



Citibank Restaurant Week Bangalore Vegetarian Menu

Soup

(Choice of any one)

Thai kwai

Thick soup flavoured with lemongrass, fresh ginger and red chillies, served with fresh corn kernels and mushrooms

Chilli lemon soup - shiitake

A clear tangy soup with a subtle hint of shiitake

Miso

Almost every Japanese meal is served with this clear tofu soup

Appetiser

(Choice of any one)

Zucchini and coriander dumpling

A unique blend of zucchini and coriander root wrapped in translucent wrapper

Price is INR 900/- per head for lunch, INR 1000/-* per head for dinner
RWI Signature Appetiser: INR 100/-* per head extra, RWI Signature Main Course: INR 200/-* per head extra*

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

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

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Fresh corn kakiage

Fresh corn kernels fried in delicate tempura batter served with warm sauce and sea salt

Shiitake tempura maki

Crispy shiitake tempura, cucumber, topped with flavoured shiitake and chillies

Korean chilli potatoes

Crispy potato cubes tossed in our special chilli sauce

***RWI Signature Appetiser**

Fresh summer rolls – Vegetable

Literally, salad rolls in the southern Vietnamese dialect, these fresh summer rolls consist of vegetables, rice vermicelli and other ingredients wrapped in Vietnamese rice paper with tofu

Main Course

(Choice of any one)

Bbq eggplant

Grilled eggplant, topped with spring onions and a special vietnamese marinade

Tofu in hot bean sauce

Tofu cubes tossed in an all-time favourite hot bean sauce

Mixed vegetables with chilli mustard sauce

A selection of vegetables tossed with mustard and honey

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Sichuan style green beans
Authentic Sichuan style green beans stir-fried in a mildly spicy sauce

***RWI Signature Main Course**

Seasoned Korean style tofu and vegetables
Assorted vegetables and tofu tossed in a spicy Korean sauce

Main Course served with

Stir-fried vegetables

And

Hibachi rice or Chilli garlic noodles

Dessert

(Choice of any one)

Orange and chocolate flourless cake
Orange flavoured flourless cake topped with rich chocolate mousse, served with orange chips

Coconut and pecan tart
Coconut flavoured tart with pecan nuts and chocolate chips, served with vanilla ice cream

Chocolate volcano
Dark chocolate cake with a chocolate ganache filling, served with vanilla ice cream

Price is INR 900/- per head for lunch, INR 1000/-* per head for dinner
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Citibank Restaurant Week Bangalore Non-vegetarian Menu

Soup

(Choice of any one)

Thai Kwai

Thick soup flavoured with lemongrass, fresh ginger and red chillis, served with fish, shrimps and crabstick

Chilli lemon soup - Chicken

A clear tangy soup with a subtle hint of shiitake, served with chicken

Lemongrass chicken and coconut soup

Coconut broth flavoured with lemongrass and tom yum paste

Appetiser

(Choice of any one)

Aromatic fish in banana leaf

Minced fish flavoured with herbs and coconut milk, steamed on banana leaf and served with sweet chilli sauce

Price is INR 900/- per head for lunch, INR 1000/-* per head for dinner
RWI Signature Appetiser: INR 100/-* per head extra, RWI Signature Main Course: INR 200/-* per head extra*

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Kan pung seawoo
Crunchy prawns tossed in fiery hot sauce

Nahm jihm chicken
Tender chicken flavoured with a spicy and tangy Thai herb sauce

Crispy duck maki
Crispy duck, hoisin glaze, spring onion, cucumber

***RWI Signature Appetiser**

Fresh summer rolls - Seafood

Literally, salad rolls in the southern Vietnamese dialect, these fresh summer rolls consist of vegetables, rice vermicelli and other ingredients wrapped in Vietnamese rice paper with prawn and crabstick

Main Course

(Choice of any one)

Prawns in spicy laksa
Prawns simmered in our special spicy laksa sauce with a hint of tamarind

Chicken in Mongolian bean sauce
Succulent pieces of chicken tossed in this house special Mongolian bean sauce

Braised chicken with chilli and lemongrass
Chicken thighs marinated in an infusion of herbs, aromatics, spices and lemongrass

Price is INR 900/- per head for lunch, INR 1000/-* per head for dinner*

RWI Signature Appetiser: INR 100/- per head extra, RWI Signature Main Course: INR 200/-* per head extra*

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Caramelised fish in claypot

Basa caramelised with rich Vietnamese sauces, black pepper, green onion and cooked in a claypot

***RWI Signature Main Course**

Vietnamese chicken curry with potatoes

A heady and aromatic dish, freshly torn basil and black pepper bring out the fragrance of this unique curry

Main Course served with

Stir-fried vegetables

And

Hibachi rice or Chilli garlic noodles

Dessert

(Choice of any one)

Orange and chocolate flourless cake

Orange flavoured flourless cake topped with rich chocolate mousse, served with orange chips

Coconut and pecan tart

Coconut flavoured tart with pecan nuts and chocolate chips, served with vanilla ice cream

Chocolate volcano

Dark chocolate cake with a chocolate ganache filling, served with vanilla ice cream

Price is INR 900/- per head for lunch, INR 1000/-* per head for dinner*

RWI Signature Appetiser: INR 100/- per head extra, RWI Signature Main Course: INR 200/-* per head extra*

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