



Citibank Restaurant Week Mumbai Menu

Aperitif

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

ROBATA – GRILL

Choice of any One

CHAR GRILLED MIXED VEGETABLE SKEWERS

BARBECUED COTTAGE CHEESE

SPICY CHARRED TIGER PRAWNS

KUNG PAO CHICKEN SATAY

OR

APPETIZERS

QUINOA SALAD WITH FRESH ORANGE SEGMENTS, SPICED NUTS & ROASTED SWEET PIMENTOS

FETA, GARBANZO & POMEGRANATE ON A CRISP TORTILLA SHELL

CREAM CHEESE GNOCCHI SERVED WITH TARRAGON TOMATO JUS, OLIVE TAPENADE & SCALLION COMPOTE

CRAB & GRUYERE WITH CHARRED TOMATO SALSA ON A CRISP CORN TORTILLA SHELL

HUDSON VALLEY FOIE GRAS WITH FLEUR DE SEL AND APPLE & FIG CONFIT

OR

JOSPER OVEN - APPETIZERS

MEDITERRANEAN FLAT BREAD WITH SMOKED VEGETABLES & FRESH PESTO

SMOKED CHIPOTLE WITH SPICED CHICKEN ON A FLAT BREAD

Dinner : INR 1350/-* per head

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





ENTREES

Choice of any One

5 HERB RAVIOLI WITH A ROASTED PEPPER COULIS, ENGLISH CARROT RAGU & PARMESAN FOAM

CRUSTED TOFU WITH STEWED SWEET & SOUR LENTIL

SPANISH PAIELLA WITH SAFFRON & SOFRITO INFUSION

STEAMED BASA WITH THAI LEMON CHILLI SERVED WITH HAINANESE RICE

JACK DANIEL GLAZED BRAZILIAN BABY BACK RIBS SERVED WITH TRUFFLED FRIES

OR

JOSPER ENTREES

GRILLED CHICKEN STUFFED WITH PRAWNS MOUSSE, SERVED WITH CREAMED SPINACH, SANGRIA SAUCE & SPICED HASH

KANSAS SPICED BARBECUED CHICKEN SERVED WITH FONDANT POTATOES, ROASTED PERRERS & SHERRY JUS

COAL FIRED NEW ZEALAND LAMB CHOP WITH RATATOUILLE & QUIONA PILAF

DESSERTS

DESSERT SAMPLER - PETIT FOURS

Dinner : INR 1350/-* per head

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