

# September 19 to 28, 2014



### Citibank Restaurant Week Delhi Menu

#### Appetizer

(Choose Any Two)

Som tam Young papaya salad combined with sweet and spicy sauce

> Yum ma muang Raw mango and water chestnut salad

> > Poh pia je Spring roll thai style

Thod man khao phod Corn cake flavored with red curry paste and thai herbs

Satey kai Marinated chicken grilled and served with peanut sauce

Kai haw bai toey Marinated chicken morsels wrapped in pandanus leaves and fried

> Yum neua Sour and spicy tenderloin salad with bird chilly

> Yum woon sen Vermicelli shrimp and ground chicken flavored

#### **Main Course**

### (Choose Any Two)

Lunch: INR 1050/-\* per head & Dinner: INR 1350/-\* per head · #RWI Signature Main Course: INR 300/-\* per head extra

Please let your server know of any dietary restrictions or allergies.

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







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Geang kiew warn je Thai green curry veg

Geang ped je Thai red curry veg

Phad kaprao khao phod warn Baby corn and mushroom tossed with chilly and basil

> Phad phak Home style stir fried vegetable

Geang kiew warn kai Thai green curry chicken

Geang ped kai Thai red curry chicken

Phad kai bai kaprao Stir fried ground chicken holy basil

Pe phad prik thai Crispy lamb stirred with bell peppers

Staples

( Choose Any One )

Steamed rice

Phad thai noodle

**Dessert** ( Choose Any Two )

Tub tin grob water chestnut in coconut milk

Dark callebaut chocolate starta with crackling almond crumb

Makroot flavored soft centered chocolate dollops

Hot thai chocolate souffle

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