



## Citibank Restaurant Week Bangalore Menu

### APERITIF

Jacob's Creek Sparkling (125 ml)      *INR. 350/-\**

### Soup

*Choice of any One*

Chilli Lemon Soup - a clear tangy soup with subtle hint of shiitake, available with chicken

Miso - almost every japanese meal is served with this clear tofu soup

Lemongrass Chicken & Coconut Soup - coconut broth flavoured with lemongrass and tom yum paste

### Appetizer

*Choice of any One*

Vegetarian Thai Style Flat Bread - crunchy waterchestnut and fresh mushroom tossed in light thai chilli sauce

served on steamed bread with our house special chilli sambal

Tofu in Mahtani Sauce - this spicy korean dish is our world renowned house special

Vietnamese Grilled Vegetables in Rice Paper rolls - grilled vegetables tossed in spicy peanut sauce

served in a rice paper roll with crispy garlic

Sweet Corn Kernel Dumpling - sweet corn kernels tossed with ginger and chillies,

wrapped in translucent wrapper

Spicy Broccoli and Water Chestnut Dumpling - fresh broccoli and crunchy water chestnuts with

a hint of chillies wrapped in translucent wrapper

Crispy Spicy Avocado - a unique blend of crispy and spicy flavours with avocado and iceberg lettuce

Thai Spiced Prawn Skewers - chargrilled prawns infused with savoury blend of corriander

and scallion served with wasabi mayo

Chicken in Mongolian Bean Sauce - succulent pieces of chicken tossed in this house special

mongolian bean sauce

***INR 900/-\* per head for Lunch & Dinner***

*\*Government Taxes & Service Charges as applicable will be charged extra.*





Lettuce Wraps Chicken - diced chicken, waterchestnuts and mushrooms tossed in chilli hoisin sauce  
& served in crunchy lettuce cups

Chicken & Sichuan Peppercorn Dumpling - steamed minced chicken dumplings flavoured  
with sichuan peppercorn and garlic oil

Celery & Pepper Prawns Dumpling - succulent prawns, flavoured with black pepper, celery & xo sauce wrapped  
in translucent wrapper

Spicy Chicken & Shiitake Maki - chicken marinated in our home made bulgogi sauce  
with thin slices of shiitake mushrooms

### **Main Course**

*Choice of any One*

*all vegetarian main courses would be served with a portion of garlic fried rice and indonesian grilled vegetable salad*

Tofu in Hot Bean Sauce - soft tofu cubes in all time favourite hot bean sauce

Mixed Vegetables with Chilli Mustard Sauce - a selection of vegetables tossed with mustard and honey

Sichuan Style Green Beans - authentic sichuan style green beans stir fried in a mildly spicy sauce

Tofu Kimchi Chigae - a classic from the korean kitchen- spicy kimchi casserole with tofu

Seasoned Korean Style Stir Fried Lamb - sliced lamb stir fried in a spicy korean sauce

Chicken Hot Pot with Shiitake Mushrooms - a home made speciality dish made of shiitake mushrooms & chicken,  
simmered in an exotic blend of fragrant sauces

Chicken Thai Curry - traditional spicy thai red curry

Fish in Spicy Laksa - fish simmered in our special spicy laksa sauce with a hint of tamarind

*all non vegetarian main courses would be served with a portion of hibachi rice and california salad*

### **Desserts**

*Choice of any One*

Coconut and Pecan Tart - coconut flavoured tart with pecan nuts & chocolate chips  
served with vanilla ice cream

Warm Mascarpone Cheesecake - mascarpone cheese flavoured with dark chocolate & caramel flavoured crust

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