



~LA~
RIVIERA

Citibank Restaurant Week Delhi Menu

Aperitif

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

Appetizers

Choice of any One

Macerated Green asparagus and ruby grape fruit salad, smoked curd (v)

Quinoa, orange and rocket salad with chilli and coriander vinaigrette (v)

Potato 2 ways: Pan fried with Goats curd, mint parsley dressing and truffle salted scented crisps

Chevre stuffed lamb patties or spinach patties with eggplant caviar and chimmichurri

Salmon ceviche with tomato and shallot dressing, pink peppercorn and pinenuts

Chilled prawn, cucumber, celery and argula salad with passion fruit dressing

Main Course

Choice of any One

Pumpkin ravioli with artichokes smoked beet puree and burre noisette

Fettuccini with eggplant, tomato and basil (v)

Asparagus, spinach and champagne risotto, macadamia nuts crumble (v)

Risotto Milanese with young tomato and basil

Tomato risotto with pannagratatto

Red wine and mushroom risotto

Chef's surprise

Dinner : INR 1350/-* per head

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





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Main Course (Continued)

Confit lamb leg with burnt garlic spinach, young carrots and jus
4 hours cooked chicken breast with fricassee of mushroom and boursin cheese
Pan fried pork chops with whipped potatoes, charred green beans and cider jus
Pan fried sea bass young carrot, potato flan and champagne veloute
Chorizo crusted snapper with tomato gnocchi, spinach and olive salsa
Twice baked goat cheese soufflé with porcini truffle sauce
Pan fried ricotta gnocchi with cauliflower cream and saffron artichoke vinaigrette

Dessert

Choice of any One

Burnt Vanilla cream Brulee
Pineapple semi freddo with honey comb
Mascarpone and sponge fingers layered tiramisu with coffee sorbet
A selection of homemade ice cream

(Ask your server for ice cream selection)

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