



Diwali Menu

Diwali has always been about more than just lights and festivities, it's about gathering with the people who matter, sharing stories, and celebrating over food that feels special.

*At **bb**, we've captured that feeling in a 9-course tasting menu that brings together the flavours and traditions of festive India, reimagined in our signature style. Each course is inspired by regional recipes and celebratory dishes, elevated with global ingredients and modern techniques.*

It's a journey through nostalgia and new discoveries - a Diwali feast designed to be savoured, shared, and remembered.

AED 345*

*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

Diwali Sampler

Farali Platter ^D ^N

Chilli cheese namak para, truffle chakli, sev tamatar tart

Chaat

FROYO PAPDI CHAAT ^D ^N

Tamarind & greek yoghurt froyo, chaat chutneys

Smalls

PECAN NUT & CURRY

LEAF KULCHA ^D ^N

Sourdough kulcha, spicy nut butter, tomato kara

SURTI LOCHO CAKE ^D ^N

Truffle carpaccio, salsa verde, almond crust

Grills

SMOKED AUBERGINE SHAMMI ^D ^N

Dukkah cream, tomato jam, roomali roti

HARISSA PANEER ROAST ^D ^N ^{GF}

Sankeshwari chillies, spiced sesame & cheese stuffing

Sorbet

CHEF'S SELECTION

Mains

(Choose any one)

Accompanied by bread/rice

KOLKATA SOYA BHORTA ^D ^N

Baadami curry, confit soya chaap & fried garlic

PANEER SIRKA PYAAZ ^D ^N ^{GF}

Onion tomato masala & sirka onion

TRUFFLE METHI MALAI ^D ^N

Truffle mushroom seekh, charred shimeiji, truffle methi malai

Rice

WINTER VEGETABLE BIRYANI ^D ^N ^{GF}

Kashmiri yakhni, cashews, pomegranate, birista onion

Desserts

KARANJI SOFT-SERVE ^D ^N

Khoya - coconut soft serve, salted nuts, jaggery caramel, cracklings

PISTACHIO KUNAFI KALAKAND ^D ^N

Caramelized milk cake, ghee roast kunafa, pistachio ganache

Petit Fours

MITHAI BON BONS





Non-Vegetarian

Amuse

CHEF'S SELECTION

Diwali Sampler

𑂔𑂔 FARALI PLATTER 𑂔 𑂔

Chilli cheese namak para, truffle chakli, sev tamatar tart

Chaat

FROYO PAPDI CHAAT 𑂔 𑂔

Tamarind & greek yoghurt froyo, chaat chutneys

Smalls

AMRITASARI PRAWN TEMPURA 𑂔 𑂔

Ajwain chilli marination, panko crusted jumbo prawns, curry mayo

HALEEM KULCHA 𑂔 𑂔

Slow-cooked lamb, saffron glaze, birista onion, toasted pistachios, preserved lemon

Grills

CLAY BAKED SALMON 𑂔 𑂔 𑂔

Norwegian salmon in terracotta shell, chili kokum vatan

RAJPUTANA MURG SOOLA 𑂔 𑂔

Charcoal roasted chicken kebab, Bhavnagiri chilli, fermented chilli butter, sirka foam

Sorbet

CHEF'S SELECTION

Mains

(Choose any one)

Accompanied by bread/rice

CHICKEN BHORTA 𑂔 𑂔 𑂔

Kolkata dhaba style, pulled confit chicken, cured egg yolk

LAMB CHOP NIHARI 𑂔 𑂔 𑂔

Sous-vide gass feb Australian lamb chops, lamb stew, burnt garlic, lemon oil

KERALA FISH CURRY 𑂔 𑂔

Tandoor European seabass, tamarind chilli curry, kadumpuli

Rice

CHICKEN DUM BIRYANI 𑂔 𑂔

Chicken tikka kebabs, crusted nuts parda, burhani raita

Desserts

KARANJI SOFT-SERVE 𑂔 𑂔

Khoya – coconut soft serve, salted nuts, jaggery caramel, cracklings

PISTACHIO KUNAFI KALAKAND 𑂔 𑂔

Caramelized milk cake, ghee roast kunafa, pistachio ganache

Petit Fours

MITHAI BON BONS





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