



Citibank Restaurant Week Delhi September 2013

Starters

(Choice of Any One)

Quinoa salad with char-grilled Pumpkin and Grapes, scattered with Pine nuts and Sundried Tomatoes (v)

Pinwheels of Mozzarella rolled with Rocket, grilled Peppers and Artichokes, served with
fresh sweet-pepper sauce (v)

Bruschetta with grilled Chicken, Capers and Garlic oil (nv)

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Main Course

(Choice of Any One)

Pesce Acqua Pazza- Rediscovering the traditional Neapolitan fish recipe with Tomato, Chilli and Capers (nv)

Wood roasted Chicken with Lime and Herb dressing, served with Green Beans and ash roasted Beetroot (nv)

Fresh Crepes filled with Spinach and Ricotta, baked with a creamy Tomato sauce and Parmesan cheese (v)

Home style Risotto with wood roasted Pumpkin, Red Wine and Taleggio (v)

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Dessert

(Choice of Any One)

Warm Chocolate fondant with homemade Gelato

DIVA's classic Coorg Vanilla Panna Cotta with homemade Berry compote

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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