



Citibank Restaurant Week Mumbai Menu

SOUP

(Choice of any One)

PUMPKIN AND CAREWAY VELOUTÉ

PECAN BISCOTTI, PUMPKIN SEEDS

TOMATO AND BASIL CONSOMMÉ

GOAT CHEESE TORTELLINI

THAI INSPIRED CHICKEN AND MUSHROOM SOUP

INDIGO LOBSTER BISQUE

POACHED PRAWN SALAD, CALVADOS CREAM

FIRST COURSE

(Choice of any One)

TARTARE OF VINE RIPENED TOMATO

GREEN BEANS, FRISÉE, BUFFALO MOZZARELLA, BALSAMIC REDUCTION

SALAD OF GREEN ASPARAGUS

PEAS, PEARL ONIONS, LABNE, PISTACHIOS

SMOKED ARTICHOKE HEARTS

 $\textit{Lunch: INR 1050/-* per head \& Dinner: INR 1350/-* per head } \cdot \textit{\#RWI Signature Main Course: INR 300/-* per head extra}$

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





PARMESAN CRÈME BRÛLÉE, SHAVED FENNEL, OLIVE MELBA

COMPRESSED BABY BEETS AND GRANNY SMITH APPLE

CREAMED FETA, FENUGREEK, SPICED WALNUTS

PAN SEARED HERB GNOCCHI, PEANUTS

FOREST MUSHROOM, GARLIC PURÉE, ARUGULA

HEARTS OF PALM WITH TOMATO PISTOU

MUSHROOMS, OLIVES, SWEET GARLIC PARMESAN EMULSION

PRESSED WATERMELON

CHILLI VODKA, WHIPPED FETA, FENNEL, PUMPKIN SEEDS

ZATAR MARINATED KING PRAWNS SMOKED EGGPLANT

BULGUR WHEAT AND QUINOA TABBOULEH, PRESERVED LEMON PURÉE

RAVIOLI OF MUD CRAB

CARPACCIO OF BEEF TENDERLOIN

FRIED MUSTARD MAYONNAISE, ROCKET, TRUFFLE POWDER

INDIGO CHICKEN CAESAR

CRISPY PROSCIUTTO, GARLIC CROUTON

CINNAMON SPICED GRILLED QUAIL

DUCK BIRYANI, RED PEPPER MARMALADE, JUS

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SECOND COURSE

(Choice of any One)

POTATO AND ROASTED RICOTTA CAPPELLETTI

GRILLED ARTICHOKE, PINK PEPPERCORN DRESSING

FRESH GREEN GARLIC FETTUCCINI

ROASTED CAULIFLOWER, CAULIFLOWER SAUCE WITH TRUFFLE

CARAMELIZED PUMPKIN RAVIOLI WTF!

GOAT CHEESE, ROOT VEGETABLE CHIPS, SUNFLOWER SEEDS

GRILLED PORTABELLO MUSHROOM

CABERNET BARLEY RISOTTO, FENUGREEK CRESS

SEARED TOFU WITH TENTSUYU BROTH

VEGETABLE GYOZA, SWEET SHITAKE, DIKON

VEGETABLES COOKED DIFFERENT WAYS

POMEGRANATE COUSCOUS, TOMATO TARRAGON BUTTER

GRUYERE CHEESE SOUFFLÉ

ZUCCHINI PINE NUTS CROSTINI, TRUFFLE SABAYON

LEMON PARMESAN RISOTTO

ASPARAGUS, ROASTED ONIONS, PRESERVED LEMON

BEETROOT RISOTTO

ROASTED BEETS, GORGONZOLA, RADISH, FENUGREEK LEAVES

PAN ROASTED SNAPPER

CRAB DUMPLING, CURRIED SPINACH, COCONUT LIME SAUCE

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PAN SEARED RAWAS

GREEN MUSSELS, SEASONAL VEGETABLE AND BASIL BEURRE BLANC PRAWNS & SQUID RISOTTO WITH CHERRY TOMATO ICED FENNEL

ALMOND CRUSTED GROUPER

MUSTARD SEED TEMPERED CHERRY TOMATO COMPOTE, ZUCCHINI

PULLED DUCK & CHESTNUT RAVIOLI

EDAMAME, PERIGORD SAUCE

TANDOOR ROASTED TAMARIND CHICKEN

SCALLION MASH, BUTTERED BEANS, JUS

BUTTER POACHED BREAST OF CHICKEN

FOREST MUSHROOM RISOTTO, BABY VEGETABLES, TRUFFLE JUS

PEPPER CRUSTED BUFFALO TENDERLOIN

BRIE CUSTARD, ROOT VEGETABLES, FIG MUSTARD

DESSERT

(Choice of any One)

CHOCOLATE TRUFFLE

CHÈVRE BRÛLÉE, SOUR CHERRY

RICOTTA ALMOND DACQUOISE

ROASTED PEAR, SPICED CRANBERRIES, SHIRAZ REDUCTION

CHOCOLATE RASPBERRY MERINGUE TART

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VANILLA SABAYON

PANNA COTTA

RHUBARB CONFIT, STRAWBERRY CHAMPAGNE CONSOMMÉ MOLTEN CHOCOLATE CAKE

WALNUT CARAMEL BISCUIT, HAZELNUT ICE CREAM, BOURBON SAUCE

MACCHIATO BRÛLÉE

CUSTARD DOUGHNUT

PASSION FRUIT AND BANANA PAVLOVA

BANANA CHIPS, HONEY YOGHURT

PINEAPPLE UPSIDE DOWN CAKE

CHARRED PINEAPPLE, CHILI CARAMEL, ROSEMARY ICE CREAM

INDIGO'S HOT DESSERT SOUFFLÉ

(CHANGES DAILY, ALLOW 20 MINUTES)

FRESH HOME-MADE ICE CREAM

(ASK YOUR SERVER)

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