

db BOMBAY BOROUGH

INDIAN BAR & EATERY

SUNDAY *Brunch*

*Sundays are meant for unwinding, indulging,
and making time for the good things in life, and at db,
we've made sure brunch lives up to the occasion.*

*Here's presenting - our Sunday Brunch Menu. With soulful live
music, a feast of reimagined Indian flavours, and expertly curated
drinks, this carefully curated Sunday Brunch menu takes you
on a culinary journey through the regions of India,
reimagined with a modern, global twist.*



AED 350* PER PERSON
(NON-ALCOHOLIC PACKAGE)

AED 450* PER PERSON
(ALCOHOLIC PACKAGE)

Amuse

CHEF'S SELECTION (D) (N)

Smalls

FROYO PAPDI CHAAT (D) (N)

Home churned froyo, tamarind chutney, sweet curd

SURATI LOCHO CAKES (D) (N)

Truffle locho, almond crusted, truffle carpaccio

1000 LAYERED POTATOES (D) (GF)

Nalla karam podi, curry leaf crema, smoky kara

MANIPURI SINGJU SALAD (D) (N) (GF)

6-hour confit chicken, carrot and red cabbage chiffonade, roasted peanut, tamarind chilli dressing

KERALA FRIED CHICKEN KARAGE (D)

Nadan spiced chicken, tomato chutney, confit garlic

GALOUTI BUN KEBAB (D) (N)

Brioche bun, cheddar cheese, potato crisps

Grills

HARISSA PANEER ROAST (D) (N) (GF)

Tilkut and cheese stuffing, Sankeshwar chilli, tomato aioli

TANDOORI MOCK MEAT (D) (N)

Makhan malai, nuts and cheddar, wheat crisps

RATNAGIRI SEABASS EN PAPILOTTE (D) (N) (GF)

Paper baked seabass, chilli kokum vatan, fried curry leaves

RAJPUTANA MURG SOOLA (D) (GF)

Fermented-chilli butter, sirka foam, Bhavnagari chillies

Sorbet

CHEF'S SELECTION

Mains

(Choose any one)

(Accompanied with rice/breads & black dal)

TRUFFLE METHI MALAI (D) (N)

Wild mushroom seekh, tadka edamame

BOMBAY LUNCH HOME CURRY (D) (N) (GF)

Malwani spice, Romanesco cauliflower & asparagus, rice noodles crisps

WINTER VEGETABLE YAKHNI BIRYANI (D) (N) (GF)

Fried garlic & cashews, pomegranate, birista onion

CHICKEN TIKKA BUTTER MASALA (D) (N) (GF)

Charcoal roasted chicken, Punjabi makhani sauce

JODHPURI MUTTON (D) (N) (GF)

Clove smoked lamb, Marwadi Methaniya chillies

TIKKA KEBAB DUM BIRYANI (D) (N)

Tandoor grilled chicken tikka kebabs, nuts crusted parda, burhani raita

Desserts

MALAI JAMUN (D) (N)

Gold rabdi dust, vanilla bean jamun, saffron mousse

CHEF'S SELECTION (D) (N)

Special dessert of the day

PETIT FOURS (D) (N)

ब Bon Bons

ALCOHOLIC PACKAGE

3 HOURS FREE FLOW

Shooters (spin the wheel)

ROSE RUM ICE CREAM

IMLI TEQUILA

CHAI-KA SHOT

JALJEERA JOSH

GIN KAIRI

ब Golas

RASPBERRY TEQUILA

KALA KHATTA GIN

KAIRI RUM

AAM-PANNA TEQUILA

RASAM-PASSION MAGIC

Signature Cocktails

ROYAL MAHARAJA

Saffron infused whisky, absinthe mist, apple and lime

FAUJI PARTY SPECIAL

Whisky, dark rum, kahlua, tequila gold, brandy

CHOWPATTY BEACH LOLLY

Tequila, vodka, triple sec, orange ice lolly

AAM PANNA MARGARITA

Tequila, lime juice, passionfruit, mango,
chaat masala, black salt

JAMUN BAZAR

Gin, 'kala khatta' indian black berry,
himalayan pink salt

GO GOA GONE

Coconut infused vodka, coconut,
cranberry, orange and pineapple

NAINI LAKE

Gin, oranges, orange liqueur, thyme and juniper

MANALI HILLS

Gin elderflower, Fresh Dill, Cucumber, Juniper

Beers

KINGFISHER (BOTTLE)

TIGER (BOTTLE)

Spirits

(House pouring)

Wines

(White/Red)

(House pouring)

NON-ALCOHOLIC PACKAGE

PLEASE ASK SERVER TO ASSIST FOR YOUR ORDER



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