



Citibank Restaurant Week Delhi September 2013

Lunch Menu

Appetizers

(Choice of Any One)

Asparagus and mesclun salad with goat cheese, sundried tomatoes and pecan dressing

Buffalo mozzarella "caprese" with tomato and basil

Cauliflower and broccoli soup with Sicilian pesto

Smoked chicken salad with bell peppers and mustard dressing

Main Course

(Choice of Any One)

Homemade stringozzi with garlic, capers, olive, fresh tomato and pecorino cheese

Sweet lime and black pepper risotto

Eggplant "parmiggiana"

Sous-vide chicken breast with roast fennel and lemon butter sauce

Grilled seabass with French beans and beetroot sauce

Dessert

(Choice of Any One)

Cannolo with raspberry and mascarpone cream

Selection of ice cream and sorbet

PRICE PER HEAD : Rs. 1000/-* at LUNCH

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

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Citibank Restaurant Week Delhi September 2013

Dinner Menu

Appetizers

(Choice of Any One)

Organic mesclun salad with fresh plum, toasted hazelnut and raspberry dressing

Crumb fried goat cheese with green asparagus and orange

Pan seared prawns with quinoa and red pepper sauce

Chicken consommé', with parmesan tortellini and zucchini pearls

Main Course

(Choice of Any One)

Asparagus and leek lasagna

Grilled seafood platter with grilled vegetable and aged balsamic

Lemon and ricotta ravioli

Slow cooked New Zealand lamb shank with seasonal vegetables

Dessert

(Choice of Any One)

Tiramisu

White chocolate mousse with hazelnut crunch

PRICE PER HEAD : Rs. 1200/-* at DINNER

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