



## Citibank Restaurant Week Mumbai September 2013

the core thought behind restaurant week is to have guests sample the best of each restaurant that they visit keeping this thought in mind we have designed signature menu that take you through the experience that will definitely leave u feeling koh

### amuse bouche

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### Appetisers

(Choose Any One)

Vegetarian

Non Vegetarian

asparagus and chive 'kanom jeep'

chilli-ginger broth

crunchy lotus stem

smoked dry chilli-tamarind

chef kittichai's hand pounded rock corn cakes

rice crusted, creamy spicy sauce

shi'itake & pomello salad

smoked dry chilli-tamarind

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chicken 'kanom jeep'

spicy ginger cilantro broth

pandan robata chicken

tamarind -soy tossed, toasted sesame

crispy rock shrimp koh style

thai eggplant, soy-tamarind dressing

yellowfin tuna ceviche

freshmint, lemon grass, kaffir lime drizzle

### Soup

espresso tom kha' shots

fresh hand pressed coconut young corn, thai basil, bird eye chili

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### Mains

(Choose Any One)

Vegetarian

Non Vegetarian

thai green curry

spring vegetables, water chestnuts, hot basil, kaffir lime

spicy 'sriracha' vegetables

stir fried, chilli-garlic

roasted red chilli potatoes

crisp double cooked , pencil asparagus

yellow bean glazed king aubergine

oven roasted, red chili, nori confetti

thai green curry

slow roasted chicken, berry eggplant, water chestnuts, hot basil

poached fillet of vietnamese sea perch

oven roasted broccoli, chilli lime cilantro

wok fried peppered chicken

hand crushed black bean

south china striped prawns

wok-seared with asparagus, garlic-black pepper

### *accompaniments*

(choose any one)

vietnamese spicy fried rice

scallions, asian red chilli dust, wood ear, burnt garlic

spicy basil noodles

rice noodles, thai basil, green peppercorn

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### Desserts

(Choose Any One)

thai guava crumble

granny smith apple & guava compote, butterscotch-miso, vanilla sauce

flourless valrhona chocolate cake

mocha crème, thai coffee ice cream, chocolate drizzle

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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