



## Citibank Restaurant Week Mumbai Menu

### Aperitif

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

### VEGETARIAN

Rasam

Iyers trolley

(An assortment of mini dosas, served with chutneys)

Madhur Vadai

(Crisp fried lentil roundels)

Indraiya Varuval

(Days selection of vegetables, crisp fried with spices)

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Kai Stew

(Melange of vegetables stewed in spiced coconut milk)

Bendakaya Pulusu

(Okra simmered in a spicy-sour gravy)

Tomato Pappu

(Lentils simmered with tomatoes and tempered)

Urlai Roast

(A dry preparation of potatoes finished in onion tomato masala and spices)

Served with appams and choice of steam rice/bisibela

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Adai Pradhama

(Rice flakes cooked with palm jaggery and coconut milk)

Basundhi

(Sweetened reduced milk dessert)

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

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





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### Aperitif

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

### NON – VEGETARIAN

Rasam

Iyers trolley

(An assortment of mini dosai, served with chutneys)

Kodi Roast

(Succulent chicken nuggets with roasted spices)

Kola Adai

(Spiced grilled minced meat patties)

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Chapa pulusu

(Rawas cooked in a sour and spicy gravy)

Chicken Ishtoo

(Chicken nuggets cooked in fragrant coconut milk)

Tomato Pappu

(Lentils simmered with tomatoes and tempered)

Urlai Roast

(A dry preparation of potatoes finished in onion tomato masala and spices)

Served with appams and choice of steam rice/bisibela

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Adai Pradhaman

(Rice flakes cooked with palm jaggery and coconut milk)

Basundhi

(Sweetened reduced milk dessert)

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