



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

### **Soup, Salads and appetizers**

(Choice of Any One)

#### **Guppy House Salad (v)**

Seasonal crunchy vegetables, palm heart and bamboo shoot, dressed in karashi mustard

#### **Chirashi Seafood salad**

Assortment of pickled prawn, tuna, salmon, crab and baby greens in goma-ae dressing

#### **Crisp Vegetable Harumaki (v)**

Exotic vegetable filo rolls, crisp baked in oven and served with chilli garlic

**Rock Corn Tempura (v)** : Batter fried crisp seasonal vegetables with spicy sriracha mayo

**Tofu Sashimi (v)** : Fresh ooba leaves, walnuts and goma ponzu

**Japanese Vegetable Roll (v)** : Yamagobo, asparagus and kimchi dressing

**Asparagus Tempura Roll (v)** : Spicy mayo and leeks

#### **Chicken Karaage**

Japanese version of soy and sake marinated fried chicken, served with spicy kewpie sauce

#### **Tiger Prawn Tempura**

Crisp fried battered prawns served with dashi, spicy mayo and garlic chips

#### **Minute Steak Tuna Tataki**

Quick seared tuna served with leeks, pickled onion and seasonal greens in citrus soy

**California Roll** : Crab, cucumber, avocado and tobiko

**Spicy Salmon Special Roll** : Spicy mayo, tobiko and tanuki

**Spicy Tuna Roll** : Chilli, Japanese mayonnaise and flying fish caviar

**Prawn Tempura Roll** : Cucumber and spicy dressing

Title sponsor



In association with



Charity partner





## Mains

(Choice of Any One)

### **Teriyaki Glazed Artichoke & Tofu (v)**

Soy glazed grilled artichoke and tofu, served on a bed of asparagus

### **Wok Tossed Exotic Asian Vegetable (v)**

Wok tossed bamboo shoots, water chestnuts, beans and asparagus, glazed with sesame soy

**Karashi vegetable casserole (v)** : Assorted garden greens cooked slowly in karashi mustard sauce

**Grilled Chicken Breas** : Teriyaki orange soy glazed grilled chicken breast

### **Karashi Chicken & Bacon**

Succulent chicken leg and bacon stew, cooked slowly in karashi mustard sauce

**Grilled Jumbo Prawn** : Served with assorted veggies and pepper garlic

### **Tenderloin Cube Steak**

Pan seared tenderloin cubes, served with spicy Japanese sesame sauce and vegetable

### **Complimentary Accompaniments with Main Course**

(Choice of Any One)

Garlic Fried Rice (v) : Wok tossed sticky rice and vegetable with garlic soy

Garlic Fried Rice with Prawn/Bacon : Garlic flavoured fried sticky rice with prawn or bacon

Rayu Noodles with Exotic Mushrooms (v) : Asian flat noodles with vegetables and tonkatsu sauce

Rayu Noodles with chicken : Flat tossed noodles in black pepper sauce, with chicken

## Desserts

(Choice of Any One)

**Warm Carrot cake** : Carrot cake served with mascarpone frosting

**Yuzu Lemon Cheesecake** : Kafir lime glaze

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

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

Title sponsor



In association with



Charity partner

