



# K3

## New Delhi's Food Theatre

### Citibank Restaurant Week Delhi Menu – Tuscan Selection

#### **Appetizers**

*Choice of any one*

Panzanella fresca

*Traditional Tuscan salad with fresh vegetables, thyme vinaigrette, pine nuts and bread*

Insalata di asparagi, germogli aromatic, salsa alle carote  
*Fresh asparagus salad, micro greens, carrot sauce*

Carpaccio di filetto marinato 24 ore al sale grosso, erbe fresche e parmigiano reggiano  
*Overnight marinated tenderloin, fresh herbs, parmesan, lemon sauce*

Acqua cotta di pomodoro e verdure profumata al basilico  
*Traditional Tuscan soup, vegetables, tomato, basil*

#### **Main Course**

*Choice of any one*

Panzerotti gratinati di spinaci e ricotta, funghi, salsa pomodoro e basilico  
*Wheat pancake, spinach, mushroom, ricotta cheese, tomato sauce*

Tagliatelle alle verdure con funghi trifolati e aceto balsamico di Modena IGP  
*Tagliatelle, sautéed vegetables, mushrooms, balsamic modena vinegar*

Petto di pollo in padella con asparagi verdi, timo e tartufo  
*Pan fried chicken breast, green asparagus, black truffle*

Ravioli di pollo, ricotta salata, pomodorini e rucola  
*Ravioli, salted ricotta, cherry tomato, chicken jus, rocket salad*

#### **Dessert**

*Choice of any one*

Torta di mele tiepida con gelato al caramello e crema di latte  
*Warm apple cake with caramel ice cream*

Selezione di gelati e sorbetti del giorno  
*Chef's daily crafted ice-cream and sorbet*

*If you have any concern regarding food allergies, please alert your server prior to ordering*

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

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





**New Delhi's Food Theatre**

**Citibank Restaurant Week Delhi Menu – Indian Selection**

**Appetizers**

*Choice of any one*

Paneer tikka

*Cottage cheese, fresh tomato paste, cream, mango relish – tandoor*

Bhutta kebab

*Sweet corn, garlic pickle, cashew nuts, green chilli, peppercorn - panfried*

Hari mirch ka murgh tikka

*Chicken leg morsels, cream, green chilli, fenugreek leaves - tandoor*

Tawa macchi

*Bekti, ginger garlic paste, green chilli, mustard oil, carom seeds – pan fried*

**Main Course**

*Choice of any one*

Kadhai paneer

*Cottage cheese, tomatoes, onion, capsicum, crushed coriander seeds, dried red chilli*

Tadke wali bhindi

*Okra, ginger, green chilli, onion, black mustard*

Mutton korma

*Lamb, onion, yogurt, chef's special korma spice mix*

Purani dilli ki murghi

*Chicken, onion, tomatoes, ginger, garlic, chef's signature spice mix*

*\*(Above main course served with portion of dal makhani, breads or steam rice)*

**Dessert**

*Choice of any one*

Rasmalai

Malai kulfi

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**New Delhi's Food Theatre**

**Citibank Restaurant Week Delhi Menu – Cantonese Selection**

**Appetizers**

*Choice of any one*

Black pepper mushroom  
*Button mushroom, soya sauce, ginger, garlic*

Salt and Pepper vegetable  
*Crispy assorted vegetables, ginger, garlic, fragrant salt*

Szechuan chicken  
*Szechuan pepper, dried red chilli*

Prawn with Fragrant salt  
*Crispy prawn ginger, garlic, fragrant salt*

**Main Course**

*Choice of any one*

Lohan vegetables  
*Mixed Vegetables, chilli sauce*

Szechuan French beans  
*With preserved vegetables and chili bean*

Cantonese steamed fish  
*Fish of the day, ginger, coriander, soy sauce*

Chicken in X.O sauce  
*Chicken, asparagus, XO sauce*

*\*Above main course served with portion of jasmine rice*

**Dessert**

*Choice of any one*

Mango pudding

Warm apple cake with caramel ice cream

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