



## **Citibank Restaurant Week Delhi September 2013**

### **Beverage**

**(Choice of any one)**

Alcoholic :

Beer : Kingfisher Ultra or Miller

Sobeski Vodka (60ml) : Or choice of Cocktail made from the Vodka

Baccardi White Rum (60ml) : Or choice of Cocktail made from the Rum

Whisky VAT 69 (60ml) : Choice of mixer included

Non Alcoholic :

Choice of any Mock tail, Soft Beverage from the Menu

\* Red Bull is excluded from the above

### **Starters**

**(Choice of any one)**

Dum ka Keema

Melt in the mouth Kebab of smoked Lamb Mince. A must try. Served with Ulta Tawa Parantha

Murgh ki Chaamp

Chicken, marinated overnight with yoghurt cheese and malt vinegar, spiced with royal cumin and pepper, and roasted on the tandoor

Paneer Tikka Khaas – e – Khaas

Cubes of paneer, layered with spicy tamarind and coriander chutney; wrapped in a creamy marinade, roasted in the tandoor and drizzled with a chatpatta masala.

Yam & Zucchini Kebab

This Clove Smoked, Black Pepper & Yellow Chilli Spiced kebab is cooked on a Mahi Tawa (a Lucknowi utensil) which gives it a paper thin crust outside and melt-in-the-mouth texture inside.

Gramflour Coated Spinach Chaat

Derived from Chaat - This is street food with a twist. A must try!!

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### Main Course

(Choice of any one)

#### Lahori Murgh Mangal Ram

Chicken thighs marinated with powdered coriander, gently cooked with a brown onion & yoghurt paste.

#### Kainoosh ka Khaas Gosht

Cubes of Lamb, slow cooked in an onion & coriander paste with whole green cardamom, black cardamom, cloves, cinnamon, bay leaves & peppercorns

#### Hyderabadi Gosht Dum Biryani

The perfect rice delicacy of the choicest cuts of lamb cooked with aged Basmati on dum.

#### Dum ka Bharwaan Karela

Bitter gourd stuffed with a peanut jaggery filling layered with a tangy masala.

#### Lachha Paneer

Strips of tandoor roasted paneer, stir-fried with spring onions and green chilies in a yoghurt cheese masala spiced with pepper, kasoori methi and rock salt.

#### **All our Main Course Dishes are served with:**

*A katori of Daal Makhni & A katori of Okra Raita & Choice of one bread from the Menu*

### Dessert

(Choice of any one)

Aam Panna Kulfi

Ananaas ki Phirnee

Kainoosh Khubani ka Meetha

PRICE PER HEAD : Rs. 1000/-\* at LUNCH & RS. 1200/-\* at DINNER

\* GOVERNMENT TAXES & SERVICE CHARGES AS APPLICABLE WILL BE CHARGED EXTRA

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