



T • H • E
GRILL ROOM

Citibank Restaurant Week Delhi Menu

Appetizers

(Choice of any one)

Goat Cheese Tart (v)

Baked 60 days aged goat cheese tart, caramelized red onion, alfalfa and honey

Caramelized Fresh Fig with Baby Asparagus and Smoked Curd (v)

Appealing crunchy baby asparagus with caramelized fig drizzled with smoked curd puree
and candied walnut

Basil infused Quinoa Salad (v)

Basil infused quinoa served with pickled beetroot chunks and feta

Cheese Empanadas (v)

Baked flatbread filled with sautéed onion and mozzarella accompanied by chimichurri sauce

Grilled Garlic Prawns

Garlic infused prawns with saffron butter sauce

Pan seared king scallop

Pan seared king scallop with zucchini salsa and black caviar

Five Spiced Duck Salad

Five spiced roasted shredded duck with dried mango and crunchy seedlings, tossed in vinaigrette

Shaved fennel and smoked chicken salad

Served with a sherry dressing

Lunch: INR 1,100/-* per head & Dinner: INR 1,300/-* per head
RWI Signature Appetizer INR 200/-* per head extra & 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.*





Main Course

(Choice any one)

Gnocchi (v)

Homemade Potato gnocchi with roasted baby eggplant, fresh mozzarella, picked basil and roasted pine nut

Tortellini (v)

Wild mushroom and asparagus tortellini with four cheese fondue, balsamic and parmesan crisp

Charred Polenta (v)

Tian of garlic spinach polenta and mushroom duxelle served with pickled baby carrot and sour cream quenelles

Mint and Courgettes Risotto (v)

Risotto enriched with fresh mint and roasted courgettes, butter and grana padano shavings

Reef Cod

Pan seared fillet of Reef Cod served with Caroline mustard sauce (subject to availability)

Organic Cornish Hen Breast

28 days small & succulent bird with plump breast suitable for a single serve

Lamb Shank

Slow cooked Lamb Shanks served with maple glaze and rosemary jus

Rib Eye Steak

The meat is generally considered to be a delicacy, renowned for its flavor, tenderness, fatty and well-marbled texture

*RWI Signature Main Course

Texture of Portobello (v)

Combination of Portobello ravioli and Portobello sausages with beetroot relish and saffron emulsify

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Trout en Papillote

Sea salt and basil rubbed delicious Himalayan Trout served with citrus coulis and sauce hollandaise

Accopaniments

(Any one from each section with the main course)

Dijon Mustard/ English Mustard/ Pommery mustard

(Choice of sauces)

Béarnaise sauce, green pepper corn, mushroom, red wine jus

(Choice of vegetables)

Grilled vegetables, seasonal green and broccoli hollandaise.

(Add some starch)

Garlic mash, jacket potato, chunky chips.

Dessert

(Choice of any one)

Chocolate Hazelnut Torte (v)

Velvety rich chocolate crème with hazelnut crunch, and double chocolate sauce

New York Cheese Cake

Baked Cheese cake over Graham Cracker crust served with mix berry coulis

Symphony of Trio

Delicious combo of baked ricotta cheese cake, mango indulgence and chocolate mousse

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