



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



Citibank Restaurant Week Bangalore September 2013

Amuse-bouches (*Choose any one*)

Amuse-bouches (pre starter): Chef Amiel will let you discover different ways of cooking a veg and non veg thema

All around the carrot (V)
All Around the seafood (NV)



Appetizers / Soup (*Choose any one*)

Chicken liver pate with grenadine onions, figs and balsamic reduction (NV)
Sea scallops declinaison : 1 pan seared on mashed cauliflower and 1 associate with beetroot in acidulee carpaccio (NV)
Goat cheese duo : A Honey roasted goat cheese toast on a fig jam base // A stuffed confit beetroot with cream of goat cheese and nuts (V)
Basil crumbed fried mozzarella Millefeuille : Layers of tomatoes, mozzarella and parmesan chips, seasoned with pesto and tomato coulis (V)



Main Course (*Choose any one*)

Chicken : the leg confit, in a comesquis with rosemary sauce, the breast caramelized, mashed sweet potato and tapenade pain perdu (NV)
Tournedos Rossigny : Seared beef steak topped with foie gras, served with mushrooms, baby onions, duchesse potato and bordeaux red wine sauce(NV)
Unilateral cooked seabass on a spice crust, eggplant marmelade, honey confit onion and Sechouan pepper sauce (NV)
Green asparagus and parmesan risotto, creamy and white wine flavoured
Seasonnal vegetables tart: Garlic tossed seasonal vegetables on a light potato mousse filling a Parmesan crispy dough



Dessert (*Choose any one*)

Beverly Hills: strawberry jelly with a salty caramel cream on an almond biscuit serve with a fresh strawberry coulis
3 chocolate Ganache: one layer of dark chocolate ganache, one layer of milk chocolate ganache, one layer of white chocolate ganache. Serve with our homemade chocolate sauce



Drinks: A selection of French Wines (by glass or carafe) are at your disposal with a 20% discount on price list



Price : Rs 750/- per head plus applied taxes & service charges

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