



September 11 - 20, 2015



Citibank Restaurant Week Delhi Vegetarian Set Menu

APPETISER

Harra Kabab Awadhi

Delicately flavoured kabab of spinach and channa dal, pan grilled in olive oil served with a sprinkling of fenugreek

MAIN COURSE

Served with assorted DumPukht breads

Qasar-E-Pukhtan

Paneer cubes simmered in silky fresh tomato gravy, flavoured with royal cumin seeds and dried fenugreek leaves

Ghuncha-wa-Qeema Dum Pukht

Chopped florets of cauliflower, tempered with asafetida, cooked with capsicum, ginger and tomato dices with a hint of dried mango powder.

Dal Dum Pukht

Arhar lentil cooked with yellow chillies, yoghurt and exotically tempered with caramelized garlic

BIRYANI

Subz Biryani

Seasonal vegetables and basmati rice cooked on Dum in a subtly flavoured vegetable stock

DESSERT

Shahad –E- Jam

Large Gulab Jamun filled with pistachio and dipped in saffron honey syrup.

Gulab Ki Kheer

Rice, delicately cooked on low heat with milk and rose petals, Garnished with pistachio and silver leaf

Price is 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*

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**Citibank Restaurant Week Delhi Non-Vegetarian Menu****APPETISER****Dum Pukht Kakori**

A delicate melt-in-your-mouth kabab of finely minced lamb flavoured with cloves and cinnamon wrapped around a skewer, char grilled and drizzled with saffron

MAIN COURSE

Served with assorted DumPukht breads

Murgh Handi Qorma

Boneless drumsticks of chicken simmered in brown onion, garlic and yoghurt gravy, perfumed with saffron rosewater and garnished with almond sliver

Ghuncha-wa-Qeema Dum Pukht

Chopped florets of cauliflower, tempered with asafetida, cooked with capsicum, ginger and tomato dices with hint of dried mango powder.

Dal Dum Pukht

Arhar lentil cooked with yellow chillies, yoghurt and exotically tempered with caramelized garlic

BIRYANI**DumPukht Biryani**

Basmati rice simmered with lamb in mace, ittari and kewra, finished in a sealed handi

DESSERT**Shahad –E- Jam**

Large Gulab Jamun filled with pistachio and dipped in saffron honey syrup.

Gulab Ki Kheer

Rice, delicately cooked on low heat with milk and rose petals, Garnished with pistachio and silver leaf

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