BOMBAY BOROUGH

INDIAN BAR & EATERY

NEW YEAR SPECIAL

Featuring

GRAND FEAST

Ring in the New Year with an unforgettable dining experience that blends tradition with modernity.

Our special menu celebrates India's rich culinary heritage, reimagined with global ingredients and techniques. From curated Amuse Bouche to indulgent Desserts, each dish is a fresh take on timeless flavours. Paired with ssignature cocktails, mocktails and more, it's a celebration of new beginnings.

As we bid farewell to 2025, let us raise a glass to endless possibilities

NON ALCOHOLIC PACKAGE AED 595*

ALCOHOLIC PACKAGE AED 695*

31ST DECEMBER | 7 PM ONWARDS

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

Amuse Bouche

CHEF'S SPECIAL Ⓓ Ⓝ

NYE GRAZING BOARD Ⓓ Ⓝ

Chakli cigars & fermented chilli cream, Naga bread & toasted sesame butter, kori roti crisp & kadala curry hummus

Starter Plates

(Sharing throughout the event)

FROYO PAPDI CHAAT Ⓓ

Tamarind and sweet curd froyo, wheat papdi, Lucknowi chaat chutney

1000 LAYERED POTATOES Ⓓ Ⓖ

Russet potatoes, curry leaf aioli, coconut tamarind thokku, nalla karam podi

BAKED COTTAGE CHEESE Ⓓ Ⓝ Ⓖ

Bengali kasundi mustard, heirloom tomato & cashew stuffing, rocket leaf salad

SMOKED MEATLESS KEBAB Ⓓ Ⓝ

Pea protein kakori, birista onions, saffron missi roti

KASHMIRI NAAN KEBAB Ⓓ Ⓝ

Minced lamb kebab, pickled onions, walnut doon chetin

RECHEADO PRAWNS Ⓓ Ⓝ Ⓖ

Sicilian king prawns, sherry malt vinegar & chilli blend, fermented pineapple & coriander chimichurri, tobico caviar

RAJPUTANA MURG SOOLA Ⓓ

Chicken skin and chilli butter, Shikaar masala marinade, Bhavnagari chilli, sirka foam

Sorbet

CHEF'S SPECIAL

Ⓖ Gluten Free Ⓝ Contains Nuts Ⓓ Contains Dairy

Mains

(Choose Any One)

(Accompanied with Rice/Breads)

SAAG BURRATA Ⓓ Ⓝ Ⓖ
Tempered greens curry, Italian handmade burrattini, crackling spinach
(Suggestive pairing - makai sourdough)

PANEER SIRKA PYAZ Ⓓ Ⓝ Ⓖ
Vinegar-soaked pearl onion, onion tomato masala

WINTER VEGETABLE YAKHNI Ⓓ Ⓝ Ⓖ
Kashmiri yakhni, lotus roots crisps, fried cashews, birista onion, fried chillies, mint leaves

CHICKEN TIKKA BUTTER MASALA Ⓓ Ⓝ Ⓖ
Charcoal-roasted chicken, Punjabi makhani sauce

KERALA FISH CURRY Ⓓ Ⓝ Ⓖ
Chilean sea bass, kadumpuli, chilli coconut curry
(Suggestive pairing – banana leaf coconut rice)

MUTTON DUM BIRYANI Ⓓ Ⓝ
Clove smoked mutton boti, burhani raita

Desserts

(Choose one)

KAAPI RASGULLA Ⓓ Ⓝ
Salted caramel ice cream, coffee soaked rasgullas, cocoa touille

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

Beverages

WELCOME DRINKS

BERRY ROYALE OR WHITE FIZZ

Ⓖ Gluten Free Ⓝ Contains Nuts Ⓓ Contains Dairy

Cocktails

MASALA HIGHBALL
Whiskey, herb & spiced cordial, lime, cane, orange bitter, soda

EMERALD BAZAR
Gin, basil, cucumber, clarified curry syrup, lemon

CANE & COCOA SPRITZ
White rum, chardonnay, cocoa white, bay leaf & strawberry osmosis, prosecco

BACKWATER MARTINI
Cardamom tequila, green apple liqueur, apple juice, coconut water, cane

YUZU YATRA
Vodka, curry leave & passionfruit mix, elderflower, yuzu

Mocktails

CANE & KARMA
Mint, citrus mix, masala blend, passionfruit cordial, cane, ginger beer

BOROUGH BREEZE
Coriander, coconut nectar, pineapple, parle-g reduction, vanilla, lime

JACKFRUIT SPRITZ
Jackfruit, Yuzu, Fizz

AMBER GROVE
Orange, grapefruit, caramel, orange juice, cranberry

Spirits

Whisky

CHIVAS 12 YO, JW BLACK LABEL

GLENFIDDICH 12 YO, TALISKER 10 YO

Vodka

GREY GOOSE, BELVEDERE

Gin

HENDRICKS, TANQUERAY

Rum

KRAKEN SPICED, BACARDI CARTA BLANCA

Taquila

PATRON SILVER

Beers (by bottle)

KINGFISHER, CORONA

Wines

SPARKLING, WHITE, RED AND ROSÉ (House Pouring)