

B O M B A Y
BUNGALOW

B O M B A Y BUNGALOW

We understand the importance of a well rounded concept with detail focused design, consistent food offering, great service and value for money in today's ever growing competitive landscape. Now serve a product that appeals to the dominant market consumer base and we have ourselves a recipe for success.

The UAE has the largest number of Indian migrants in the world. In all the Gulf countries combined, Indians totaled 8.9 million according to a recent UN report. It is with this knowledge that we sought out to create a disruptive Indian restaurant concept that caters not only to the largest demographic in the region, but to everyone that has an affinity to this inherently beautiful and prominent culture.

Bombay Bungalow pays homage to the melting pot of food and culture that is Bombay, tying all the different regions of India and its cultural diversities into a single space and offering.

A concept that sets itself apart from the herd of fast casual Indian restaurants with a more focused approach on story telling, sense of place and a value offering through a Southern Bombay Art Deco inspired design and an approachable menu that showcases a variety of regional favourites as well as trendy dishes presented in new formats; catering to the Indian, local and international palette.



About The Bungalow

We are a homegrown brand created to fulfill the craving for good quality Modern Indian food. Our influence was taken from traditional Indian recipes and developed into a unique and contemporary menu; a twist on the classics. Our intention was to upgrade recipes to make the cuisine more approachable and inviting to the melting pot of residents and tourists of the UAE.

We have created an ambience that is unique and inviting – a place that feels like home whilst simultaneously enhancing Indian cuisine's universal appeal.

Existing venue Key Points:

- Location: Beach Mall, JBR, Dubai
- Size: 3,500 Sq Foot (Indoor)
- Average covers per day based on past quarter – 300
- Average Gross Sale per cover – AED 130
- Average Table rotation – 45min
- Visual Kitchen

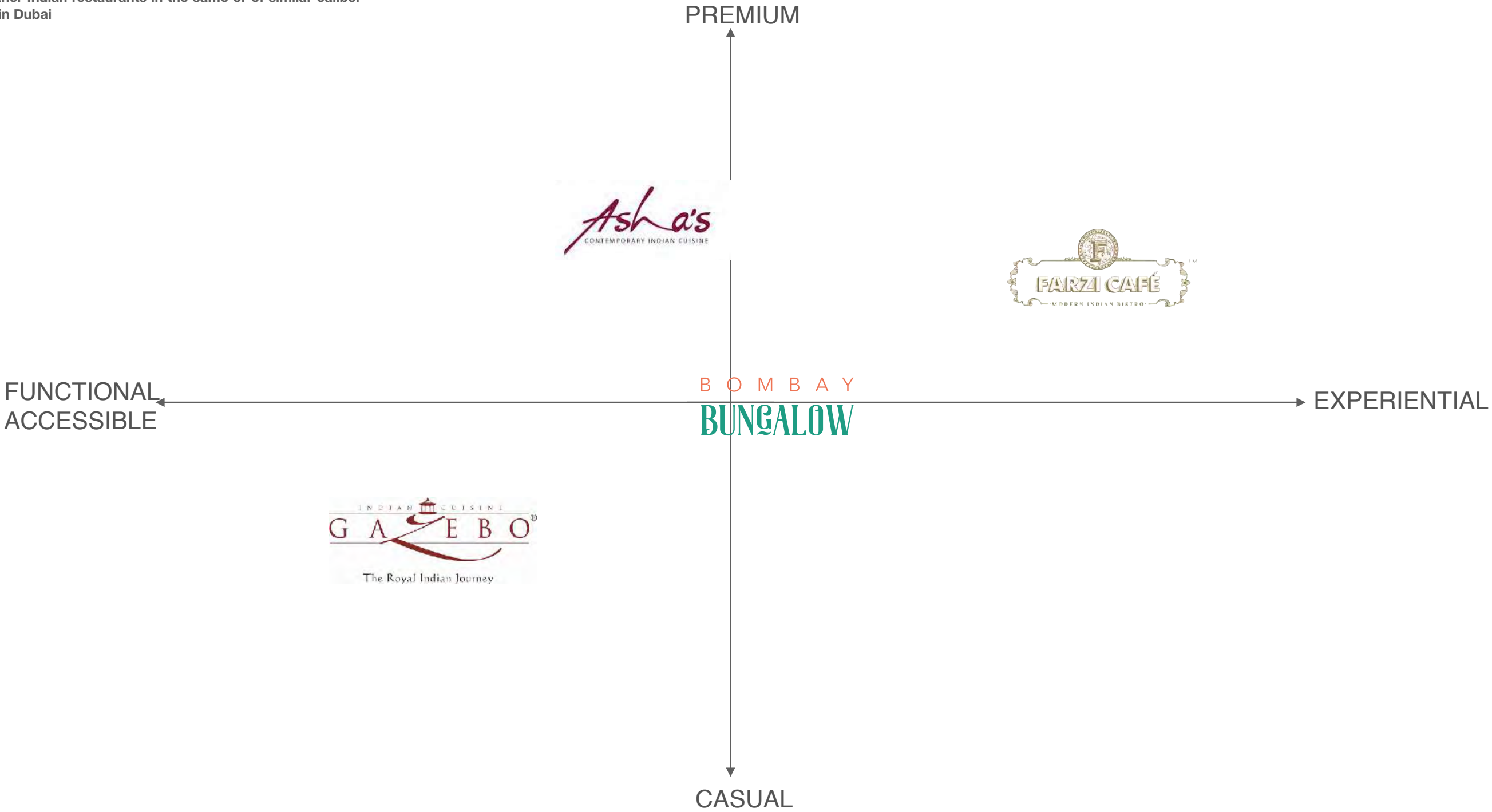
Future Units Benchmarks:

- Location: Indoor Malls
- Size: Approx 2,000 – 2,500 Sq Foot (Indoor)
- Average Gross Sale per cover – AED 130
- Area split: 40% Kitchen / 50% Dining Area 10% Juice Bar and Grab-Go section
- Visual Kitchen

Positioning Matrix

DUBAI, UAE - INDIAN CUISINE

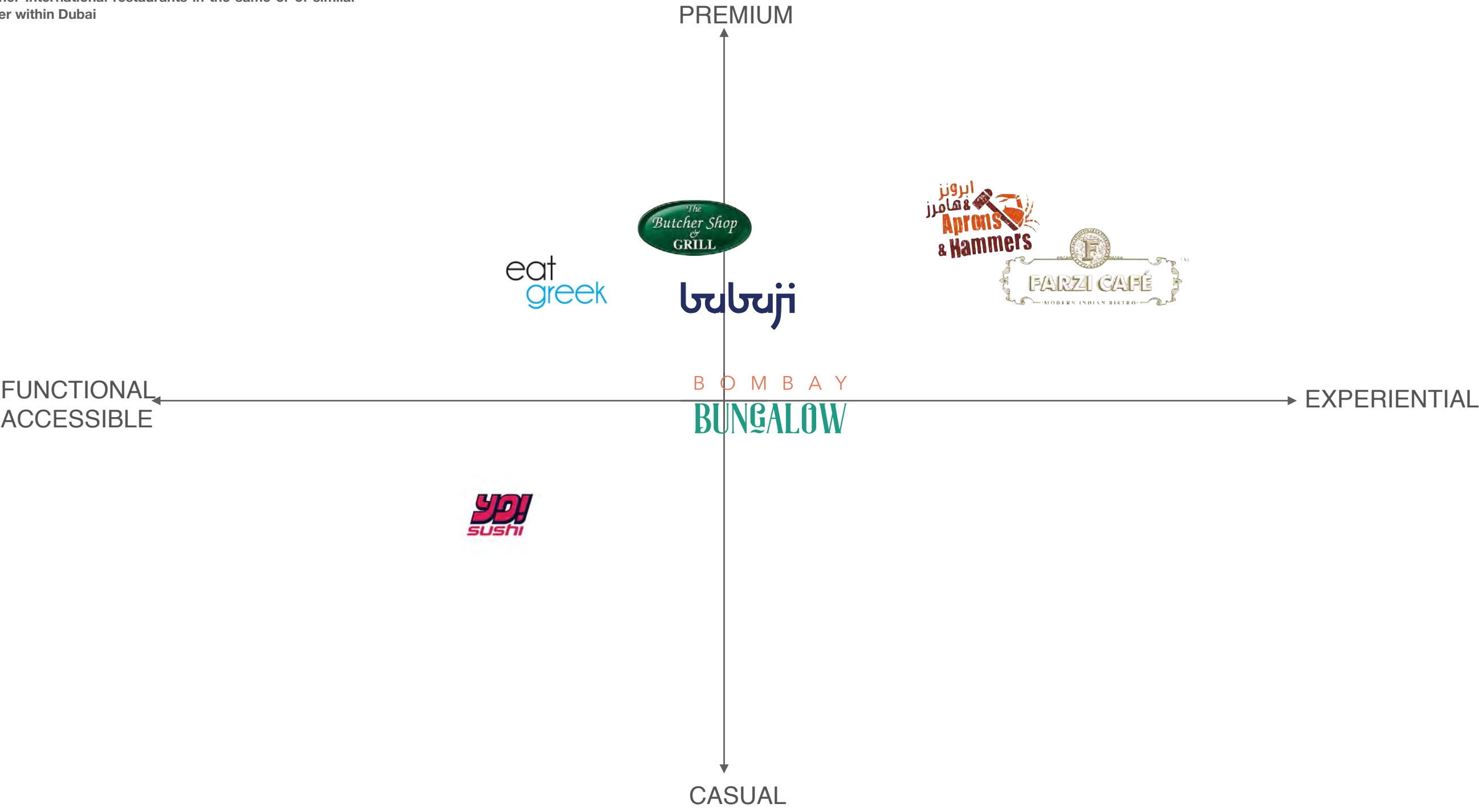
*
A comparative matrix placing Bombay Bungalow in relation to other Indian restaurants in the same or of similar caliber within Dubai



Positioning Matrix

DUBAI, UAE - INTERNATIONAL CUISINE

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A comparative matrix placing Bombay Bungalow in relation to other International restaurants in the same or of similar caliber within Dubai



EXISTING SPACE



Rationale behind change

With all its success, and being our first f&b venture in Dubai, our current interior design is more in line with North Indian culture and architecture, and is due for an uplift. The goal being, to create a model that can be replicated across multiple locations.

With the brand name “Bombay Bungalow” representing Bombay, we believe that our new proposed direction is more representative of the multicultural melting pot that is Bombay - unmistakably defined by its art deco heritage.

Our Vision

Bringing The Best of India To Everyone

To become a recognized, reputable, homegrown casual brand within the GCC, offering an authentic, new approach to the traditional Indian experience - presented in a fresh, inviting and engaging way.

Our Mission

Bombay Bungalow aims to create an ambiance that is unique yet familiar - serving a product offering that is creative but well-known to lovers of Indian food.

To develop a restaurant model that can be replicated without feeling impersonal or mechanic.

To bring to life the multifaceted characteristics of Indian cuisine and enhance its universal appeal.

To be an intimate and inviting space to all those who visit.

Unique selling points

APPROACHABLE

Both the menu offering and design strive to make Bombay Bungalow approachable. The concept finds that middle ground; family oriented, of a slightly higher quality but unassuming. A weekly favorite for those in the neighborhood.

Both regulars and visitors are made to feel comfortable. The space is designed with a residential appeal to welcome groups as well as individuals - opening up known and unknown facets of Indian cuisine. The menu is more than just curry, without making the experience unattainable or pretentious, in fact it's just the opposite as we strive to be universally appealing. The venue is considered affordable to those in our target market. The Bombay Bungalow team is friendly and welcoming, eager to educate those who may be new to the cuisine.

Bombay Bungalow is a new approach to familiar.

CHARISMATIC

Bombay Bungalow takes a layered, diverse and vibrant culture, which can be overwhelming, and presents it in a palatable and engaging manner. Bombay Bungalow adds charm and allure to the usually mundane traditional Indian dining experience. The menu, service style and space are full of character, bringing guests in to experience something different. Through dynamic presentation, offerings, and design Bombay Bungalow crafts an experience that is inclusive, interesting and full of personality.

A charming, homely space, with a touch of romanticism and femininity; the curated, well thought-out, bungalow design adds an attractive appeal - both during the day and at night.

PLAYFUL

COZY

COMFORTABLE

CONVENIENT

FRESH

NOSTALGIC

HERITAGE INSPIRED

DESIGN FOCUSED

WARM

WELCOMING

FRIENDLY

BUSTLING

CRAFTED

Bombay Bungalow's offering is designed with the dynamic lifestyles of our guests in mind. Whether its a beachgoer coming in for a afternoon snack, or a group of friends chatting over a leisurely dinner, Bombay Bungalow has an offering to meet their needs. The menu is more modern, lighter and fresher than the typical Indian restaurant, but the flavors are still authentic. For those on-the-go, the lighter, more concise menu provides suitable options and additional revenue streams. Recipes have a signature twist and don't compromise on quality of ingredients. Bombay Bungalow celebrates favorite Indian dishes but reimagines the presentation to fit an energetic, modern way of life.

BOMBAY ART DECO

Architecture

A Visual Journey (1930-1953)



NAVIN RAMANI

PREFACE | MICHAEL D. KERNER AND DENNIS W. WILHELM

FOREWORD | DAVID VINNELL AND BRENT SKELLY

ROLI BOOKS

Going forward...

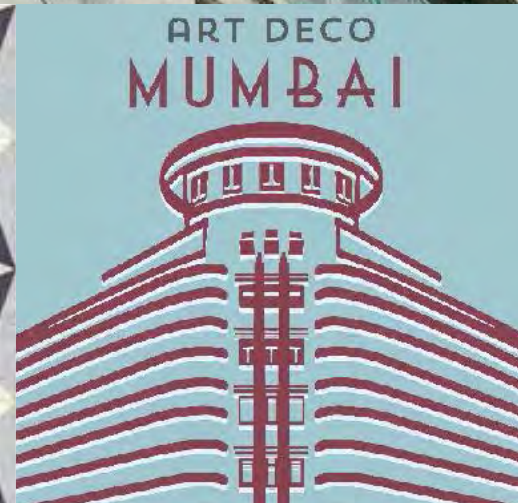
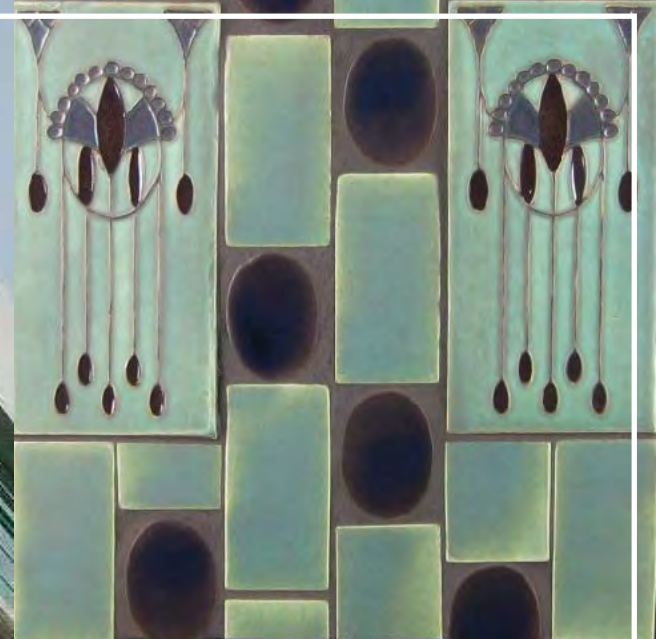
Design inspiration

Mumbai has some of the finest examples of original Art Deco edifices anywhere in the world..." Art Deco buildings comprising of residential, commercial and public architecture created during the glamorous and optimistic era of the mid 1930s and 1940s.

Bombay Bungalow pays homage to the almost forgotten visual design trend of the early 20th century in Mumbai. Before its abrupt end, Art Deco came to define Mumbai's modern urban landscape where the remnants of the architecture are still imprinted into concrete blocks exhibiting geometry, tropical vocabulary, and love of romance.

Our aim is to create an interior that is cozy and welcoming by with a residential feel.

Design Inspiration



Design Inspiration

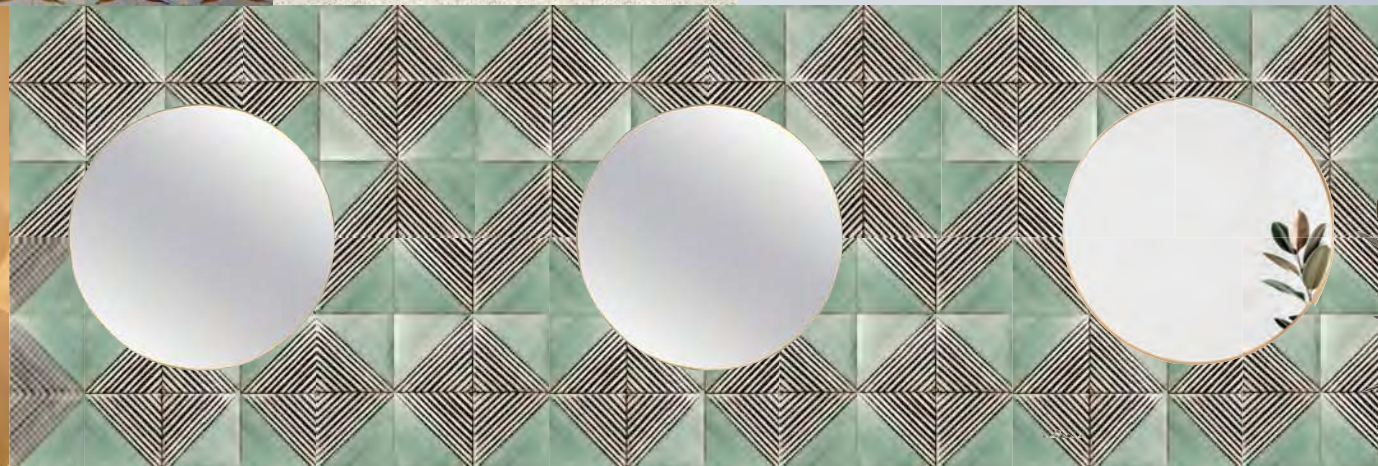


BOH 40%

**JUICE BAR
15%**

FOH 45%

Interior Mood

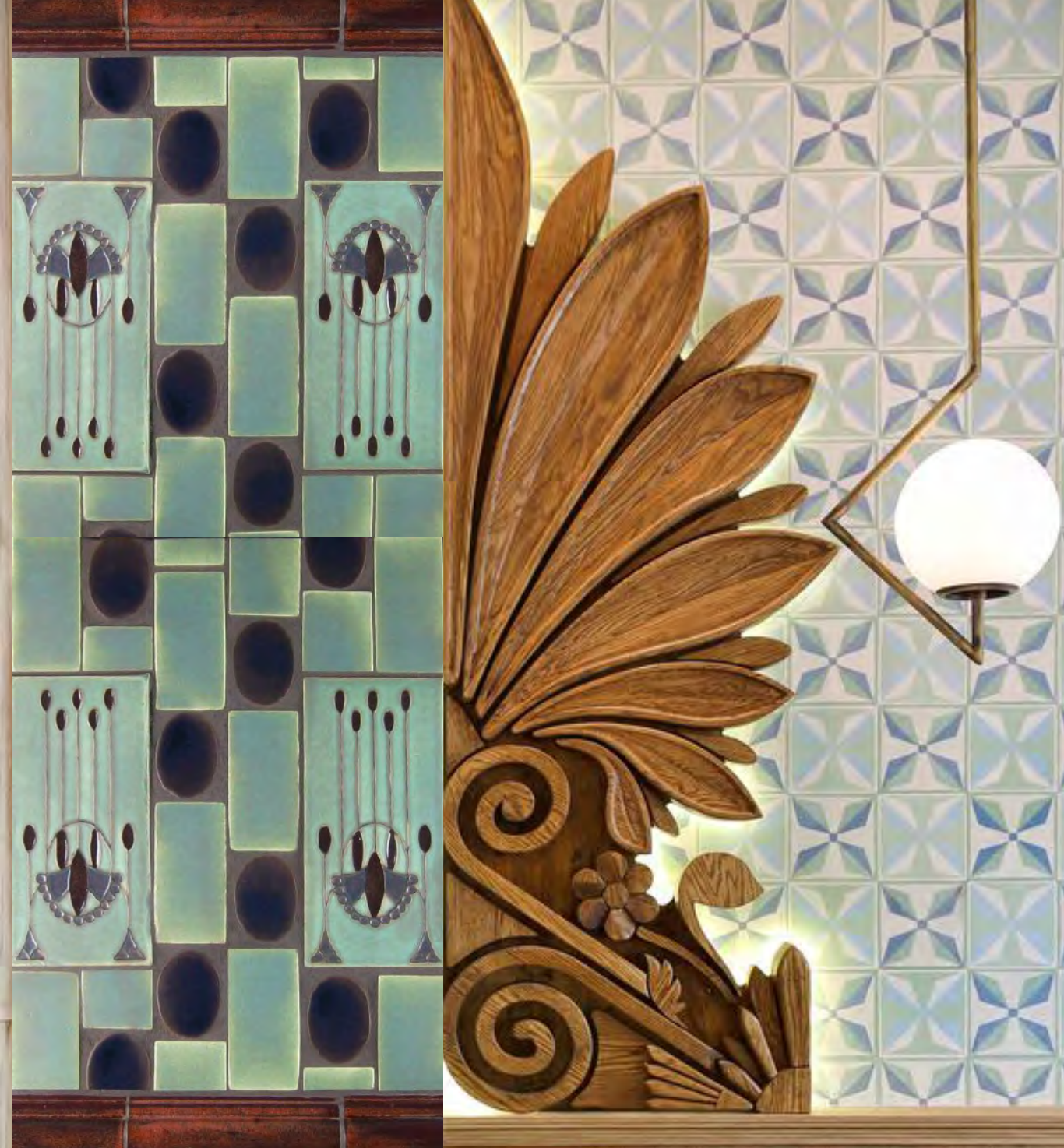


Dining Room Mood











Feature Lassi Bar



A signature design feature; with each Bombay Bungalow location, The Lassi Bar is equally essential to the space as the dining area where guests can even opt to dine counter side.



Fixtures & Accessories



Signature Vintage Jukebox



Bombay Bungalow will feature a functional vintage jukebox for guests to engage with and choose the playlist they desire, with music ranging from vintage Indian Jazz to more contemporary Bollywood style favorites












Tabletops



Uniform Style



A branch with several green ivy leaves is positioned in the upper left corner of the image. The leaves are heart-shaped with prominent veins and slightly serrated edges. The branch is dark brown and extends diagonally across the frame.

BOMBAY BUNGALOW

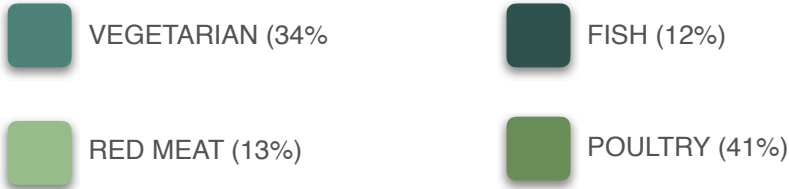
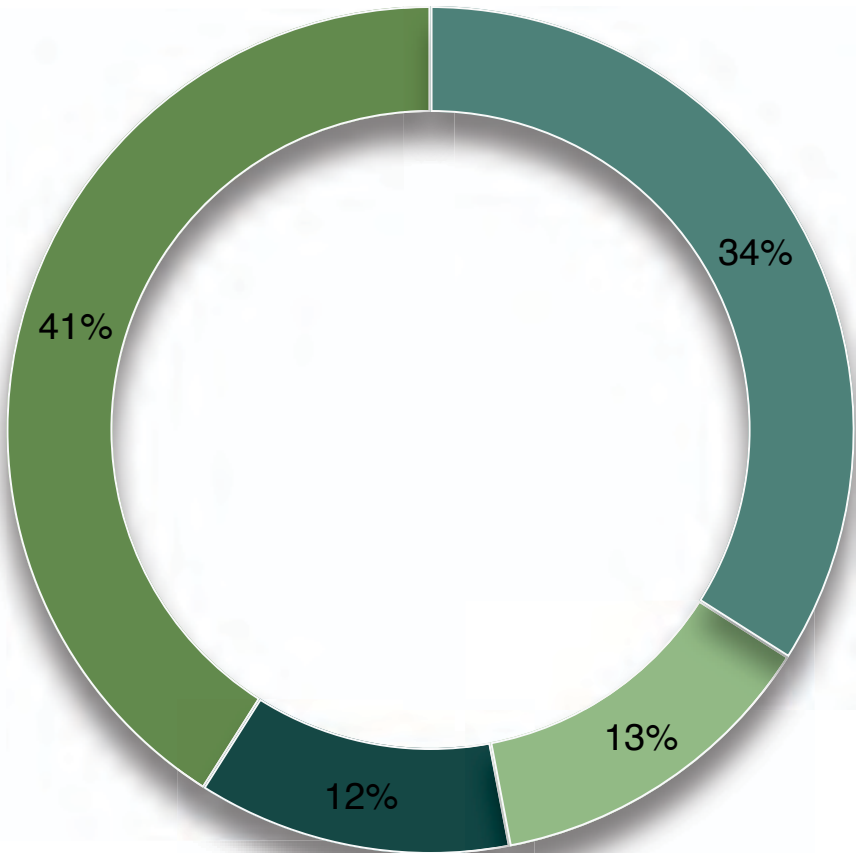
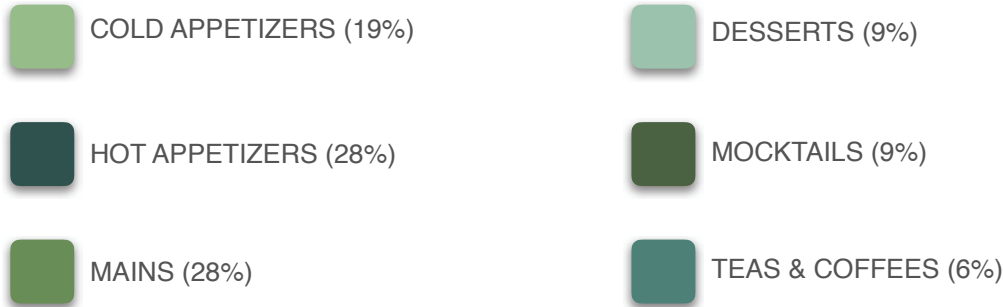
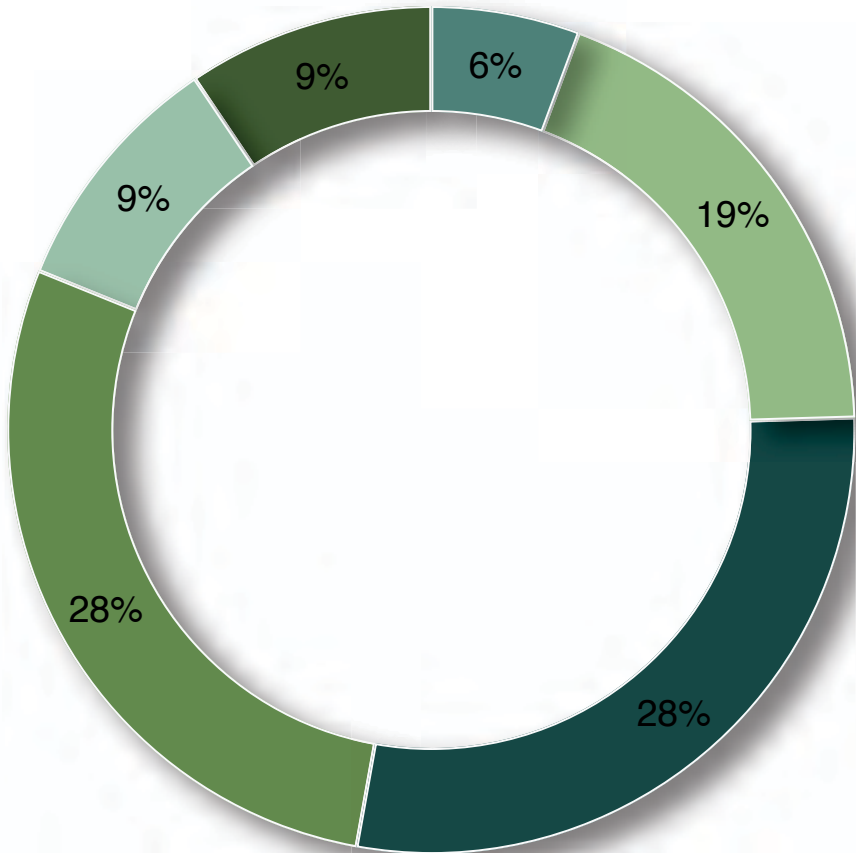


Modern Indian that's true to it's roots...

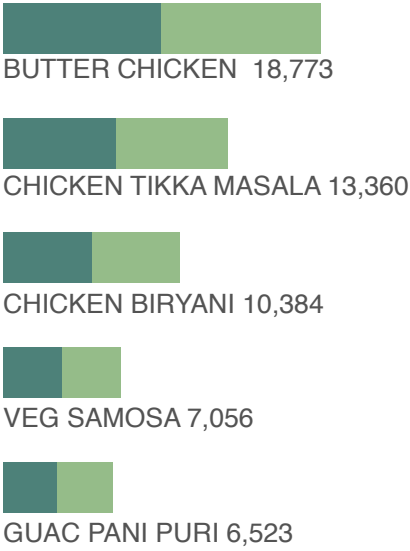
We didn't want to reinvent this distinctive cuisine, but rather, re-imagine it.

We have created an Indian menu that is more approachable by simplifying and modernizing popular classic dishes. We have re-visited our dishes whether through their presentation style or with uplifted recipes; always staying true to their unique Indian flavors and provenance. With an equal focus on poultry, meats, fish and vegetarian dishes in a variety of spice levels, we have ensured that our menu caters to Indians, Locals and Expats alike. Our menu has something for everyone.

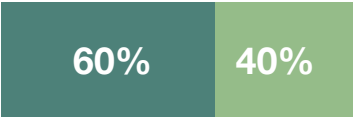
Playing on the senses with nostalgic dishes that will transport you on a sensory journey through the streets of Mumbai, opening your eyes and taste buds to a new yet familiar world of flavors.



Top selling
average 2018



Vegetarian
vs
Non vegetarian



SMALL PLATES

ONION BHAJIA (V) <i>crispy fritters, cucumber dill raita</i>	35
GOLDEN BUTTERFLY PRAWNS (SF) <i>crispy fried prawns, chili tomato chutney</i>	55
VEG SAMOSA (V/N) <i>street style vegetable samosas with chutney</i>	35
♥ GUAC PANI POORI (V) <i>avocado salsa, spicy chili tamarind dressing</i>	35

RAITA TRAY

fresh yoghurt dip prepared table side, customized with your choice of ingredients and served with crispy roasted papad 40

SOUPS, CHAATS & SALADS

CHICKEN SHORBA <i>kaffir lime, coconut milk</i>	35
LENTIL SOUP <i>yellow dal, spices</i>	30
♥ WATERMELON CHAAT (N) <i>watermelon, pine nuts, feta cheese, coriander pesto</i>	40
♥ CORN & SPROUTED MUNG CHAAT (V) <i>balsamic cherry tomatoes, avocado, bhel dressing</i>	40
CALAMARI BHEL <i>amritsari spiced calamari fritters, puffed rice salad</i>	45
BUNGALOW SALAD (V) <i>baby greens, summer vegetables, mint vinaigrette</i>	45
ANCIENT GRAIN BOWL (V) <i>quinoa, lentils, greens, orange chutney dressing</i>	40

KEBABS & TIKKAS

ZAATAR PANEER TIKKA (V) <i>served with tahini beetroot dip</i>	45
COCONUT VEG SEEKH (V) <i>served with pineapple curry leaf chutney</i>	45
♥ MALAI PRAWNS (SF) <i>served with sweet mango relish</i>	75
HARIYALI FISH TIKKA <i>served with passionfruit chutney</i> 🍷	70
MALAI CHICKEN TIKKA <i>served with young date and fig chutney</i>	50
♥ HARISSA CHICKEN TIKKA <i>served with roasted garlic yoghurt</i> 🍷	50
TANDOORI CHICKEN <i>served with tadka laban</i>	60
PESTO SEEKH KEBAB <i>served with mint aioli</i>	50
BOTI KEBAB <i>served with mint chutney</i> 🍷	80
KEBAB & TIKKA PLATTER <i>chef's selection of four different non-veg kebabs and tikkas severed with a variety of dipping sauces (16 pcs per portion)</i>	160

SIDE DISHES & SUBZI

TAWA BAINGAN (V/N) <i>stir fried eggplant with pine nuts</i>	25
♥ BHINDI MASALA (V) <i>home style sauteed okra with onions</i>	25
TILWALI ALOO (V/N) <i>turmeric potatoes with toasted sesame</i>	25
DAL MAKHANI (V) <i>charcoal cooked black lentils</i>	25
TADKA DAL (V) <i>cumin and garlic tempered yellow lentils</i>	25
PAPAD (V) <i>seasoned dough roasted over an open flame</i>	10
PLAIN RICE (V) <i>steamed basmati (Half OR Full Portion)</i>	15 / 25

BUNGALOW SIGNATURES

CASHEW CRUSTED VEG KOFTA (V/N) <i>tadka makhani</i>	55
♥ GRUYERE PAV BHAJI FONDUE (V) <i>served with sumac coriander onion salsa</i>	75
MUSTARD PRAWNS (SF) <i>coconut lime curry</i>	125
FIRE GRILLED LOBSTER (SF) <i>honey chili dressing</i>	150
♥ GHEE ROAST COCONUT CRAB (SF) <i>chili garlic style crab, pickled veg, coconut rice</i>	110
GRILLED HAMOUR <i>butterfly grilled Hamour with lemon, garlic & chili butter</i>	200
♥ BURRATA BUTTER CHICKEN <i>fenugreek tomato gravy</i>	85
BBQ GRILLED LAMB CHOPS <i>orange pepper sauce</i>	130
♥ BEEF CHILI FRY 🍷 <i>kerala style pan roasted beef, malabar paratha</i>	70
BHUNA GOSHT <i>stir fried lamb, balsamic cherry tomatoes</i>	70
CHICKEN CHETTINAD <i>chicken satay with kaffir lime sauce</i>	65
PARMESAN CHILI BROCOLLI <i>peanut butter sauce</i>	60
♥ TANDOORI COTTAGE CHEESE STEAK <i>mixed wild mushrooms and morels in truffle sauce</i>	105

CLASSIC CURRY

BUTTER CHICKEN <i>fenugreek tomato gravy</i>	70
PALAK PANEER (V) <i>creamed spinach with cottage cheese</i>	50
VEG MAKHANWALA (V/N) <i>seasonal vegetables, tomato cream gravy</i>	50
PRAWNS MOILEE (SF) <i>turmeric and ginger spiced coconut curry</i>	90
KERALA FISH CURRY <i>kerala style coconut masala</i>	85
CHICKEN TIKKA MASALA (N) 🍷 <i>fire roasted chicken, tomato cream sauce</i>	70
MUTTON ROGAN JOSH <i>kashmiri style slow cooked mutton, onion masala</i>	70
KHEEMA BOHRI <i>bohri style minced lamb</i>	65

BIRIYANI BOWLS & FLAT BREADS

signature aromatic biriyanis served with a side of Raita

Chicken 65 / Lamb 75 / ♥ Lemongrass Prawn (SF) 85 / Mix Veg 50 / Biryani Rice 40

NAAN 🍷 Plain 8 / Butter 10 / Garlic 10 / Zaatar & Olives 10 / Cheese 12
ROTI 🍷 Whole Grain 6 / Mint 8 / Roomali 8 / Herb Butter 10

DESSERTS

GULAB JAMUN CHOCOLATE CHEESE CAKE <i>saffron yoghurt</i>	40
♥ COCONUT RASMALAI <i>salted caramel</i>	40
ALPHONSO MANGO KULFI (N) <i>pistachio crunch</i>	40
SUMMER BERRIES <i>vanilla bean ice cream</i>	40

DRINKS MENU

SIGNATURE MOCKTAILS

CHAMPAGNE OF THE EAST <i>chilled Ice tea shaken with roasted fennel & orange</i>	22
WEIGHT OF GOLD <i>chilled coconut water muddled with Indian spices & topped with a dash of soda</i>	22
ANCIENT SANSKRIT <i>fresh grapefruit juice shaken with corriander & natural honey</i>	22

1,000 BC <i>traditional Indian milkshake with Rose flavour</i>	25
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INDIAN SUMMER <i>fresh orange, lime & date extracts topped with soda</i>	22
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UNDER FIRE <i>mango & saffron infused ginger beer</i>	22
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FRESH JUICES

CHILLED COCONUT WATER	35
ORANGE JUICE	30
WATERMELON JUICE	35
LEMON MINT	35

BOTTLED WATER

VEEN VELVET STILL WATER 660ML	25
VEEN VELVET STILL WATER 330ML	18
VEEN EFFERVESCENT (Sparkling) 660ml	25
VEEN EFFERVESCENT (Sparkling) 330ml	18
AQUAFINA STILL WATER 1.5L	18
AQUAFINA STILL WATER 500ML	12

INDIAN LASSI

MANGO LASSI (N) <i>A traditional buttermilk Lassi blended with Mango Pulp giving it the added richness</i>	25
SWEET LASSI (N) <i>Traditional Lassi with some sweetness and hints of cardamom</i>	22
SALTED LASSI (N) <i>Available with Jeera on request</i>	22

THE FIZZY

PEPSI, DIET PEPSI, 7UP, 7UP FREE	15
MOUNTAIN DEW, MIRANDA	
ICE TEA PEACH / LEMON	15
BITHBURGER DRIVE	30

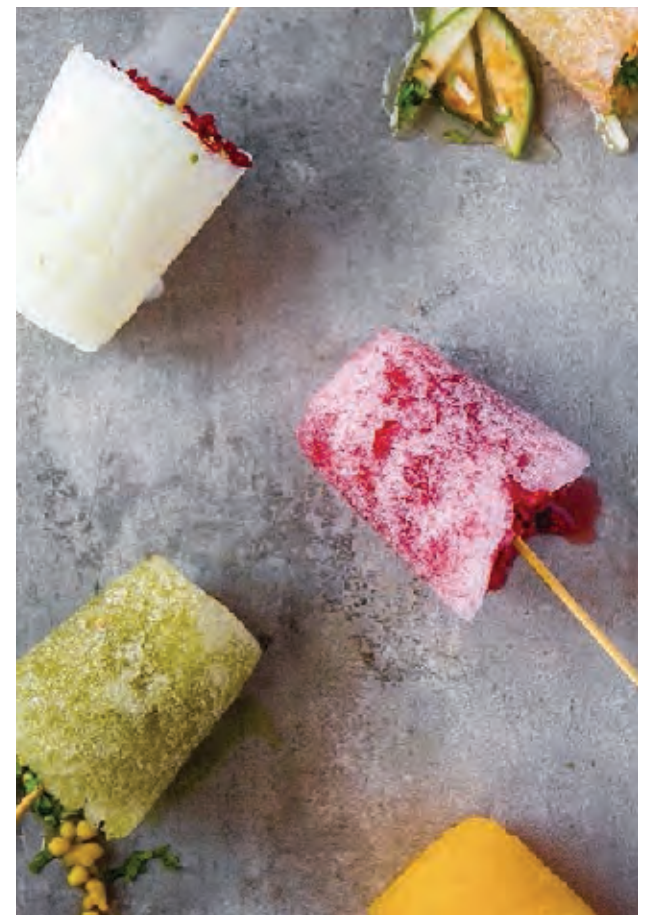
HOT

COFFEE SELECTION	
Americano	15
Café Latte	18
Cappuccino	22
Espresso Single	12
Espresso Double	16
Macchiato	18
Flat white	18

TEA SELECTION	
Strawberry & Mango	15
Jasmine Pearls	15
Karak Chai	20
Masala Chai	20

























EAT // REVIEW

BOMBAY BUNGALOW

Does this revamped spot offer anything new?

A revamped forest forest is an Indian place – that's the best way to describe Bombay Bungalow (formerly House of Curry), the revamped, rebranded Indian restaurant in JBR. It's not just the decor that's eye-catching; the food is pretty too. Created by award-winning cookbook author chef Hari, the new menu gives traditional recipes a modern twist. The soft rotisserie appetizers (Dhoss) weren't rolled in rice, but breaded and fried to a tasty crisp – a bit like a pooh fish goujon, with a shallot tomato chutney that added a hint of spice. The ghee paneer paratha (Dhoss) wasn't too soft – maybe we're pan-paroos, but the aromatic taste and texture of the avocado just didn't fit.

For a perfect fusion of Middle Eastern and South Asian flavors, the zucchini (Dhoss), well-chilled avocado, and a hint of lemon and tahini. There are two main course mains, one with classic curries for traditionalists, and another offering more adventurous interpretations. We recommend the later, if only for the best reason: the turmeric butter chicken (Dhoss). The milky turmeric sauce melted into the creamy tomato and fresh green peas alongside tender chunks of chicken (Dhoss). Speaking of fish, the coconut samosa (Dhoss) is like a coffee, milkier version of a chocolate, with a mouthful of sautéed caramel. Bombay



Bungalow might not be a standard curry night out, but it's one worth trying. *The Beach JBR, JBR, Dubai, daily noon to midnight. Tel: (04) 6288779. Visit: The Beach JBR, bombaybungalow.com*

RATINGS
Food: B-
Atmosphere: B-
Price: C+ C

ROSELEAF

Can a proper hot food menu draw people to the beloved cafe's newest location?

While almost everything about Roseleaf cafe in Dubai Garden Centre, we just visited it had much less food options – the spots they kitchen means they have to get clever with common food. Well, it seems they were listening, as there's now a Roseleaf with a proper kitchen and it's sensibly perched in a halfway between the gym and spa at the Emirates Golf Club.

Definitely try the pulled short rib on country loaf (Dhoss). The slow-cooked meat is saucy and soft, while the apple and onion add a nice sweet crunch. One other top pick is the dumplings and avocado smash (Dhoss), which is basically three varieties of sweet pumpkin loaf (the leaf borders are eaten, but not the leaf itself). A fresh and healthy option is the 'body breakfast' (Dhoss), also a poached egg with Greek yogurt, red potato, charred greens and sautéed chili. The lemon rose in the yogurt was a favorite element of this particular

bedside bowl. And yes, the flat whites here are as good as those at the Glaxo Centre, but the surroundings aren't as cozy. So, it's an excellent place to visit if you're looking for a hot breakfast more than you are a coffeehouse, try that one out instead. *The Emirates Golf Club, daily 8am to 10pm. Tel: (04) 553294. Visit: Emirates Golf Club, roseleafgolf.com*

RATINGS
Food: B-
Atmosphere: B-
Price: C+ C

Last Bite
Hari Nayak

Hari's second home

Claudia de Brito spoke to Hari Nayak, the New York-based chef, author and restaurateur about concepts, culture and his advice for young chefs

You're based in the US. How often do you come to Dubai?

I'm based in the US. I have been living in the NY area for the last 20 years since I graduated from the Culinary Institute of America. Before this project came along, I used to visit Dubai mostly as a tourist. I have done a few pop-up events in the past at the Royal Mirage. I have been here four times in the last six months. I plan to be here very often to take care of the exciting projects I have lined up.

House of Curry has recently been rebranded to Bombay Bungalow. Can you describe the new concept?

Bombay Bungalow is a casual Indian concept serving reimagined traditional Indian dishes. We are not trying to reinvent this age-old cuisine. We have made it very approachable and exciting. The space is very homey and welcoming, and has hints of the old world bangladeshi of India with a modern touch. The culinary direction is very important to me, we are focused on consistent quality and clean presentations.

What are some standout dishes on the new menu?

Barbecue butter chicken, ghee roast coconut crab, calamari bhel and jolly cherry beef ribs.

What has the feedback been from customers so far?

The feedback has been amazing and we already have our regulars. I am very excited to see a lot of images on social media from our guests. Our dishes not only look great, they are consistent and delicious.

How would you describe the food scene in Dubai?

For me Dubai has always been one of the hottest food destinations in the world. I've always wanted to be part of it. Coming from NYC which is known to be a food capital, Dubai is fascinating. It has a lot to offer. I love the local food scene especially the Middle Eastern style of communal dining.



Hari Nayak is about to release his seventh cookbook, *Spice Trail: 100 modern global recipes to create & inspire home cooks*.

What are the main differences between running restaurants in the US and the UAE?

The main difference between the two countries is cultural. We need to be very mindful about clientele here in Dubai when we plan the menus, much more than the US locations.

We are blessed with seasons and seasonal ingredients in the US, as a chef it is very exciting. But at the end of the day challenges for a restaurant operator are universal and same around the world. It's hard work and rewarding.

Do you have any new restaurant openings planned in the region?

Yes, apart from Bombay Bungalow, we are planning to open an exciting modern Indian concept called Masti Cocktails and

Cuisine. It is scheduled to open later this year in Le Mer.

Do you have any advice for young or aspiring chefs?

Learn how to listen! Always try to do more than anyone else out there. Be patient. There is no short cut. Master the basics, give your dishes and take the time to be hands-on. Always try to be yourself and never stop learning.

What are you working on next?

I am getting ready to release my seventh cookbook *Spice Trail: 100 modern global recipes to create & inspire home cooks*. We are planning to expand the home-grown concept Bombay Bungalow to other cities and I'm working on an exciting new concept in NYC scheduled for early 2018.

FINE DINING

CHECK IN ON HAPPENING FATERIES IN TOWN

Royal dining by the beach

The menu at **Bombay Bungalow** at JBR The Walk has been given a makeover – and it's well worth every bite of the gastronomic journey, discovers **Karen Ann Monsy**

Iteration is half the battle won, then Bombay Bungalow scores even better as we walk through its doors. Situated right opposite the beach at JBR The Walk, the newly rebranded restaurant (it used to be called House of Curry) promises a hearty affair. The popularity of the place clearly hasn't waned since its reopening, the tables are full and the atmosphere is lively. The food is a mix of Indian and international. As a food lover, I was all in. The menu is a mix of Indian and international. As a food lover, I was all in. The menu is a mix of Indian and international. As a food lover, I was all in.

Bombay Bungalow
The Beach Mall, JBR The Walk, Dubai
Tel: (04) 6288779
Visit: bombaybungalow.com

COST FOR TWO:
DH 100 (APPETIZERS)

TASTE ★★★★★
The more to the chef, the better.

AMBIENCE ★★★★★
The place is a little noisy.

SERVICE ★★★★★
Dishes were delicious and glasses.

PRESENTATION ★★★★★
If you're the kind of person who likes to eat with your eyes.

GreatFoodClub

A hearty home from home – Bombay Bungalow

Posted on June 22, 2017 by **Yasmin**

Related Articles

RECIPE: Fast fish lunch
Make use of frozen white fish or trout yourself to some fresh fish for this...

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Ramona's rightful reign over Isakaya
This JBR joint brings Japanese joy to Dubai's dining scene. Ramona is a name synonymous...

Rebranding exercises can sometimes seem superficial, but this is not the case with Bombay Bungalow, formerly known as House of Curry.

With a new menu designed by international chef consultant Hari Nayak, the result is a lighter array of recognizable dishes, perfect for sharing for a more social dining experience.

We visit the revamped spot on JBR early evening during Ramadan, and are delighted to be greeted and seated swiftly and offered water and dates the moment the sun sets.

The place is serene, with a tree and a fountain dominating the centre of the space, designed to feel like a cool courtyard. Let your eyes wander, and you'll see all sorts of quirky takes on famous paintings – given an Indian twist, and Indian art pieces dotted around the airy venue.

And this hints at the food. It's contemporary, plated beautifully and blends old recipes with new flavours, old style with modern trends. Expect dishes like 'ghee paneer paratha' and 'calamari bhel'.

Service is keen, but not overpowering. We hope the same applies to the food, as Doreen, the manager, suggests a journey through the menu for our party of three. Her affable, keen and knowledgeable, and serves the perfect one for what turned out to be a monumental feast.

He's so proud of his restaurant and his team, he allows me a tour of the kitchen, which of course, during a hurried, no time to get in there and hunt for frozen ready-made food and the MSG. Disappointingly for cynical me, this is a place where everything is truly hand-made from scratch.

Popular Categories

HUNTR

EATS + DRINKS PLACES + SPACES NEWS + FEATURES GUIDES THE HUNTR GATHERING

Our Ratings

Food: 8.5

Atmosphere: 8.5

Drinks: 8.5

Service: 8

8.4



3500 followers and rising

Keeping top of mind in today's competitive landscape by building brand affinity and loyalty through the use of engaging content is our primary focus. Our team of social media experts ensure that we stay ahead of the curb by posting engaging, relevant content that converts our followers into loyal customers.



Always engaging with our loyal followers...



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Bombay Bungalow

bombaybungalow Thank you @myfashdiary for the post 🙌💙. Hope to see you at The Bungalow soon. #modernindian #dubaiblogger #bombaybungalow #Repost @myfashdiary (@get_repost) ...

My favorite Indian restaurant in #Dubai // #BombayBungalow in JBR ❤️ #interiorgoals #mydubai

bombaybungalow #weekend #dubaifoodie #weekendvibes 🍷 #mumbaiindubai #indianbythebeach #thebeachmall

jaras_1361 ❤️ bombay ❤️

stagedubai Absolutely amazing 🙌🙌🙌

dubaifashionshow the pic is lovely

84 likes
OCTOBER 26, 2017

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bombaybungalow Thank you @dxbmommysjourney for the lovely and detailed post! 🙌. We loved having you and Kamronbek at our #titled wall event! Hope to see you again soon! #Repost @dxbmommysjourney (@get_repost) ...

So about @bombaybungalow food... It's Indian cuisine with modern twist: One Butter chicken with buffalo (yes there is an actual buffalo cheese popping from the pot) tells it all! All the salads are of very interesting taste, with eatable flowers on. My favorite main course is the lamb briani, something I can eat without any guilt 🍷 Favorite salad is the one with yogurt to which you choose the adding (vegetables/spices) and made live in

110 likes
OCTOBER 16, 2017

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bombaybungalow Love this shot! @imrangeorgephotography @styleandmacaroni #summerfresh #fashionshoot #modernindian #thebungalow

bombaybungalow #instagood #instafashion #photoshoot #bombaybungalow #wingsandbling @shahen_xp

99 likes
AUGUST 14, 2017

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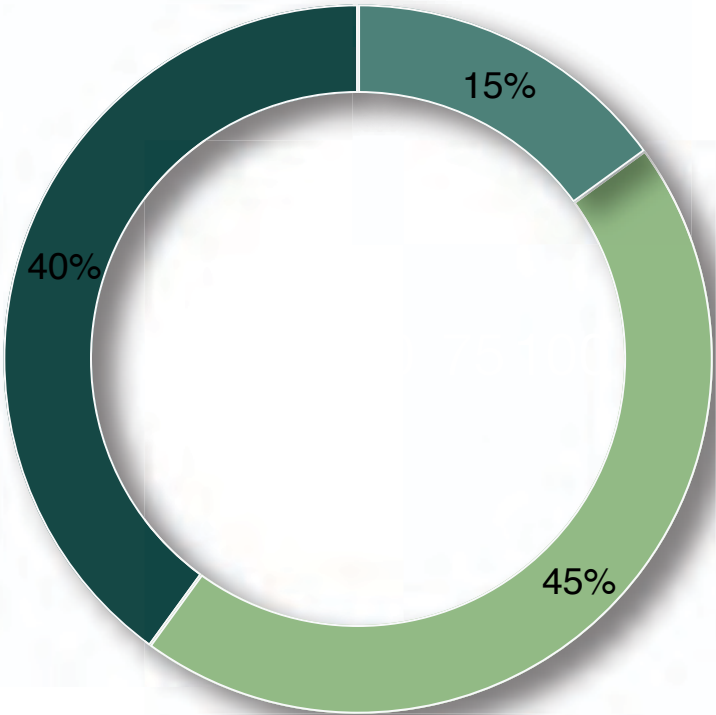
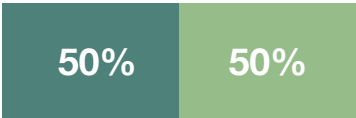
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Bombay Bungalow

bombaybungalow Thanks to @friday_magazine for featuring our interiors on the cover of this week's issue! #publication #weekend #thebungalow #modernindian @bombaybungalow

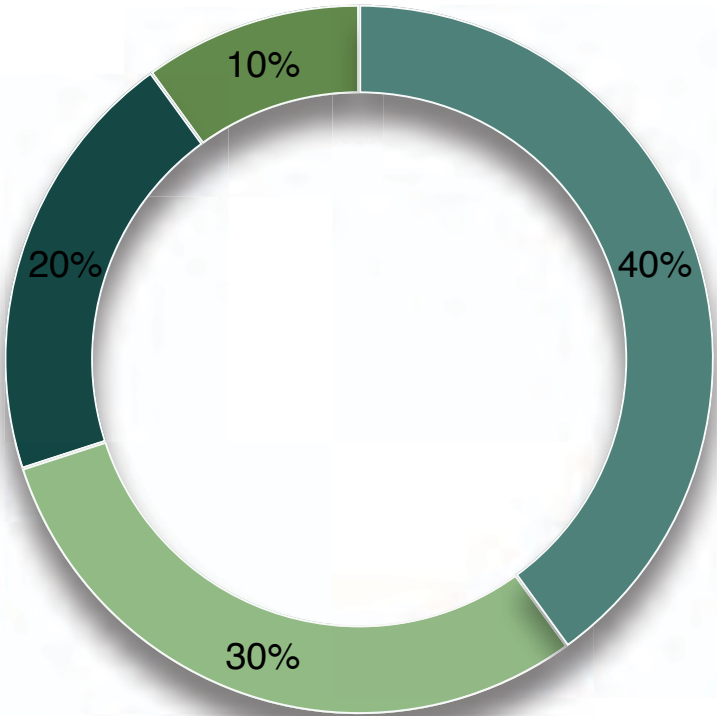
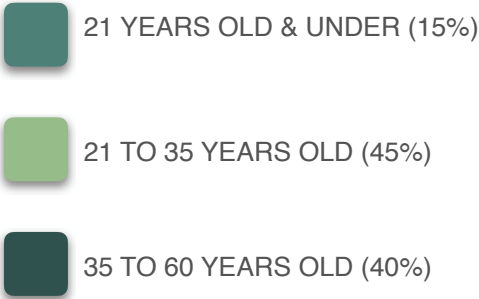
79 likes
JULY 1, 2017

Add a comment...

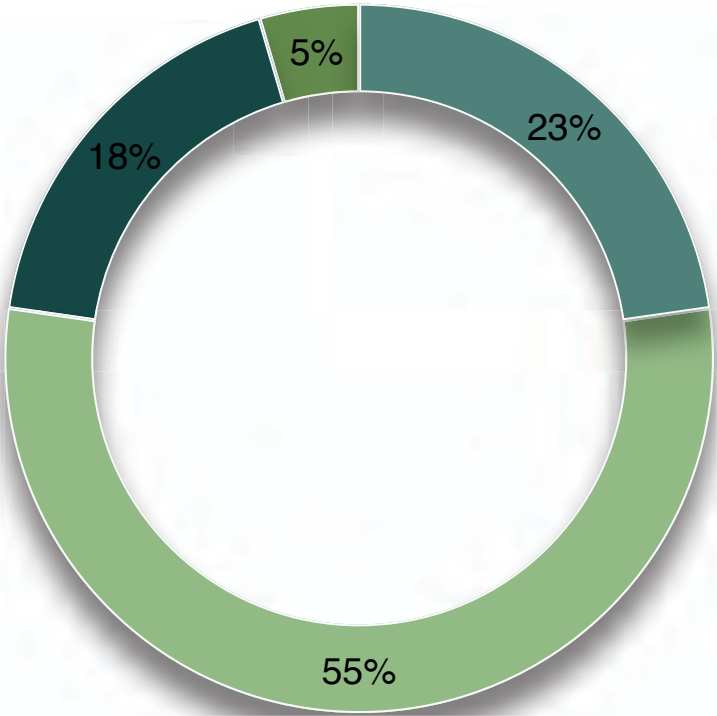
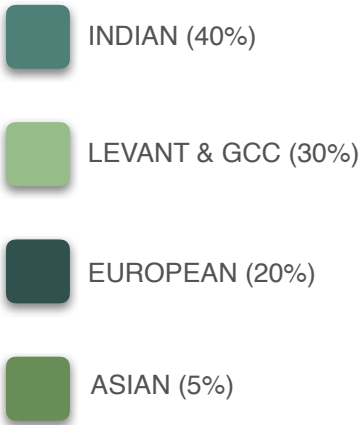
Male VS Female



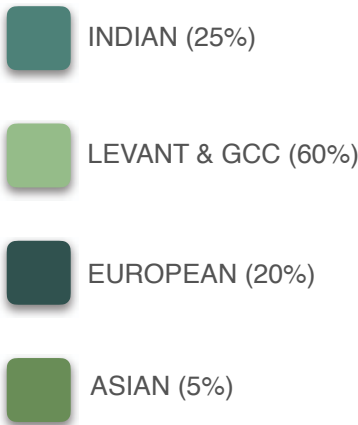
Age group



Regular operating conditions



During KSA public holidays





PALLAV PATEL **(SHAREHOLDER / DIRECTOR)**

Following in his fathers' footsteps, Pallavs' role as an Industrialist has been integral to the extraordinary development that Dubai has undergone. 38 years in the making, with an education in architecture and a post graduate degree in business studies, his well rounded approach is a testament to the success of the diversified portfolio of businesses he owns and operates - with over 10 enterprises, factories and plants across the GCC, India and the US, ranging from real estate, infrastructure and construction, concrete block manufacturing, industrial coatings, concrete repair as well as a chemical plant that employs a global sales force that caters internationally to the automobile, cosmetics and plastics industries.

But it is Pallavs' life long passion for the F&B industry that set the foundation for his more recent endeavors. Being of Indian descent, he always dreamt of a concept that would elevate the perception of Indian cuisine to be on par with French, Italian and Japanese; a dream that is now a reality with the success of Masti and Bombay Bungalow. Pursuing his passion for food, he founded MP creative, a hospitality management company that owns and operates a portfolio of successful home grown concepts across the city with a vision to continue expanding through the Middle East, as well as to open in other major international cities such as New York, Hong Kong and London.



KARAN SINGH PUROHIT **(GM & OPERATIONS DIRECTOR - MP CREATIVE RESTAURANTS)**

With over than 19 years of experience in the hospitality industry Karan has held various positions from working the kitchen, to operations and consulting. Coming from a family of hoteliers, he has trained at various Taj properties and studied at the Taj Institute of hospitality. His journey in the industry began at the Marriott international as a management trainee. At the early age of 23, Karan opened his first venture followed by couple of more award winning concepts in Mumbai. After spending a few years in the industry, he decided to upgrade his skill and knowledge along with making sure he has a global view of the industry, so he moved to New York to attend the prestigious Culinary institute of America (CIA). During his time at The CIA he worked at various restaurants and farms in an around New York state gaining vital experience about trends, food and concepts.

Over the years, internationally Karan has worked under famous names like Heston Blumenthal (The fat Duck) and Jose Andreas (Think food group) which have been his most memorable experiences. After which he moved back to India managing / consulting boutique hotels in various parts of the region. In 2014 he joined a boutique consulting company based in Dubai and after 2 years decided to take up a more challenging role moving to MP creative restaurants as Director of operations.

As director operations and GM, Karan reports to the Board of directors while coordinating day to day operations of the outlets. He also represents the company for new opportunities to grow the business and assists the general managers in overcoming everyday challenges of running an efficient operation.



CHEF HARI NAYAK (CONSULTANT CHEF - MP CREATIVE RESTAURANTS)

Hari started his journey as an international restaurateur, chef and author in Manipal, India where he studied at the ITC Hospitality Management school, graduating in 1994. As his first job, he joined the ITC Sheraton group of hotels as a kitchen management trainee, including Bukhara- recognized as one of the top 10 restaurants in Asia, before securing a place in the very prestigious Culinary Institute of America, New York.

He graduated from CIA with honors in 1998. Thereafter, Hari continued to build his knowledge and skills under the guidance of world renowned chefs - like Daniel Bolud, Marcus Samuelson, Albert Adria and Alain Ducasse. Hari made his own debut venture into the culinary world by opening America's first patisserie in Princeton, New Jersey. He then joined Sodexo one of the largest food service companies in North America as their Group Executive Chef to further enhance his experience in the corporate hospitality industry.

Hari has written 6 books and has been recognized as one of the top Indian chefs and cook book authors in North America.

Hari is globally known as a pioneer of Modern Indian Cuisine and his vision is to bring Indian culture and cuisine to the forefront on the global culinary map.

Awards & Achievements:

- ITC Chairman's Award 2014
- Pride of the Profession Award 2015- National Restaurant Association, India
- Honoree- Global & Emerging Leaders: Inspirational Achievers of South Asia (Roshni Media Group)

Books:

- Modern Indian Cooking (2006)
- My Indian Cooking (2012)
- Spice (2012)
- Easy Indian Cooking (2013)
- Cafe Spice Cookbook (2015)
- Spice Trail (2017)





THANK YOU