

Five Years of Celebrating Fine Dining



OLA Prime presents Restaurant Week Delhi Menu

APPETISER

Choose any two

Dahi Ke Kabab (v) Crisp fried preparation of hung yoghurt

Subz Ki Galawat (v) Tender pan fried vegetables kebab with Indian spices

> Surkh Malai Khumb (v) Charcoal roasted stuffed mushroom

> Chatpate Tawa Aloo (v) Marinated potato cooked on griddle

Lasooni Tangdi Kebab Garlic flavoured tandoor roasted chicken drumsticks

Elaichi Malai Murgh Mildly spiced chicken with cream and green cardamom

Masala Seekh Kebab Minced mutton skewers enhanced with pounded spices

> Fish Amritsari Gram flour coated deep fried fish fillets

RW Signature Appetiser

Makhmali Roomali Paneer (v) Layered cottage cheese filled with chutneys, cooked in tandoor

Chapli Kebab Mutton patties with egg white, fresh onion and tomatoes

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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SOUP

Choose any one

Tamatar Pudina Ka Ras (v) Thin tomato soup enhanced with fresh mint

Bhuna Jeera Aur Dal Ka Shorba (v) Light lentil soup with roasted cumin

Murgh Dhania Shorba Chicken broth with coriander

Nalli Ka Shorba Goat shanks soup enhanced with spices

SORBET

Imli Kulfi Condensed milk and Tamarind Dessert

MAIN COURSE

Choose any two Served with Indian breads

Paneer Teen Mirch (v) Cottage cheese with onion and tomato masala, bell peppers

Soya Meethi Mirch (v) (Our award winning recipe) Soya cooked with onion tomato and sweet peppers

Kadai Khumb (v) Mushroom tempered with onion and capsicum

> Bharwan Dum Aloo (v) Stuffed potatoes, onion tomato gravy

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Rara Murgh Chicken on bone cooked with minced chicken and homemade pounded spices

> Murgh Tikka Butter Masala Char grilled chicken in rich tomato onion gravy

> > Gosht Roganjosh Traditional mutton preparation

Fish Curry Sole cooked with mustard and coconut gravy

RW Signature Main Course

Makhmali Chenna (v) (Our award winning recipe) Homemade cottage cheese on a bed of tangy tomato gravy

Sarson Aur Nariyal Jheenga Curry Prawns cooked with coconut water, coconut milk and mustard

DESSERT

Choose any one

Gulkand Aur Chenne Ki Jugalbandi Rasmalai stuffed with rose petal jam

Rabri Falooda Unique, extremely delicious Indian chilled dessert complete with condensed milk

> Hot Chocolate Gulab Jamun Hot khoya dumplings with liquid chocolate centre

> > Kesari Phirni Sugar Free Sugar free delight

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