

બ BOMBAY BOROUGH

Weekend Brunch

BUY 1
GET 1

AED 500++

NON-ALCOHOLIC PACKAGE

OR

AED 620++

ALCOHOLIC PACKAGE

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

AMUSE [ⓓ] [Ⓝ]

• CHEF'S SELECTION

BOMBAY CHAKNA TIFFIN [ⓓ] [Ⓝ]

- JHALMURI BARS & SPICED MINT YOGHURT
- CHILI CHEESE GATHIYA & MANGO CHUNDA
- GUNPOWDER POTATO CHIPS & AVOCADO PACHADI

BRUNCH PLATES (SHARING THROUGHOUT THE EVENT)

- [ⓓ] FROYO PAPDI CHAAT [ⓓ]
Tamarind and sweet curd froyo, wheat papdi, Lucknowi chaat chutney
- PULLED JACKFRUIT BENNE [ⓓ] [Ⓝ]
Birria taco style, jackfruit ghee roast, cured shallots
- PAROTTA SMASH BURGER [ⓓ]
Meatless patty, caramelized onions, flaky parathas, cheddar cheese
- MARWAD GRILLED PANEER [ⓓ] [Ⓝ]
Mathania chilli pickle marinade, cashew crunch, cedar wood smoke
- ▲ AMRITSARI FISH FINGERS [ⓓ] [Ⓝ]
Crumb fried norwegion seabass, carom seed & chilli marinade
- ▲ KHEEMA SHAKSHUKA [ⓓ]
Skillet cooked egg, lamb kheema, butter paos, salli potatoes
- ▲ RAJPUTANA MURG SOOLA [ⓓ]
Fermented chilli butter, shikar masala, sirka foam

SORBET

• CHEF'S SELECTION

MAINS - ANY 1 (ACCOMPANIED WITH RICE/BREAD)

- **BOMBAY LUNCH HOME CURRY** (D) (N)

Malwani masala, charred zucchini, asparagus & romesco, rice noodles crisp

- **SAAG BURRATA** (D) (N) (GF)

Tempered greens curry, Italian burrattini, crackling spinach
(Suggestive pairing – makai sourdough)

- **VEGETABLE DUM BIRYANI** (D) (N)

Winter vegetables, fried cashews, brista onion

- ▲ **CHICKEN TIKKA BUTTER MASALA** (D) (N)

Punjabi makhni sauce, charcoal grilled chicken

- ▲ **KERALA FISH CURRY** (D) (N) (GF)

Chilean sea bass, kadumpuli, chili coconut curry
(Suggestive pairing – banana leaf coconut rice)

- ▲ **MUTTON DUM BIRYANI** (D) (N)

Clove smoked mutton boti, anar mint raita

DESSERT

- **ਫ਼ਬ KAAPI RASGULLA** (D) (N)

Salted caramel ice cream, cocoa crunchz

- **KOORGI CHOCOLATE MOUSSE** (D) (N)

Cocoa nibs, slow roasted almonds, smoked crystal salt,
jaggery craqueline, jay pore extra virgin olive oil

Alcohol Packages (3 Hours Free Flow)

SIGNATURE COCKTAILS

MASALA HIGHBALL

Whiskey, herb & spiced cordial, lime, cane, orange bitter, soda water

EMERALD BAZAAR

Gin, basil, cucumber, clarified curry syrup, lemon

CANE & COCOA SPIRITZ

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

BACKWATER MARTINI

Cardamom tequila, green apple liqueur, apple juice, lime, coconut water, cane

YUZU YATRA

Vodka, curry leave & passion mix elderflower, yuzu, lime

SOFT COCKTAILS

CANE & KARMA

Mint, citrus mix, masala blend, passionfruit cordial, cane, ginger beer

BOROUGH BREEZE

Coriander, coconut nectar, pineapple, parle-g reduction, vanilla, lime, saline

JACKFRUIT SPIRITZ

Jackfruit, yuzu, fizz

AMBER GROVE

Orange, grapefruit, caramel, orange juice, cranberry

BEERS

KINGFISHER (BOTTLE)

CORONA (BOTTLE)

SPIRITS & WINES

HOUSE POURING