The Bombay Canteen is Indian at heart

Housed within the bustling metropolis of Bombay, we pride ourselves on recreating local dishes and reinterpreting age-old Indian traditions, to create an experience that toasts the old times and celebrates the new.

Our food presents the classic yet unexplored charm of India’s diverse regions, marrying them expertly with familiar flavours. And the drinks are a unique selection of reimagined classic cocktails with firm Indian roots. Each dish and drink has a story to tell, promising you an exciting journey on a plate (and in a glass)!
Canteen Tiffin Box

(Served with salad & sweet dish)
Monday - Thursday 12 pm - 4 pm

- **Pindi Chole**
  Charred hara chana, chutney onions

- **Kodava Mushroom Masala**
  Mixed mushrooms, dark toasted spices, kachampuli

- **Bhopali Chicken Rezala**
  Green chili-yoghurt curry, lime leaf oil

- **Houseboat Fish/Prawn Curry**
  Catch of the day, spicy coconut curry, kodampuli

♀ Vegetarian ♂ Vegan

10% service charge and 5% GST will be added to your bill later.
Canteen Munchies

12 pm - 7 pm

Pindi Chole Roll
Charred hara chana, chutney onions

Tamarind Chicken Roll
Turnip-apple slaw, raw mango chutney

B**F Pastrami Sandwich
House-made kasundi, pickled cucumbers

Chicken Seekh Roll
Ghee roast masala, pear-kohlrabi slaw

Vegetarian | Vegan

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Feeling spoilt for choice and confused about which dishes to order? Designed for enthu cutlets who don’t want to miss out on anything, the Canteen Experience gives you the opportunity to discover and taste the very best of The Bombay Canteen in small sharing plates.

2000 / 2200 per guest for vegetarian / non-vegetarian
Our chhotas, are an assortment of fun, small plates designed so you can try more of our regional Indian fare, without worrying about filling yourself up

◇ **HARA CHANA SALAD**  🆕
Hara chana hummus, pickled tendli, toasted almonds, pao papad

◇ **BARLEY SALAD**
Puffed grains, pomegranate seeds, spicy hung curd dressing

◇ **CHARRED WINTER CARROTS**
Pickled onions, goat milk cheese, toasted pistachios

◇ **SARSON KI KACHORI**
Corn milk kadhi, garlic chutney, mugri kachumber

◇ **BOHRI PYALI CHAAT**
Badami aloo, green wheat, besan chutney, crispies

◇ **SMOKED PUMPKIN LAUNJI**  🆕
Flax seed khakra, ponkh, Canteen chili-crisp

◇ **GUCCHI & GIRDA**
Haak, whey yakhni, kohlrabi, poppy seed girda

◇ **BEGUM’S BAKED BRIE**
Sticky persimmon, Naga hot honey, toasted almonds, black pepper nippattu

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✔ VEGETARIAN  |  🆕 VEGAN

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EGGS KEJRIWAL
Single fried egg, melted cheese, green chili chutney

CHARRED TAMARIND CHICKEN
Turnip-apple slaw, burnt sharbati lime

CHETTINAD PRAWNS ‘ALI-YOLIO’
Prawn oil, ginger, garlic & tamarind

BONE MARROW NIHARI
Pickled chillies, mango ginger, lamba pao

GHEE ROAST CHICKEN SEEKH
Pear & kohlrabi koshambir

PAYA SOUP MOMOS
Canteen chili-crisp dipping sauce

PODI B**F TARTARE
Dosa crisps, tamarind dressing, smoked egg yolk

MILITARY HOTEL MUTTON SUKKA
Chettinad black pepper masala, bora chillies, pickled shallots

† VEGETARIAN  ▶ VEGAN

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NIMONA KULCHA
Green pea, stracciatella, mint oil,

BUTTER GARLIC CRAB KULCHA
Soft cooked eggs, Narthangai zest

JUST BECAUSE WE LOVE IT!

A rotating section of dishes that might not fit the rest of the menu, but are ideas that we love and are all sorts of delicious. The first one - a perfect ramen-thupka combine, born from our love for all things noodles.

SLOW COOKED PORK BELLY THUKPA
Bacon broth, handmade noodles, radish greens, egg yolk, crackling furikake

EXTRA NOODLES

Vegetarian | Vegan
10% service charge and 5% GST will be added to your bill later.
Our Badas are larger plates each meant to be shared by a couple of you, and perfect to round off your meal.

‘MALAI KOFTA’
Masala aloo-straciatella kofta, pumpkin curry, chili oil

KODAVA MUSHROOM
Mixed mushrooms, dark toasted spices, kachampuli

CHOLE KULCHE
Charred hara chana, chutney onions, garlic kulcha

BHOPALI CHICKEN REZALA
Green chili-yoghurt curry, soft cooked eggs, lime leaf oil

HOUSEBOAT SEAFOOD CURRY
Catch of the day, spicy coconut curry, kodampuli
MALABAR PARATHA
STEAMED RICE
GARLIC NAAN
MASKA PAO

SWEET DISH

COFFEE RASGULLA SUNDAE
Rum-mascarpone ganache, salted caramel coffee cream, toasted almond brittle

GUAVA TAN-TA-TAN
Guava caramel, red chili ice-cream

CHRISTMAS RUM BALL
Chocolate rum mousse, Christmas cake, mascarpone mousse, rum caramel sauce

🌱 VEGETARIAN  🌿 VEGAN
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