



Citibank Restaurant Week Delhi September 2013

Appetizers

(Choice of Any One)

BHATTI KA MURG

clay oven roasted chef's special spiced chicken

BADAMI MURG SHORBA

almond and chicken broth, flavored with saffron

TAMATAR AUR NARIYAL KA SAAR

tomato and coconut soup with a southern touch

MUSHROOM GALOUTI

melt in the mouth mushroom delicacy

Main Course

(Choice of Any One)

CHICKEN CHETTINAD

south indian style spicy chicken preparation served with rice

ANDHRA STYLE FISH CURRY

with roasted pepper chutney, spiced radish and walnut rice

NADRU AUR KHURMANI KE KOFTE

lotus stem and apricot dumplings in garlic tomato gravy

MIRCH KA SALAN

green bell and hot peppers, coconut, peanuts and tamarind curry

ACCOMPANIMENTS

lal moth ki maharani, potato and mango curry, steamed rice, breads

Dessert

KALAKAND KI POTLI

baked filo pouch encased with blueberry cake

Varq Signature Teas

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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