



Citibank Restaurant Week Bangalore Menu

APPETIZER

Choice of any One

Spicy Salmon Roll (sushi) - Grilled salmon, cream cheese, chilli pepper and cucumber roll

Por Pia Kung - Prawns wrapped in spring roll sheets, deep fried and served with sweet chilli sauce

Satay Kai - Marinated chicken grilled and served with peanut sauce

Crunchy Roll - Lettuce, cucumber, carrot, radish, pickle gourd and sesame seeds roll

Jai Chai Jiao - Chinese cabbage, mushroom and corn dumplings

Doufu Lajiao - Soft tofu stuffed with juliennes of vegetables and tossed with chilli and garlic

SOUP

Choice of any One

Tom Yum Kai - Traditional spicy Thai chicken soup with lemon grass and galangal

Ni Mong Tang - Lemon coriander soup with Vegetable

MAIN COURSE

Choice of any One

Pla Lad Phrik - Crispy fillets of fish in sweet and spicy sauce

Kaeng Kheow Waan Kai - Chicken in Thai green curry with peas aubergine

Qingzheng Jiayu - Steamed whole snapper with light spicy ginger and coriander sauce

Phakhm Hed Tahoo - Stir fried spinach, mushroom and tofu

Chao Qing Cai - Stir fried greens with crushed garlic and shredded leeks

Kaeng Kali Chae - Assorted vegetables cooked in Thai yellow curry

All above will be accompanied with jasmine rice tossed with basil or wok-fried noodles with vegetable Hakka style

DESSERT

Choice of any One

Tub Tim Grob - Thai coconut cream with water chestnut

Hazelnut & Praline Pistachio Torte - Hazelnut and pistachio torte topped with chocolate sauce

and chopped caramelized praline

Milk Chocolate Coconut Cake - Caramelized rice with chilled coconut mousse topped with candied tapioca

Rambutan With Vanilla Ice Cream

INR 900/-* per head for Lunch & Dinner

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

