



Citibank Restaurant Week Bangalore September 2013

Appetizers / Soup (Choose any one)

Potato And Cream Cheese Chowder

With sautéed bacon, scallion, carrots and sweet corn

Tuna And An Egg

Nicoise olives, arugula, 5 herb vinaigrette, haricot vert, baby potato chips

Smoked Chicken Salad

With apple straws, pomegranate, walnuts in a hummus yoghurt dressing

Wild Greens Filo Pie

Spinach, mustard and radish leaves sautéed with garlic, almonds and feta wrapped in filo and baked.

Served with a tomato and red onion salad

Terrine Of Vine Ripened Tomatoes And Goat Cheese

Bloody Mary gelee, pesto crumble and mozzarella ice cream

Baby Mushroom Tart Tatin

Slow poached baby mushrooms layered with a creamy herbed goat cheese mixture,

Mushroom ragu and fresh hand rolled puff pastry



Main Course (Choose any one)

Moroccan Chicken Stew

Ras el Hanout marinated braised chicken thigh with chickpeas, okra, pearl onions and tomato, served

with minted saffron pilaf

Crusted Sea Bass

Parmesan crusted baked fish with mushroom duxelle and romesco

Roasted Tenderloin

With Oxtail and mushroom ragu, pearl onions, green peas puree and fondant potato

Goat Cheese Risotto

With wine soaked roasted pearl onions, spinach and herbs

Pici With Mushroom Ragu

Roman style spaghetti tossed with homemade mushroom ragu

Gnocchi Alla Romana

With grilled asparagus and artichoke



Dessert (Choose any one)

Warm Apple Tart

Green apple jam, candied apples, cream cheese mousse, Praline Ice Cream

Chocolate Cake (Egg Less)

Chocolate Cremeux, Vanilla Cream, Cherry, Berry Sorbet

Lemon Mousse

Warm Citrus Cake, Vanilla Sauce, Lemon Sable

Brioche Almond Pudding

Frangipane, Blue Berry Compote, Vanilla Gelato



Price : Rs 750 plus applied taxes & service charges

Title sponsor



In association with



Charity partner

