



22 APR —
01 MAY 2016

Five Years of Celebrating Fine Dining



OLA Prime presents Restaurant Week Delhi Lunch Menu

AMOUSE BOUCHE

Choice of any one

Sticky Rice Cake (v)
Pickle Vegetables (v)

APPETISER

Choice of any one

Sup Nâm Chay (v)
Shitake, ceps, homishimeji and enoki mushrooms soup

Dau Hu Soc Muoi (v)
Tofu rock salt

Goi Du Du Voi Chanh Dây (v)
Raw papaya salad with passion fruit dressing

Xa Lach Cuon Nam (v)
Fresh roll with boletus, pickled carrot and lollo rosso

Súp Tôm Chua Cay
Sour and spicy soup with shrimp

Cha Gio Ga
Crispy southern spring rolls with chicken

Cá Nuong Kiêu HÁ NÔI
Grilled fish Hanoi style

Ga Nuong Ot La Chanh
Grilled chicken with lime leaf and chilli

Price is INR 1100/- per head for lunch and INR 1300/-* per head for dinner*

RW Signature Appetiser: INR 200/- per head extra, RW 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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Five Years of Celebrating Fine Dining
RW Signature Appetiser

Muop, Dâu Bap, Nâm Nuong Kiêu Hà Tiên (v)
Grilled zucchini, okra and mushroom Ha tien

Banh Khot Nhan Tom
Traditional southern Vietnamese pancakes with shrimps

SORBET

Choice of any one

Basil Sorbet
Mango and Mint

MAIN COURSE

Choice of any one

Bi Dao Chien Sot (v)
Winter melon with tamarind and hoisin reduction

Càri Chay (v)
Spicy vegetable red cari

Dâu Dua Xảo Toi (v)
Stir fried haricot beans with crushed garlic and coriander

Rau Cai Xảo Thập Câm (v)
Stir fried kalia, Choy sum, pakchoi, asparagus and broccoli with galangal and birds eye chilli

Ga Kho Gung
Caramelized chicken with ginger and demerrarra

Cá Basa Sôt Cà
Steamed basa with haricot beans in ginger tomato chili sauce

Cuu Sóc Tiêu
Peppered lamb morsels

Càri Tôm

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Spiced prawn red cari

RW Signature Main Course

Cu Sen on Rau Chien Gion sot Me (v)

Crispy lotus root and vegetable delicacy served with tamarind sauce

Ca Chem Chung Tuong

Steamed sea bass with toasted garlic, scallions and soy

STAPLES

Choice of any one

Mi Xào Mêm Chay (v)

Stir fried soft noodles with vegetables

Com Chien Chay (v)

Spicy vegetables and mushroom fried rice

Com Gà Tay Câ

Chicken fried rice in clay pot

DESSERT

Choice of any one

Che Baba (v)

Black fungus and mung bean in coconut sauce, coconut ice cream

Bánh Flan Dac Biệt

Ginger coconut caramel custard

Panna cotta Hương Chuôi

Banana flavoured panna cotta

Socola Boc Kem Voi Ruou Amaretto

chocolate bomb with coffee mousse and amaretto chocolate sauce

Bahn Nep La Dua Nhan Dau Xnah

Sweet mung bean dumpling with coconut

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AMOUSE BOUCHE

Choice of any one

Tofu with Mango Salsa

Green Beans Peanut Hoisin

APPETISER

Choice of any one

Canh Mang Chay (v)
Bamboo shoots clear soup

Goi Thom Tron Khe (v)
Pineapple Salad with pickled carrots

Xa Lach Cuon dau hu (v)
Fresh rolls with soybean, pickled carrot and lollo rosso

Ch giò chiên (v)
Deep fried southern spring rolls with vegetables

Súp Tôm Chua Cay
Sour and spicy soup with shrimp

Ch Giò Gà
Crispy southern spring rolls with chicken

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Cuu bam xúc sàlách
Stir fried minced lamb with fried onions and scallions served with lettuce

Gà Nuong Tuong - Den Trong Lá Duá
Grilled chicken with black beans chilli

RW Signature Appetiser

Muop, Dâu Bap, Nâm Nuong Kiêu Hà Tiên (v)
Grilled zucchini, okra and mushroom Ha tien

Banh Khot Nhan Tom
Traditional southern Vietnamese pancakes with shrimps

SORBET

Choice of any one

Lemongrass

Mix berry

MAIN COURSE

Choice of any one

Rau Cai Xao Voi Sot Mat Ong Gung (v)
Stir fried ginger honey glazed vegetables

Luc Lac Chay Voi Nan (v)
Wok tossed shiitake mushrooms

Rau Cai Xao Thap Cam (v)
Stir fried pakchoi, straw mushrooms, asparagus in soy and coconut sauce

Bi Dao Chien Sot Me (v)
Winter melon with tamarind and hoisin reduction

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Jungle Cari (v)

Spicy vegetable cari flavoured with mint

Lamb Lung Lay

Shaken lamb with peppers

Ga Kho Gung

Caramelized chicken with ginger and Demerara

Càri Tôm

Spiced prawn red cari

Cuù Sóc Tiêu

Peppered lamb morsels

RW Signature Main Course

Cu Sen on Rau Chien Gion sot Me (v)

Crispy lotus root and vegetable delicacy served with tamarind sauce

Ca Chem Chung Thuong

Steamed sea bass with toasted garlic, scallion and soy

STAPLES

Choice of any one

Mi Xào Mêm Chay (v)

Stir fried soft noodles with vegetables

Com Chien Chay (v)

Spicy vegetables and mushroom fried rice

Com Gà Tay Câm

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DESSERT

Choice of any one

Bánh Flan Dac Biệt
Ginger coconut caramel custard

Che Baba (v)
Black fungus and mung bean in coconut sauce, coconut ice cream

Panna Cotta Hương Chuôi
Banana flavored panna cotta

Socola Boc Kem Voi Ruou Amaretto
Chocolate bomb with coffee mousse and amaretto chocolate sauce

Bahn Nep La Dua Nhan Dau Xnah
Sweet mung bean dumpling with coconut

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