



22 APR —  
01 MAY 2016



THE LaLIT  
GREAT EASTERN  
KOLKATA

## OLA Prime Presents Restaurant Week Kolkata Menu

### APPETISER

*Choice of any one*

Cream of Wild Mushroom (v)

Korean Spiced Marinated Cottage Cheese Wraps (v)

Gruyere Glazed Tart with Tomato and Pimento Coulis (v)

Great Eastern Salad (v)

Classic Caesar Salad with Chicken

Sea Food Veloute

Egg Devil

Soya Honey Marinated Chicken Wings served with House Salad and Tomato Ginger Glaze

### RW Signature Appetiser

Penko Crusted Goat Cheese (v)

Mesclun greens, fig marmalade, Valencia orange vinaigrette

Smoked Salmon

Classic accompaniments and chive cream cheese

*Price is INR 900/-\* per head for dinner*

*RW Signature Appetiser: INR 100/-\* per head extra, RW Signature Main Course: INR 200/-\* 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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## MAIN COURSE

*Choice of any one*

Risotto Fungi (v)

Arborio rice, porcini and button mushroom, parmesan cheese and white wine

Gremolata Crusted Garden Fresh Vegetable (v)

Seasonal vegetable gratinated with gremolata

Grilled polenta (v)

With asparagus ragout

Khmeli Suneli Spiced (v)

Creole spiced char grilled vegetable

Waver Grilled Fresh Water Bhetki Fillet

Olive and new potato mash with steamed vegetable crudités and hollandaise sauce

Grilled Tenderloin

Fillet of tenderloin, Parma ham, fondant potato and green pepper corn sauce

Thyme Marinated Grilled Chicken Breast

Grilled polenta, sundried tomato pesto and burnt garlic sautéed vegetable with mushroom sauce

Pan-seared Norwegian Salmon

Potato fondant, butter tossed vegetable and saffron bure blanc

## RW Signature Main Course

Vegetable Manicotti (v)

Cannelloni of ricotta, edamame and organic vegetable

New Zealand Lamb Chops

Shallot and herbs marinade, quinoa, green pea mash and balsamic merlot reduction

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## DESSERT

*Choice of any one*

Tiramisu

Traditional Italian dessert with amaretto

Vanilla Bean Panacotta

Velvety crème anglaise, peppered banana

Salty Caramel Chocolate Tart with Dark Chocolate Mousse

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