



O L I V E B E A C H

Citibank Restaurant Week Bangalore Menu

APERITIF

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

APPETIZER

Choice of any One

GAZPACHO - With pickled vegetables, bloody mary jelly and micro cilantro

SURF N TURF SALAD - Crabmeat and bacon crisps, asparagus, garlic puree, basil jelly
and lettuce with lemon vinaigrette

BLUE CHEESE PANACOTTA - With grilled figs and arugula salad in balsamic dressing
along with grilled baguette slices

SPICED SWEET WATER SHRIMPS WITH POLENTA CRISPS - With fresh mango, chilli and
QP mayo salsa with fresh coriander

SMOKED CHICKEN CARPACCIO - With a salad of pomegranate, apple and lettuce in hummus yogurt dressing

MAIN COURSE

Choice of any One

MEZZALUNA WITH THREE CHEESE FILLING - Tossed in light tomato sauce with basil and olive oil

MUSTARD CRUSTED BASA - With a zesty orange, green mango, fennel and pepper salad

PORK RIBS - With a mango barbeque glaze, apple fennel puree, butter milk spetzle

VEGETABLES EN PAPILOTE - With pearl barley risotto, salsa verde, roasted root vegetables and mozzarella

DESSERT

Choice of any One

CHOCOLATE - 65% soft chocolate cremeux, Dulce de Leche cream, coconut ice cream

OLIVE OIL - Olive Oil parfait, orange gel, almond, lemon vanilla ice cream

CHEESE CAKE - Tamarind, oatmeal crumble, mixed fruit, mango ice cream

PARIS BREST - Vanilla Rose cream, raspberry gel, yogurt berry sorbet

INR 900/-* per head for Lunch & Dinner

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

