauce, chaat masala gel
Delhi

SOUP

ARUGULA KANJI (D) (N)
Kiew pie tee cups, in-house fermented, Mung bean salad
Rajasthan

SMALLS

DUCK ROAST BENNE (D) (N) (GF)
Pulled duck ghee roast, bangalore butter dosa, kara tomato chutney, curry dipping
Karnataka

PONDI CRAB (D) (N)
Soft-shell crab, vadovan spice rub, rosemary aioli, crab curry reduction, seaweed caviar
Pondicherry

GRILLS

NIHARI LAMB CHOPS (D) (N)
Grass-fed New Zealand lamb chops, nihari demi-glaze, rogani potato
Uttar Pradesh

RECHAEDO PRAWNS (D) (N) (GF)
Sicilian king prawns, sherry malt vinegar & chilli blend, fermented pineapple & coriander chimichurri, tobico caviar
Goa

SORBET

CHEF'S SELECTION

MAINS
(Choose any one)

PARSI KHEEMA MATAR & CRO-BUNS (D) (N)
Green garlic spiced lamb kheema, croissant paos, potato salli
Mumbai

KASHMIRI CHICKEN KORMA & FENNEL SOURDOUGH KHAMEERI (D) (N)
Chicken kefta, yoghurt whey sauce, chicken skin crunch, fennel oil
Kashmir

KERALA FISH CURRY & BANANA LEAF COCONUT RICE (D) (N) (GF)
Tandoor European seabass, tamarind chilli curry, kadumpuli
Kerala

RICE

COASTAL PRAWN DONBE (D) (N)
Fresh king prawns, curry leaf & coriander masala, cast iron pot cooked
Malwan

DESSERTS

COORGI CHOCOLATE MOUSSE (D) (N) *(Live)*
Cocoa nibs, slow roasted almonds, smoked crystal salt, jaggery craquline, jay pore extra virgin olive oil
Karnataka

SOFT SERVE (D) (N)
Chef's Selection

PETIT FOURS

CHEF'S SELECTION
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