



Citibank Restaurant Week Delhi September 2013

Starters

(Choice of Any One)

panko crusted bharwan mirch, goat cheese mousse, chilli aam papad chutney

potato sphere chaat, white pea ragda

baked paneer pinwheel, indian coriander pesto

kashmiri morel musallum, crushed roast walnut, parmesan papad

shredded kolhapuri chicken salad, avocado koshimbir

meetha achaar chilean spare ribs, sun dried mango, toasted kalonji seeds

soft shell crab, flame roast coconut, tomato pickle chutney

foie gras stuffed galawat, strawberry green chilli chutney

Main Course

(Choice of Any One)

khandvi ravioli, pumpkin mash, khakhara crisp

silken tofu kofta, wok tossed quinoa pulao, goji berry curry

tadka vegetables, baby spinach roasted sesame salan

rice crusted john dory moilee, market green and pine nut poriyal

'dal gosht', indian accent

garlic khada masala chicken, salad raj kachori

black pepper prawns, kundru bhaji, sago papad

All Mains Will Be Served With Indian Accent Kulcha And Black Dairy Dal

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SEP 23 - OCT 2, 2013
BANGALORE • DELHI • MUMBAI



Dessert

(Choice of Any One)

basen laddoo tart, mithai cheese cake, winter fruits

warm doda burfi treacle tart, homemade vanilla bean ice cream

dark & white chocolate kulfi lollypops

mishti doi cannoli, amaranth laddoo

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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