



Citibank Restaurant Week Delhi Menu

Aperitif

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

Cold salad buffet (6 Veg, 3 Non Veg)

Traditional salpicao salad (chicken salad)

Prosciutto Parma with melon

Norwegian salmon salad

Steamed asparagus, mozzarella, roasted onions and kalamata

Pickled trio mushrooms, baby tomatoes, Brussels sprouts, artichokes

Shaved zucchini, brinjals, and carrots with chunky tomato dressing.

Palm hearts, roasted tomatoes, fried olives and fennel.

Mustard potatoes ranch dressing.

Broccoli , pumpkin, beetroot with feta, burnt garlic.

Selection of international cheese

Soup of the day (vegetarian)

Dinner : INR 1350/-* per head

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





Main Course

Non vegetarian - Choice of any three

Rock salt and olive oil rubbed tenderloin.

Herb spiked Dutch pork sausage

Red wine and rosemary scented lamb leg.

Paprika, garlic, lime marinated bassa

Chicken legs with chilly, garlic and thyme

Vegetarian

Kidney bean rolls with jalapeno cream

Bell peppers with palm heart and artichoke

Barbequed wild mushrooms

Cabbage wraps sizzler

Zucchini stuffed with greens topped with tomato basil sauce

Accompaniments : oven roasted baby potatoes, kidney bean pilaf

Dessert

Honey glazed pineapple, chocolate candy sticks in ice igloo

Dinner : INR 1350/-* per head

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