



THE BOMBAY CLUB

RESTAURANT WEEK

DINNER

APPETIZERS

CRISPY KALE CHAT	date-tamarind chutney
FISH PORICHATHU	fennel, chili pepper
MANGO SHRIMP	yoghurt, cardamom, ginger
BOTI KEBAB	ginger, yogurt, chili, mini paratha
PANEER TIKKA	cottage cheese, yogurt, peppers, tomato
MALAI CHICKEN TIKKA	yogurt, mace, cashew & saffron
BEET SHIKAMPURI	mint, goat cheese, caramelized onion

ENTREES

MARATHA LAMB	onion, coconut, sesame, cinnamon, clove
GOA SHRIMP CURRY	coriander, coconut, kokum, dry red chili
KASHMIRI ROGANJOSH	lamb, brown onion, yogurt, saffron
GROUPER MOILEE	coconut, curry leaves, clove, cardamom
GREEN CHILI CHICKEN***	tomato, dill, cilantro, peppers, spinach
NIMBU FISH TIKKA	grouper, lemon, home-made spices
CHICKEN PISTA KORMA	yogurt, mace, green cardamom

ABOVE ENTREES ARE SERVED WITH RICE & BREAD (NAAN/GARLIC NAAN)

BOMBAY THALI (Vegetarian)
market fresh vegetables, paneer & dal
served with Lemon Rice and Lacha Paratha

DESSERT

SPLICED CHOCOLATE MOUSSE	With vanilla ice Cream
ANANAS MUZZAFFAR	pineapple, vermicelli, pistachio, saffron
BANANA CRÈME BRULEE	
LYCHEE KULFI	Indian ice cream