



# Neung Roi

## Citibank Restaurant Week Delhi Menu

### Aperitif

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

### Appetizers

*Choice of any One*

Gai Yang - Grilled Chicken with Coriander roots & roasted chilli sauce

Goong Pan Takrai - Prawn & Lemongrass Skewer with chilli lime sauce & tomato dip

Poo Ja - Stuffed Crab meat & minced pork in Shell with plum sauce

Moo Thod Katiem - Deep fried Pork belly with garlic & pepper

Tohu Song Khurg - Tofu & betel nut leaf in Pandanus cup with tamarind palm sugar sauce & roasted coconut

Tod Man Khao Pod - Corn Fritter with sweet chilli sauce

Porpia Sod - Phuket Style Fresh Vegetable Spring Roll

Phad Tuea Hrong - Wok fried Tofu, Bean sprout & Chives with soya sauce

### Main Course – Non Vegetarian

*Choice of any One*

Pla Manao - Steamed Fish with pok choy & chilli lime sauce

Neua Phad Prik Youk - Stir fried Tenderloin with young chilli, black pepper & soya

Massaman Kea - Lamb Curry with potato, onion & peanut

Gai Phad Ton Hom - Stir fried Chicken with spring onion & oyster sauce

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

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





**Main Course - Vegetarian**

*Choice of any One*

Phad Kee Maow Tohu - Tofu & Vegetables with hot basil, chilli & dark soya sauce

Gaeng Kiew Wan Pak - Mixed Vegetables in Thai Green curry

Phad Pak Kiew - Stir fried Kale with morning glory, pokchoy, soya bean sauce, garlic & pepper

Phad Hed Nangfa Gab Kana - Wok tossed Oyster Mushroom with garlic & kale

***Accompanied With***

*Choice of any One*

Khao Suay

Jasmine Rice

Khao Phad Nam Prik Takrai

Fried Rice with lemon grass dip

**Desserts**

*Choice of any One*

Kanom Tom - Jaggery stuffed Pandanus Glutinous Rice Dumpling with coconut

Tub Tim Krob - Water Chestnut in Coconut Jasmine Syrup

Kanom Mor Gaeng Tuea - An old time famous dessert: a golden brown Thai Yellow Bean Custard

Khao Tom Mud - Banana Leaf-wrapped Steamed Banana & Sticky Rice Cake

Saku Melon - Sago in Coconut milk with fresh melon

Khao Niew Mamuang - Sticky Rice with fresh mango & coconut cream

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

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

