



Citibank Restaurant Week Delhi September 2013

Starters

(Choose any one)

Classic Tempura – mix fries of vegetables in a very light Japanese batter, served with spicy dipping sauce (v)

Bomra's Tomato salad- fresh Tomatoes massaged with Sesame, Tamarind and Jaggery dressing (v)

Prawn and Pomelo salad with Garlic coconut dressing (nv)

Mr V's Bang Bang Salad – Greens and glass noodles tossed in a Gado Gado dressing, with or without chicken (v) / (nv)

Main Course

(Choose any one)

Fish & Chips - Panko crusted Fish, Wasabi Fries and wok fried Edamame (nv)

Blackened chicken breast with a light Black Bean sauce, mash and greens (nv)

Lamb, Potatoes, and baby onions stewed in Massaman curry served with Quinoa

Roti Bawang - Malaysian flat bread filled with Onions, served with Spicy Sambal and green curry (v)

Red curried silken **Tofu** and Pumpkin with basil rice

Desserts

(Choose any one)

Jaggery **crème brulee**

Black Pepper and **Chocolate fondant** with Basil ice cream

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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