

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



Citibank Restaurant Week Bangalore September 2013

Appetizers / Soup (Choose any one)

Roasted Tomato Soup

Hearty oven cooked tomato soup with hint of basil

Mini Mezze Platter

Hummus, babagnoush, labana served with pita bread and pickled vegetables

Artichoke and spinach Quiche

Pickled artichoke and fresh spinach served in Tart, accompanied with mixed leaf salad B.B.Q Chicken Samosa

Barbeque marinated chicken chunks stuffed in pizza dough

Jack Daniel Beef Brochettes

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Grilled beef chunks served with mixed leaf salad

Bassa Fish cake

Mixed with coriander, lemon grass and ginger, served with lime and basil remoulade

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Main Course (Choose any one)

Boti Kabab

Boneless cubes of lamb marinated in yogurt, spiced and cooked in the clay oven and served with baby

Naan and Dal Makhani

Chicken Sulavolki

Chicken cubes, marinated with herbs, garlic served with Tzatziki sauce and French Fries

Peri Peri Prawns

Shrimps marinated with beer, peri-peri, mustard, grilled and served with mashed potatoes and grilled vegetables

Lal Mirchi Ka Paneer Tikka

Overnight marinated in Kashmiri mirch paste, fennel seeds, curd, cinnamon powder. Served with baby Naan and Dal Makhani

Mushroom Goulati

Served with baby Naan and Dal Makhani

Vegetable Moussaka

Gratinated potato, egg plant and zucchini topped with tomato cream sauce

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Dessert (Choose any one)

Baked cheesecake "A la Maison", Yoghurt sorbet and berry compote

Deep Dish Apple Pie

Warm Apple Pie with Vanilla Ice Cream

Kilimanjaro Chocolate Parfait

70% Belgium Dark Chocolate Parfait on Hazelnut Crunchy with Dark Cherry Compote

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





