



# BOMBAY

CLUB

**THE CITY OF BOMBAY** conjures up images of ancient open-air markets buzzing with activity that heightens the senses—tables laden with shimmering silks, racks hung with geometrically patterned rugs, gleaming silver and copper vessels and, at the heart of it all, baskets overflowing with a multi-hued array of aromatic Indian spices, like cardamom, chili peppers, ginger, coriander, cinnamon, cloves, saffron and nutmeg. Though India boasts a diverse variety of regional cuisines, its spices are the essential unifying element, infusing every Indian dish with the bold, exotic flavors that have so captivated the world over the ages.

## BREADS

### TANDOORI ROTI

Whole wheat flat bread, baked in Tandoor

### NAAN

Oven-baked, Plain, Garlic or Butter

## APPETIZERS

### SHRIMP PAKORA

Golden fried shrimp fritters, homemade mint chutney, tamarind sauce

### SAMOSA

Deep fried savory pastry, spiced minced vegetable (OR) chicken filling, mint chutney, tamarind sauce

### AMRITSARIFISH

Fried fish fingers, coated with spicy gram flour, Indian spices and carom, mint chutney

### MULLIGATAWNY SOUP

Traditional slow-cooked curried lentil soup with onion, apple, rice & spices

### ONION SPINACH PAKORA - VV

Batter fried onion & spinach fritters, homemade mint chutney

## TANDOORI APPETIZERS

Appetizers slowly baked in a traditional clay oven (tandoor)

### CHICKEN TIKKA

Yogurt and spice marinated boneless chicken

### ZAFFRANI PANEER TIKKA - V

Cottage cheese, marinated with saffron, yogurt, cumin, coriander & garam masala

### TANDOORI AJWAIN PRAWNS TIKKA

Tandoor-roasted prawns, marinated in garlic, carom seeds, freshly ground chef's special spices & lemon juice

### LAMB CHOPS

Lamb chops marinated with Indian spices

### KOTHAMBARI MURGH

Tender chicken infused with the aromatic flavors of fresh cilantro

## CHICKEN

### CHICKEN DHABA CURRY

Traditional chicken curry, ginger, fresh cilantro, tomatoes

### BUTTER CHICKEN SIGNATURE DISH

Yogurt marinated chicken, spices, tomato cream sauce

Vegetarian - V

Vegan - VV

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

## LAMB & MUTTON

### MUTTON KORMA

Lamb cubes, cashew cream, saffron

### ROGAN JOSH

Braised lamb, rich gravy of browned onions, shallots, garlic, ginger, aromatic spices

## SEAFOOD

### SHRIMP TAWA MASALA

Shrimp with chunky onion, tomato & spices

### FISH MALAI CURRY

Fish cubes, coconut milk, cashew

## VEGETARIAN

### PANNER JALFREZI - V

Cottage cheese batons tossed with onion, tomato & bell pepper strips, spicy tomato-based gravy

### DAL MAKHNI - V

Black lentils, tomato, cream, butter, fenugreek

### ALOO GOBHI - VV

Cauliflower, bell peppers, potatoes, cumin seeds, spices

## RICE

### VEGETABLE BIRIYANI

Aromatic rice with vegetables

### PLAIN BASMATI RICE

## ACCOMPANIMENTS

### KUCHUMBER

Diced cucumbers, tomatoes, onions, lime juice

### POPADUM (TWO)

Thin, crispy lentil dough, spicy or mild, roasted or fried

### RAITA

Diced cucumbers, tomatoes, onions, yogurt

### MASALA POPADUM (TWO)

Roasted or fried, with Indian-style salad

### MANGO CHUTNEY

## SWEET TEMPTATIONS

### MANGO KULFI

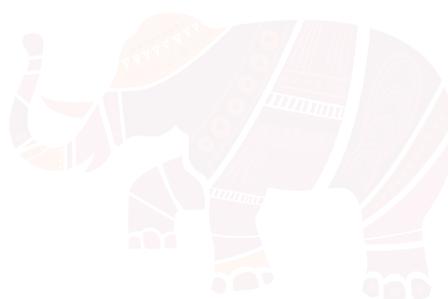
Mango parfait, rose syrup, kataifi biscuit

### RICE KHEER

Rice pudding, saffron sugar, served warm

### CARROT HALWA

Vanilla ice cream



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