



olive
BAR & KITCHEN

Citibank Restaurant Week Mumbai Menu

Aperitif

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

Appetizers

Choice of any One

Gazpacho : Heirloom tomato salad, fresh mozzarella sorbet, basil

Roasted Pumpkin & Green Beans

Mascarpone labneh, quinoa, popped amaranth, pumpkin seeds, apricot-orange puree

Tuna Nicoise : Seared tuna, quail egg, baby potatoes, French beans, kalamata olives

Stuffed Mushrooms : Red pepper puree, assorted fillings, garlic crumbs

Chicken Bomba : Horseradish mayo, bravas sauce

Chicken Shish Taouk : Grilled Tomatoes, Garlic Taoum sauce

Main Course

Choice of any One

Baked Gnocchi : Broccoli, green pea, blue cheese sauce, garlic crumbs

Fettuccini Primavera : Handmade fettucini, pesto, seasonal vegetables, pinenuts

Catch of the Day : Hazelnut crust, baked ratatouille, roasted red pepper puree

Grilled Chicken Breast : Pearl barley & white onion risotto, green beans, hazelnut jus

Slow Cooked Pork Belly : Carrot puree, mustard glazed apple, crackling

Braised Lamb Shank : Potato gratin, roasted vegetables, confit garlic

Dinner : INR 1350/-* per head

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





Citibank Restaurant Week Mumbai Menu

Dessert

Choice of any One

Valrhona Chocolate Fondant

Vanilla Ice Cream, honey Comb

Warm Banana & Walnut Cake

Dolce de leche ice cream, banana crisp

Mille Feuille of Strawberry

Strawberry sorbet, strawberry and mascarpone mousse

Tiramisu

Almond biscotti crisp

Dinner : INR 1350/-* per head

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

