



PRIVATE DINING & EVENTS

BOMBAY BUSTLE

Inspired by the vibrant spirit of old Bombay and its legendary tiffin carriers, Bombay Bustle is a tribute to the people and cultures that shaped the city's rich culinary heritage.

Drawing from the city's diverse influences, the menu tells a story through reimagined street food classics, cherished family recipes passed down through generations, and seasonal dishes that reflect the rhythm of Mumbai life.



OUR SPACES

The space at Bombay Bustle is a tribute to the spirit of Mumbai - past and present. It draws inspiration from the city's historic train system, an offshoot of the first railway in British India, which once connected people, meals, and moments across Bombay.

The design draws from Bombay's iconic art deco architecture, with its bold lines and vintage charm, creating a visual contrast with the bustling, ever-evolving energy of modern Mumbai. Together, these elements capture the nostalgia, rhythm, and relentless energy of a city that never stops - brought to life through thoughtful architecture, the bustling atmosphere, layered flavour and experience that echos the spirit of Bombay.

THE CARRIAGE

Seated | Up to 28 guests

THE BAR

Seated | Up to 6 guests

THE DINING ROOM

Seated | Up to 36 guests



THE BAR

Inspired by the old first-class railway coaches of India, as you enter the space the bar upstairs transports guests to the beating heart of Mumbai.

The pewter bar is complemented with green woven jacquard fabric and leather bar stools, creating the perfect place to perch for a pre-dinner cocktail.

Take a seat at The Bar and step into Bombay - where every pour echoes its pulse, every flavour tells a story, and the creativity behind the counter never stops moving.

THE BAR

Seated | Up to 6 guests



THE CARRIAGE

Beyond The Bar lies The Carriage, one of two dining rooms that features a distinctive terrazzo and marmoleum floor with a palette of soft green, custom-designed formica, offset by mahogany and aluminium strapwork details, complemented by pale green leather chairs.

Small booths around the carriage are perfect for groups of four, while a larger sharing table down the center seats parties of up to twelve.

THE CARRIAGE

Seated | Up to 28 guests



GROUND FLOOR

Seated | Up to 64 guests



THE DINING ROOM

The Dining Room, located at the end of the Carriage, reflects the Art Deco presence in Mumbai with vibrant pink clay plaster walls, bottle green leather banquettes, and candy pink upholstered chairs with subtle rattan detailing - all offset by a distressed oiled timber floor. Thoughtfully designed with bespoke furniture throughout, the space offers a warm, elegant setting that captures the romance and richness of old Bombay.

THE DINING ROOM

Seated | Up to 36 guests

GROUND FLOOR

Seated | Up to 64 guests



THE RETIRING ROOM

Tucked beneath the main floor, The Retiring Room offers an intimate setting with old-world charm. Pale pink plaster walls, brilliant-cut glass screens, burgundy leather booths, and a timber-panelled ceiling create a cozy, elegant atmosphere. The space is perfect for both large gatherings and intimate groups, with deep-set booths and a small bar encouraging conversation.

For special occasions, the room transforms into a private dining venue, featuring a DJ console and dedicated bar for an immersive experience. Whether for a celebration or corporate event, The Retiring Room provides a memorable and personal setting.

THE RETIRING ROOM

Seated | Up to 44 guests



PRIVATE DINING

Inspired by the vibrancy of Bombay's historic railway system, our spaces blend rich timber, intricate tiles, vintage artwork, and an atmosphere layered with character and warmth. From the first sip to the final bite, every detail is thoughtfully considered - with bespoke set menus crafted to complement the occasion.

At Bombay Bustle, it's about the journey, the flavours, the finer details, and the stories shared at the table.

THE RETIRING ROOM

Seated | Up to 44 guests

EXCLUSIVE HIRE

Seated | Up to 108 guests



MENUS

At Bombay Bustle, our menus are a journey through the vibrant tapestry of Mumbai's culinary heritage - thoughtfully crafted to suit every occasion and dietary preference. Our four-course sharing menu captures the spirit of the city - bold, generous, and designed for the table. For those seeking something more personal, we're delighted to create bespoke menus tailored to your event, shaped around our most cherished dishes and culinary inspirations.

In addition, our à la carte selection invites guests to explore a range of small plates, tandoor specialities, rich curries, and vibrant accompaniments - a dining experience inspired by the flavours, pace and stories of Mumbai.

PARTY MENU

AVAILABLE FOR ALL STANDING EVENTS

SIX BUSTLE BITES £45PP

Aloo Tuk

Paneer 65

Samosa Papadi Chaat

Adipoli Prawns

Gun Powder Chicken Nuggets

Bambaiya Keema Pao

SIX PREMIUM BUSTLE BITES £58PP

Bambaiya Ragda


Chilgoza Malai Broccoli

Squid Koliwada

Chicken Seekh Kebab

Chettinad Duck Dosa

Bohri Lamb Samosa

 Vegetarian | Please speak to your server for any allergens information.
Dishes may contain traces of allergens/nuts despite our persistent efforts.
All prices include VAT. A discretionary service charge of 2.5%
and a £3pp cover charge will be added to your bill.

FEAST OF BOMBAY

||||| £72pp | Wine Pairing £38 |||||

(Minimum 2 People)

SMALL PLATTER

Sprouts Sundal

Mustard Seeds, Curry Leaves, Green Chillies,
Fresh Coconut & Lemon Juice

Karare Aloo Chat

Potato Tikki, Spiced White Peas, Yoghurt, Tamarind
& Mint Chutney

Tangra Chilli Chicken

Corn-Fed Chicken, Padron Chilli, Spring Onion, Kokum, Soy
Gewurztraminer Estate Reserve, Morande, Chile

BB'S TANDOOR TRIO

(Any one of your choice)

Vegetarian

Paneer Tikka Sunheri, Tandoori Bharwan Mushroom,
Subzi Mewa Seekh

Non-Vegetarian

Fish Tikka, Achari Lamb Chop, Chicken Seekh Gilafi
Primitivo, Trastullo, Puglia, Italy

MAINS

(Any one of your choice)

Paneer Lababdar

Homemade Cottage Cheese, Tomatoes, Ginger,
Chillies & Fenugreek

Saag Murgh

Chicken, Spinach, Green Cardamom, Cinnamon

Malabar Lamb Korma

Dried Chilli, Peppercorn, Coconut Milk

Served with Gobhi Mutter, Dal Panchmel,
Steamed Rice or Assorted Bread Basket


Pinot Noir, Lawson's Dry Hills, Marlborough, New Zealand

DESSERT

Rose Saffron Falooda

Vermicelli, Reduced Milk, Rose Kulfi

LBV, Port Ferreira, Douro, Portugal

Last order by 1:45pm (Lunch) 9:45pm (Dinner) and 8:45pm (Sunday).
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ENQUIRIES

For exclusive hire and all events
please email:
reservations@bombaybustle.com

Due to limited space we can not
accommodate any pram or pushchair in
the restaurant.

Please contact the restaurant for our
children's policy.

Monday to Saturday

Lunch: 12pm — 2:30pm

Dinner: 5:30pm — 10:30pm

Takeaway Lunch: 12pm — 2:30pm

Takeaway Dinner: 5:30pm — 10:30pm

Sunday

Lunch: 12pm — 2:30pm

Dinner: 5:30 pm — 9:30pm

Takeaway Lunch: 12pm — 2:30pm

Takeaway Dinner: 5:30pm — 9:30pm



CONTACT

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