



Citibank Restaurant Week Delhi Menu

Aperitif

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

Appetizers

Choice of any One

panko crusted bharwan mirch, goat cheese mousse, chilli aam papad chutney

potato sphere chaat, white pea ragda

baked paneer pinwheel, indian coriander pesto

baigan bharta cornetto, goat cheese butter

shredded kolhapuri chicken salad, avocado koshimbir

meetha achar chilean spare ribs, sun dried mango, toasted kalonji seeds

seared prawns, churan ka karela, quinoa puffs, bitter melon crisp

foie gras stuffed galawat, strawberry green chilli chutney

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

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





Main Course

Choice of any One

masala wild mushrooms, water chestnut, paper roast dosai
kashmiri walnut paneer, spiced tomato curry
tadka vegetables, baby spinach roasted sesame salan
rice crusted john dory moilee, market green and pine nut poriyal
chicken tikka meatballs, chopped tomato makhani
crispy duck, ash roasted shakarkandi chaat
'dal gosht', indian accent

ALL MAINS WILL BE SERVED WITH INDIAN ACCENT KULCHA, DAL MORADABADI AND FEW EXTRA COURSES

Dessert

Choice of any One

basen laddoo tart, mithai cheese cake, winter fruits
warm doda burfi treacle tart, homemade vanilla bean ice cream
dark & white chocolate kulfi lollypops
mishti doi cannoli, amaranth laddoo

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