

## Citibank Restaurant Week Bangalore September 2013

### MENU 1

#### Appetizer

##### **Khus Khus kabab**

Poppy seed paste mixed with chopped summer vegetables and shallow fried in mustard oil



#### Main Course

##### **Qasar-E-Pukhtan**

Paneer cubes sautéed in fresh tomato puree flavoured with fenugreek and cream

##### **Badal Jaam**

(Slices of brinjals topped with mixture of tomato and onion concasse , garnished with hung curd , cream and coriander )

##### **Dal Qureshi**

(Master chefs family recipe arhar dal with hung yoghurt, exotically tempered with burnt garlic)

#### Accompaniments

##### **Naun-E-Bah Khummach**

Leavened semolina bread sprinkled with poppy seed and aniseed, baked in a tandoor

##### **Warqi Paratha**

An exotic, ajwain flavored multi-layered bread, baked in a clay tandoor

##### **SUBZ BIRYANI**

The season's vegetables and basmati rice cooked on DUM, in subtly flavored vegetable stock



#### Dessert

##### **Kulfi lab-e-Mashooq**

A rich creamy ice cream with almonds, with an accompaniment of corn starch vermicelli in a herbal syrup



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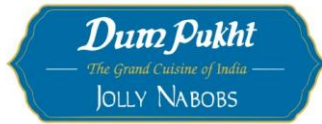


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## Citibank Restaurant Week Bangalore September 2013

### MENU 2

#### Appetizer

##### Dudhiya Kebab

(Marinated piccattas of cottage cheese, stuffed with mashed potato, herbs and nuts finished on griddle )



#### Main Course

##### Dum Ki Khumb

(Button mushrooms slow cooked in an aromatic gravy, imbued with fennel and dried ginger )

##### Guncha-O-Keema

(Small florets of cauliflower prepared with cubes of capsicum and tomatoes cooked in a smooth tomato and kasoori methi gravy )

##### Subz Miloni

(Fresh garden vegetable cooked with spinach gravy )

##### Dal Qureshi

(Master chefs family recipe arhar dal with hung yoghurt, exotically tempered with burnt garlic)

#### Accompaniments

##### Nan e Bahkummach / Warqi Paratha

##### SUBZ BIRYANI

The season's vegetables and basmati rice cooked on DUM, in subtly flavored vegetable stock



#### Dessert

##### Shahi Tukra

(An exotic dessert of saffron rabdi spread on a slice of syrup soaked home made bread & garnished with nuts)



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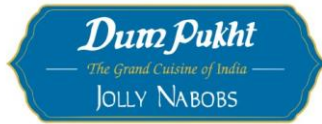


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## Citibank Restaurant Week Bangalore September 2013

### MENU 3

#### Appetizer

##### Mahi Seekh Gilafi

(Minced fish kebab laced with onions tomato, capsicum green chilly and finished on dum)



#### Main Course

##### Mahi Dum Anari

(Marinated fish fillets embellished with pomegranate sauce, garnished with ginger and coriander)

##### Pomegranate Chaap

(Tender mutton chops marinated in fresh pomegranate juice, yoghurt and nuts .Cooked on grill served with spiced pomegranate sauce. cooked on grill)

##### Subz Miloni

(Fresh garden vegetable cooked with spinach gravy)

##### Dal Qureshi

(Master chefs family recipe arhar dal with hung yoghurt, exotically tempered with burnt garlic)

#### Accompaniments

##### Naun-E-Bah Khummach

Leavened semolina bread sprinkled with poppy seed and aniseed, baked in a tandoor

##### Warqi Paratha

An exotic, ajwain flavored multi-layered bread, baked in a clay tandoor

##### DUMPUKHT BIRYANI

Basmati simmered with mutton stock and finished in a sealed handi with saffron. Served with its traditional accompaniment "Burrani" the raita that sings in garlic



#### Dessert

##### Begum's Pudding

The unconventional pudding created by The Nawabs. A delightful baked pudding of evaporated milk or khoa mixed with ground almonds and saffron ,strewn with rasins and nuts. Served with delicate Brandy



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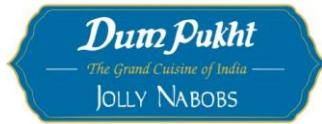


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**Citibank Restaurant Week Bangalore September 2013**

**MENU 4**

**Appetizer**

**Murgh Chandi Tikka**

(Tikkas of chicken dipped in an aromatic royal cumin marinade grilled in tandoor finished on dum)



**Main Course**

**Belatti Methi Keema**

( Mutton mince and leaves of fenugreek from central asia, cooked with onion and coriander leaves )

**Murgh Bemisal**

( Tikkas of chicken supreme simmered in a sulky onion garlic and tomato puree flavored with cinnamon and clove )

**Subz Miloni**

(Fresh garden vegetable cooked with spinach gravy )

**Dal Qureshi**

(Master chefs family recipe arhar dal with hung yoghurt, exotically tempered with burnt garlic)

**Accompaniments**

**Naun-E-Bah Khummach**

Leavened semolina bread sprinkled with poppy seed and aniseed, baked in a tandoor

**Warqi Paratha**

An exotic, ajwain flavored multi-layered bread, baked in a clay tandoor.

**DUMPUKHT BIRYANI**

Basmati simmered with mutton stock and finished in a sealed handi with saffron. Served with its traditional accompaniment "Burrani" - the raita that sings in garlic



**Dessert**

**365**

(Some cooks never graduated beyond caramel custard which became the inevitable ending of an Anglo Indian repast because of this being made every day in a year it is nick named as 365)



**Price : Rs 750 plus applied taxes & service charges**

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