



Citibank Restaurant Week Delhi Menu

Aperitif

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

Soup

Choice of any One

Veg – Soup of the day

Non Veg- Soup of the day

Small plates

Choice of any One

Baked artichoke hearts, lemon persillade and honey mustard dressing

Roasted goat cheese with salt roasted beetroot, apple walnut dressing and olive bread

Plate of slow cooked lotus stem, mustard caramel, marinated courgettes and radish Infused yoghurt

Pan fried kalari cheese with sesame, ginger tuile taco, strawberry balsamic jam, lettuce and pickled chilies

Grilled brioche toasties with oyster mushroom and hazelnut crumble

Linguini, seasonal vegetable, collard, aglio olio with truffle oil

Chili garlic king prawns and calamari with olive oil, fresh herbs, lime and light soya

Inverted salad of salted fish, citrus segments, wild rocket, croutons, rosemary onion emulsions and pickled chili

Chicken and asparagus with grainy mustard and battered onion rings

Salad of baby gem, Indian cress, BBQ chicken, soft poached egg, pears, capers and peppery balsamic dressing

Lamb chops with garlic puree, gnocchi, baby onions and brunt garlic

Open faced lamb sliders with horseradish yoghurt, cheddar, homemade chips and coffee dusts

Crispy Chilean pork spare ribs with garlic dust

Spicy chorizo, pork sausage and pancetta with butter beans and pearl onions

Lunch : INR 1050/-* & Dinner : INR 1350/-* per head

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





Main Course

Choice of any One

Crispy tiger prawns with soba noodles, dry cooked string beans and devilled sauce

Pan fried tilapia with basil flavored baby potatoes, lime chili dressing, mooli and citric salad

Chorizo baked Arabian sea halibut with pan fried gnocchi, collard and tomato oil butter

Mustard infused sea bass papillote with courgettes, broccoli, kale and wild cress

Slow roasted Belgium pork belly with sweet –sour cabbage, sweet potato colcannon,

onion rings and caramelized chili sauce

Sous Vide cooked miso BBQ spring chicken with crispy colocasia and water chestnut,

Organic spinach, lotus stem and barbeque sauce

Poach- grill breast of chicken, sarladaise potatoes, oyster mushroom and morels sauce

Grilled tenderloin with confit of vegetables, red onion puree and parsley mash served with green pepper sauce

Slow cooked lamb leg and New Zealand lamb chops with bubble squeak cakes, confit onions and tomato, cumin infused lamb jus

Spinach and herb cheese roulade with asparagus crumble, homemade tomato ketchup and peppery balsamic

Open ravioli of collard, lotus stem, roasted cherry tomato and parmesan with sundried tomato pesto

Goat cheese, roasted pumpkin risotto with honey roasted vegetables and lemon olive drizzle

Mustard infused pasta with duo of florets, kale and parmesan

Pan fried kalari with baked bubble-squeak cake, mustard grilled broccoli and garlic puree

Soba noodles, marinated vegetables and butter poached stuffed morels

Open tart of roasted aubergine, charred artichoke, Swiss chard and corn ragout with Provolone cheese

Dessert

Choice of any One

“Gluten free” Warm chocolate pudding with ginger cream and fresh grilled pineapple

Duo of brulee– mixed berry and orange – saffron

Sugar free Blue berry semi fredo with lemon ginger flavored fruit skewers

Rhubarb, Pear and Raspberry oat crumble, salty toffee sauce and frozen white

chocolate yoghurt

Apple and ginger pie with apple cinnamon ice cream

Vanilla panna cotta, papaya passion fruit jelly, pista crumbs and cinnamon balsamic syrup

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