



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

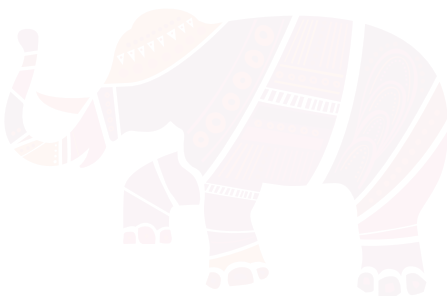
Mango parfait, rose syrup, kataifi biscuit

RICE KHEER

Rice pudding, saffron sugar, served warm

CARROT HALWA

Vanilla ice cream



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