



varq

## Citibank Restaurant Week Delhi Menu

### AMUSE BOUCHE

#### APPETISER

*Choice of any one*

Varqui khumb (v)

Layers of spiced mushroom, morels on crisp filo sheet

Duet of khurmani and subz ganderi kebab (v)

Apricot and potato cake, yoghurt, raw mango chutney, stewed apricots and tangy gongura kebab on sugarcane stick

Bhatti paneer (v)

Chef's special spice flavored char grilled cottage cheese

Khumb nimbu ka rassa (v)

Lemon flavored wild mushroom soup

Varqui crab

Layers of crabmeat, tandoori shrimp on crisp filo sheet

Ambedi fish tikka

River sole marinated with yoghurt and raw mangoes

Duet of bhatti murg and ganderi kebab

Clay oven roasted chef's special spiced chicken and minced chicken kebab on sugarcane stick

Chicken shorba

Chef's special chicken broth

**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*

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**RWI Signature Appetiser**

Palak patta chaat (v)  
Layers of crispy spinach leaves with spinach chaat

Gunutur chilly chicken  
Chicken with dried button chillies

**SORBET**

**MAIN COURSE**

*Choice of any one*

Served with Lal moth ki maharani, Aloo dhaniya, Steamed rice, Breads

Teen mirchi curry (v)  
Stuffed peppers, achari potato, Alleppey gravy

Nadru aur anjeer ke kofte (v)  
Lotus stem dumplings with figs

Palak aur wadi (v)  
Lentil dumplings in mildly tempered spinach gravy

Martabaan ka chole (v)  
Piquant chilli-spiced chickpeas

Masala basa  
Pan seared basa on sautéed spinach and mushroom

Kali mirch ka murg  
Corn fed chicken breast, mango relish, creamy black pepper curry

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September 11 - 20, 2015

Murg sirka pyaaz

Succulent chicken tikka, pickled onion and tomato gravy

Martabaan ka meat

Lamb cooked with pickled chillies

### **RWI Signature Main Course**

Paneer anardana (v)

Cottage cheese with pounded pomegranate

Chicken chettinad

Cubes of chicken tossed with chef's special spices served with ghee rice

### **DESSERT**

Sampler - trio of apple kheer, jalebi and khaas malpua

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