



Citibank Restaurant Week Mumbai September 2013

Appetizers

(Choose any one)

Caramelized garlic tart

Roasted red grapes with homemade beer ricotta,
garlic, thyme, ragi baguette & cologne mint bruchetta

Roasted tomato soup, basil & pepper cookie

Roasted pumpkin salad with sweet spices, lime,
green chili "thecha" and yogurt tahini dressing, spearmint

Harrisa spiced grilled chicken, garlic yogurt

Crispy chicken and curry leaf tenders, sweet paprika

Truffled lamb "galouti" kebabs, minted sour cream, Nordic crisp

Bacon smoked sweet corn with pan seared prawns

Main course

(Choose any one)

Brown rice paella with broad beans, olives, grilled artichokes and smoked

Fennel, marinated peppers

Bucatini with garden fresh veggies, olive oil and basil, garlic bread crumbs

Mapo tofu with soba noodles, black bean, chilli & crispy okra

Roestti pie with creamed leeks and mushrooms, beetroot, yogurt and preserved lemon relish

Grilled chicken "dressed on board" with jalapeno, mint and bear lime, Cajun potatoes

Grilled chicken, barbeque sauce with mash potatoes and grilled vegetables

Ranch style steak with queso and salsa

Penne in coconut and curry spiced seafood pasta

Desserts

(Choose any one)

Assorted platter

(tiramisu, sorbet, ice-cream)

Peanut tart

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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