

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.

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

VEGETABLE BULLETS

Julienned vegetables battered and fried, tangy tamarind-cilantro sauce

TOMATO SOUP

Tomato, green cardamom, cloves, cinnamon, rusk croutons

TANDOORI APPETIZERS

Appetizers slowly baked in a traditional clay oven (tandoor)

CHICKEN TIKKA

Yogurt and spice marinated boneless chicken

PANEER TIKKA

Homemade Indian cheese, Indian spices

GARLIC SHRIMP TIKKA

Shrimp marinated with yogurt, cream, cashews, garlic

LAMB CHOPS

Lamb chops marinated with Indian spices

BREADS

TANDOORI ROTI

Whole wheat flat bread, baked in Tandoor

NAAN

Oven-baked, Plain, Garlic or Butter

CHICKEN

CHICKEN DHABA CURRY

Traditional chicken curry, ginger, fresh cilantro, tomatoes


BUTTER CHICKEN SIGNATURE DISH

Yogurt marinated chicken, spices, tomato cream sauce

 Balanced Lifestyle - These dishes offer healthier preparations and lower calorie counts.

 Vegetarian

 Signature Dish

 Gluten-Free - Please consult your server on which dishes can be prepared gluten free.

 Lactose-Free - Please consult your server on which dishes can be prepared lactose free.

*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 VINDALOO

Spiced mutton curry, cumin, vinegar, Irish potatoes

SAAG MUTTON

Boneless mutton, spinach, Punjabi spices

ROGAN JOSH

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

SEAFOOD

LOBSTER BUTTER MASALA

Lobster morsels, tomato concassé, freshly ground masala

FISH BUTTER MASALA

Fish fillet, tomato concassé, freshly ground masala

GOAN SHRIMP CURRY

Sautéed shrimp, mushroom, coriander seeds, coconut gravy

VEGETARIAN

PALAK PANEER

Cubes of homemade cheese, spinach, Indian spices

DAL BASANTI

Yellow lentils, Indian spices, chillies, mustard seeds

ALOO GOBHI

Cauliflower, bell peppers, potatoes, cumin seeds, spices

RICE

KASHMIRI PULAO

Long-grain basmati rice pilaf, saffron, vegetables, raisins, cashews

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, sweet cardamom sauce, kataifi biscuit

RICE KHEER

Rice pudding, saffron sugar, served warm

WARM CHOCOLATE CARDAMOM CAKE

Carrot Halwa (sweet pudding), vanilla ice cream