



Citibank Restaurant Week Delhi Menu

Aperitif

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

Soup & Salad

Choice of any One

Roast Chicken and Braised Lettuce

Pea Soup with Confit Potatoes and Crème Fraîche

Confit Chicken and Pea Salad

Puy Lentil, Carrots, Hazelnuts, Feta and Mint

Quinoa, Chargrilled Vegetables, Basil, pesto and Cherry Tomatoes

Couscous, red pepper Pesto, Chunky vegetables and Fresh Salad

Ceaser Salad, Parmesan, Egg and Crunchy Grapes

Appetizer

Choice of any One

Crostini with Roast Peppers, Smoked Aubergine & Chilli and Tomato Mozzarella

Chargrilled Vegetable Stuffed Buttermilk Pancakes, Star Anise Onion puree and Braised Tomatoes

Beetroot Risotto with Soft Goats Cheese

Spiced Mint and Tomato Roasted Chicken Balls with Crispy Toast and Fresh Salad

Spiced Salmon Cakes, Fennel Kohlrabi Slaw, Chilli Mayo and Pumpkin Seeds

Chilli Garlic Prawns with Paprika and Lemon Butter Sauce

Lamb Shoulder, Kale, Capers and Pickled Walnuts

Soya Ginger Pork with Orange Segment and Fresh Watercress

Chicken Liver Brule with Melba toast and Onion Raisin Chutney

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

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





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Main Course

Choice of any One

Baked Fusilli W Pepper, onion, Tomatoes, Basil and Parmesan

Tortellini Halloumi, Sun Dried tomatoes, Gnocchi, Apples, Olives and Chilli Mint Reduction

Bilini Roll, Ricotta, Kale, Tomato Basil Tart, Chilli, garlic and Virgin Olive oil

Risotto Mushroom, Truffle Parmesan, Cream Cheese and Virgin Olive Oil

Pressed Confit Leg of Lamb, Mint Pea Puree, Potted Vegetables and Caper Vinaigrette

Half Roast chicken, Polenta Chips, Butter Reduction and Grilled Seasonal vegetables

Pepper Chicken, Confit Thigh, Cabbage Onion Sauerkraut and Roquette Watercress Puree

Chicken Chorizo Jambalaya

Sea Bass, Chorizo, Lobster Bisque Risotto & Fresh Water Cress

Creole Salmon, Cous Cous, Pickled Raisins, Sea Vegetables and Lemon Thyme Veloute

Dessert

Choice of any One

Parfait Dark Chocolate W Salted Cashew with Pistachio Crumble

Chocolate Cheesecake W Orange Jelly, Candied Orange Zest and Marbled Chocolate Cream

Eaton Mess W Light Baked Meringue, Messy Berries and Vanilla Chantilly

Aniseed Panna Cotta W Warm Cardamom Soup

Banoffee Pie W Buttered Crumbs, Toffee Sauce, Sugared Bananas and Espresso Mousse

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