



Citibank Restaurant Week Mumbai September 2013

Appetizers

(Choose any one)

Organic baby lettuces, pickled beets and tarragonised baby carrots

Smoked tomato and pumpkin bisque

Puree of asparagus, duck confit

Beef Carpaccio, rocket leaves, parmesan shaving, balsamic syrup

Jamaican spiced Chicken Supremes, scotch bonnet foam

Cous cous crusted cottage, pumpkin glaze, mixed greens

Mains Course

(Choose Any One)

John Dory, market baby veggies, lime tarragon beurre blanc

Roulade of chicken, wild mushroom, mascarpone, scallion mash, and truffle oil drizzles

Hand cut Fettuccine with prawns, calamari, chili tomato ragout

Hand cut Ravioli, charred broccoli, ricotta, pine nuts, and lemon jam

Veggie Paella, Spanish saffron and grilled veggies

Salpicon of courgettes and asparagus, artichoke puree and fondue of cheery tom n scallions

Dessert Platter

Mini chocolate lava, passion fruit falooda and parmesan toffee

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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