



September 11 - 20, 2015

*Neung Roi*

## Citibank Restaurant Week Delhi Menu

### APPETISER

*Choice of any one*

Tod Man Khao Pod (v)  
Corn fritter with sweet chilli sauce

Porpia Pak (v)  
Vegetable and glass noodle spring roll with spicy plum sauce

Yam Som-O (v)  
Pomelo salad with crispy onion, garlic and palm sugar tamarind dressing

Gaeng Juet Tohu Oon Tuea Hrong (v)  
Soft tofu soup with bean sprouts and garlic oil

Peak Gai Thod Nam Deang  
Deep fried chicken winglets with tomato sesame sauce

Thod Man Pla  
Fish cake with long beans served with cucumber relish

Moo Thod Katiem  
Deep fried pork belly with garlic and pepper

Gaeng Juet Gai Sab  
Chicken dumpling soup with chives and roasted garlic

### RWI Signature Appetiser

Phad Tuea Hrong (v)  
Wok fried tofu, bean sprout and chives with soya sauce

Krachai Gab Goong  
Stir fried prawn with wild ginger and shallot

*Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner  
RWI Signature Appetiser: INR 200/-\* per head extra, RWI Signature Main Course: INR 300/-\* per head extra*

*Please let your server know of any dietary restrictions or allergies, please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra*

*Title Sponsor*



*Online Partner*



*Knowledge Partner*



*Charity Partner*



 /restaurantweekindia

 @restweekindia

 @rwindia

**MAIN COURSE***Choice of any one*

Phad Pak Banjarong (v)

Asparagus, snow peas, mushroom, baby corn and cauliflower with garlic, soya sauce and pepper

Phad Kee Maow Tohu (v)

Tofu and vegetables with hot basil, chilli and dark soya sauce

Gaeng Kiew Wan Pak (v)

Mixed vegetables in Thai green curry

Gaeng Oon (v)

Jackfruit with dill leaves

Pla Neung Manao

Steamed fish with pokchoy and chilli lime sauce

Ped Makam

Grilled duck breast with pineapple, tamarind sauce and crispy shallot

Gai Kraprow

Minced chicken with long beans, hot basil and chilli

Gaeng Prik Moo

Isan style pork curry with raw papaya, kaffir lime and spices

**RWI Signature Main Course**

Phad Pak Kiew (v)

Stir fried kale with morning glory, pok choy, soya bean sauce, garlic and pepper

Goong Thod Ha Rod

Fried prawn in a home made five flavor sauce

***Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner******RWI Signature Appetiser: INR 200/-\* per head extra, RWI Signature Main Course: INR 300/-\* per head extra****Please let your server know of any dietary restrictions or allergies, please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra*

Title Sponsor



Online Partner



Knowledge Partner



Charity Partner

 /restaurantweekindia @restweekindia @rwindia

**STAPLES**

*Choice of any One*

Khao Niew  
Sticky rice

Khao Suay  
Jasmine rice

Khao Phad Smoonprai (v)  
Red curry fried rice with white turmeric and herbs

Mee Spam Gai  
Stir-fried egg noodle with chicken, black soy and pok choy

**DESSERT**

*Choice of any one*

Tub Tim Krob  
Water chestnut in coconut jasmine syrup

Khao Niew Mamuang  
Sticky rice with fresh mango and coconut cream

Saku Melon  
Sago in coconut milk with fresh melon

**Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner**  
**RWI Signature Appetiser: INR 200/-\* per head extra, RWI Signature Main Course: INR 300/-\* per head extra**

*Please let your server know of any dietary restrictions or allergies, please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra*

*Title Sponsor*



*Online Partner*



*Knowledge Partner*



*Charity Partner*



 /restaurantweekindia

 @restweekindia

 @rwindia