



Citibank Restaurant Week Mumbai Menu

Aperitif

Jacobs Creek Sparkling (125 ml) *INR. 350/-**

Appetizer

Choice of any One

Cappuccino of oven roasted tomatoes, Gruyere cheese croutons

212 Classic Minestrone Soup, Garlic baguette

Consommé of chicken, Chicken tortellini, Green onions, Portobello mushrooms

Marinated mushroom Pate, Baked puff pastry, Sour cream.

Marinated rocket leaves salad, Red wine poached pear, and goats cheese croutons

Chargrilled Green asparagus, Marinated mushrooms, roast potatoes, mixed lettuce

Chargrilled chicken salad, Marinated tomatoes, Spanish onions, garden green lettuce, Olives, Balsamic dressing

Mediterranean grilled prawns, taboulleh and tzatziki

Alana Farms Tenderloin Carpaccio, Parmesan cheese, Lemon dressing.

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

Linguine "Schilliani" Garlic, Roasted Red chilly, Basil oil, Parmesan cheese

Oven roasted vegetable lasagna, Pesto, spicy tomato sauce, garlic bread

Wood fired baked Mushroom Strudel, Parmesan cheese fondue, Mixed garden green

Pizza " Quattro Formaggio"

Chargrilled fillet mignon, French fries, black pepper sauce

Chicken Mince lasagna, four-cheese sauce, mixed garden greens

Wood fired oven baked basa, arugula mashed potatoes, dill and lemon sauce

Pizza " of spicy pepperoni, Spicy tomato sauce, Fresh Buffalos Milk mozzarella

Dessert

Choice of any One

Morde's tempered chocolate mousse, nougatine, whipped cream

Mini apple crumble tart, vanilla ice cream

Panna Cotta

Ice Cream

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