



Citibank Restaurant Week Mumbai Menu - Vegetarian

APERITIF

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

SOUP

SHORBA SUBZAZAR

Cumin Tempered Vegetable Broth

APPETIZERS

Choice of any One

ANAR BADAM KE ALOO

Potatoes with almonds and fresh pomegranate cooked in a clay oven

TABKH HARA KEBAB

Pan fried bengal gram & spinach cakes filled with Cheese

DAHI KE KEBAB

Hung yoghurt blended with fried cashew nuts, fresh coriander & green chillies

PANEER KHAS

Exotic cottage cheese chunks filled with mint chutney, cooked in a clay oven

MAINS

Choice of any One

KOFTA SUBZ BAHAR

Vegetables and cottage cheese dumplings cooked in a rich sauce of tomato, onion and cashew nut gravy

SUBZ MILONI

Mixed vegetables with spinach tempered with garlic and cumin

PANEER LABABD AR

Cottage cheese cooked in tomato & onion gravy

DAL - AL - JYRAN

Black lentils cooked in tomato gravy

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

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





ACCOMPANIED BY

BIRYANI

VEGETARIAN BIRYANI

Aromatic rice preparation with vegetables and saffron cream

ASSORTED BREADS

Naan makhani, Aabi roti, Tandoori roti, Missi roti

DESSERT

Choice of any One

TABHAKH JAMUN

Stuffed cottage cheese dumplings stewed in sugar syrup and topped with honey & dry fruits

SHEER KHORMA - V

Roasted vermicelli cooked in ghee with reduced milk, sugar and cardamom topped with dry fruits

ASSORTED KULFI - V

Malai / Kesar / Paan

Please let us know if you are allergic to any ingredients

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

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





Citibank Restaurant Week Mumbai Menu – Non-Vegetarian

APERITIF

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

SOUP

Choice of any One

PAYA YAKNI JYRAN
Garlic flavored lamb trotter soup

MURGH DHANIYA SHORBA
Chicken and coriander broth with Indian spices

APPETIZERS

Choice of any One

MURGH SHAN-E-SHAUKAT
Deep fried chicken breast filled with cheese and pomegranate

BARRAH ATISH AHEDENU
Lamb chops marinated with spices, yoghurt and cooked in a clay oven

MURGH KE SOOLEY
Marinated chicken breast stuffed with dry fruits cooked in a clay oven

MAHI AJAWANI TIKKA
Kolkata bekti marinated with caraway seeds, olive oil & cooked in a clay oven

MAINS

Choice of any One

CHOOZA MAKHNI
Tandoori chicken cooked in rich tomato gravy

MAHI AL NOORI
Bassa cooked in coconut gravy

NAHARI AL SUBHO
Chef's secret recipe of curry with lamb shanks, cooked with exotic spices

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

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





DAL - AL - JYRAN - V
Black lentils cooked in tomato gravy

ACCOMPANIED BY

BIRYANI

MURGH AWADHI BIRYANI
Aromatic rice preparation with chicken and saffron cream

ASSORTED BREADS
Naan makhani, Aabi roti, Tandoori rot, Missi roti

DESSERT

Choice of any One

TABHAKH JAMUN - V
Stuffed cottage cheese dumplings stewed in sugar syrup and topped with honey, dry fruits

SHEER KHORMA - V
Roasted vermicelli cooked in ghee with reduced milk, sugar and cardamom topped with dry fruits

ASSORTED KULFI - V
Malai / Kesar / Paan

Please let us know if you are allergic to any ingredients

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

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

