



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

### **Amuse Bouche**

French onion soup

### **Appetizers**

(Choice of Any One)

Terrine de Jerome : Duck Pate

Accras de poisson : Fish and Prawns Dumplings

Mille Feuilles Tomato Feta : Tomato and feta cheese

Tarte chevre epinard : Goat cheese and spinach tart

### **Main Course**

(Choice of Any One)

Coq au vin : chicken cooked in wine sauce

Quenelle de poisson : Steamed fish quenelle

Navarrin agneau : lamb stew

Ravioles citronille ricotta : pumpkin and ricotta raviols

Couscous : Vegetable Couscous

Crep aux epinards gratinee : Spinach crepe with melted cheese

### **Dessert**

Assiettegourmande : Assorted desserts

**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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