BUSINESS LUNCH

Our Business Lunch is a culinary journey that reimagines the traditional Indian household lunches with a modern spin. Inspired by India's beautiful culture of hearty and well balanced 'tiffins', this special menu has been designed to let you sample the best of our progressive Indian fare, individually portioned for a wholesome meal-for-one, idyllic for both, a quick working lunch or a leisurely afternoon fete.

2 COURSE - AED 109*

Smalls + Mains or Street Grills + Mains

3 COURSE - AED 139*

Smalls + Street Grills + Mains

*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.

AMUSE

CHEF'S SELECTION Ⓝ Ⓓ

SMALLS

(Choose Any One)

FROYO PAPDI CHAAT Ⓝ Ⓓ Ⓥ
Tamarind and sweet curd froyo, crackling papdi,
Lucknowi chaat chutney

GRILLED CARROT AND BURRATA Ⓝ Ⓓ Ⓖⓕ Ⓥ
Smoked and grilled pickled carrots, goloka farm burrata,
chilli honeydressing, soured rhubarb

BAATI TOAST Ⓝ Ⓓ Ⓥ
Rajasthani wheat crisp, spiced heirloom tomato jam,
fermented black pepper cheese

STREET GRILLS

(Choose Any One)

MARWAD GRILLED PANEER Ⓝ Ⓓ Ⓖⓕ Ⓥ
Mathania chilli pickle marinade, cashew crunch,
cedar wood wrapped & smoked

SMOKED MEATLESS KEBAB Ⓝ Ⓓ Ⓥ
Pea protein kakori kebab, saffron-infused missi roti,
birista crunch

LAKHORI GRILLED MUSHROOM Ⓝ Ⓓ Ⓖⓕ Ⓥ
Charred portobello, Himalayan mushroom mince,
shimeji pepper ganache, umami chilli reduction

RAJPUTANA MURG SOOLA Ⓓ Ⓖⓕ
Fermented chilli butter, shikaar masala marinade,
Bhavnagari chilli, sirka foam

RECHEADO PRAWNS Ⓝ Ⓓ Ⓖⓕ
Sicilian king prawns, Goan sherry malt vinegar & chilli blend,
fermented pineapple, coriander chimichurri & tobico

KASHMIRI SEEKH KEBAB Ⓝ Ⓓ
Minced mutton kebab, saffron-glazed naan,
pickled onions, doon chetin

SORBET

CHEF'S SELECTION Ⓓ Ⓖⓕ

Ⓖⓕ Gluten Free Ⓝ Contains Nuts Ⓓ Contains Dairy Ⓥ Vegetarian

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MAINS

(Choose Any One)
Accompanied with Rice/Breads

SAAG BURRATA Ⓝ Ⓓ Ⓖ Ⓥ
Tempered spinach saag, Italian handmade burrattini, crackling spinach

PANEER SIRKA PYAZ Ⓝ Ⓓ Ⓖ Ⓥ
Onion tomato masala, sirka onion

TRUFFLE METHI MALAI Ⓝ Ⓓ Ⓥ
Truffle mushroom seekh, tossed wild enoki & oyster shrooms, charred edamame

VEGETABLE DUM BIRYANI Ⓝ Ⓓ
Winter vegetables, awadhi biryani masala, sesame-crusted parda

CHICKEN TIKKA BUTTER MASALA Ⓝ Ⓓ Ⓖ
Charcoal-grilled chicken, Punjabi makhni sauce

JODHPURI MUTTON Ⓝ Ⓓ Ⓖ
Cloves smoked mutton, Marwadi methaniya chilies

CRAB GASSI Ⓝ Ⓓ
Mangalorean coconut & tamarind chutney, sautéed crab meat, rawa crusted soft-shell crab

TIKKA KEBAB DUM BIRYANI Ⓝ Ⓓ
Tandoor grilled chicken tikka kebabs, nut-crusted parda, burhani raita

SIDES

Add on: 25*

BLACK DAL Ⓓ Ⓖ
YELLOW DAL Ⓓ
BREADS Ⓓ
ANAR MINT RAITA Ⓓ Ⓖ
STEAM RICE Ⓖ

DESSERTS

Add on: 25*

KAAPI RASGULLA Ⓝ Ⓓ
Salted caramel ice cream, cocoa crunch

Ⓖ Gluten Free Ⓝ Contains Nuts Ⓓ Contains Dairy Ⓥ Vegetarian

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TEA & COFFEE

Add on: 25*

BOMBAY MONSOON CHAI

KARAK CUTTING CHAI

CAPPUCCINNO

CAFÉ LATTE

ESPRESSO

AMERICANO

BOMBAY BOROUGH

INDIAN BAR & EATERY