



Citibank Restaurant Week Mumbai Menu

Appetizer

(Choice of any one)

Guppy House Salad (v)

Seasonal crunchy vegetables, hearts of palm and bamboo shoots in karashi mustard dressing

Japanese Vegetable Roll (v)

Yamagobo and asparagus with kimchi dressing

Assorted Vegetable Tempura (v)

Batter fried seasonal exotic vegetables served with warm ginger dashi and green tea salt

Tofu and water chestnut motoyaki (v)

Japanese silken tofu and water chestnut baked with umami rich sauce

Cold home smoke kampachi sashimi

Amberjack cured and smoked in house with sakura wood, served with yuzu khosho and soy ponzu

Chicken suimono

'Dobin Mushi' inspired clear chicken soup with root vegetables and chicken dumpling, served in tea pot

California Roll

Crab, cucumber, avocado, and tobiko

Chicken Karaage

Japanese version of soy and sake marinated fried chicken, served with spicy kewpie sauce

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 of any one)

Tofu and exotic Vegetable curry (v)

Japanese curry flavoured sauce, mushroom and aatsu age tofu served with steamed rice.

Wok Tossed Exotic Teppan Vegetables (v)

Wok tossed bamboo shoots, water chestnuts, beans and asparagus, glazed with sesame soy.

Grilled Tomato and Scamorza (v)

Plum tomato and smoked cheese, baked, served with teriyaki su tare.

Karashi Vegetable Casserole (v)

Assorted summer farm vegetables, cooked slowly in karashi mustard sauce

Chicken katsu curry rice

Panko fried succulent chicken served with Japanese curry and steam rice

Hiyashi chukka

Chilled ramen noodle topped with prawn, crabstick, cucumber, wakame served with soy flavoured broth

Grilled Jumbo Prawn

Served with assorted veggies and peppered garlic

Water buffalo Tenderloin Cubed Steak

Pan seared water buffalo tenderloin cubes, served with spicy Japanese sesame sauce and vegetables.

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***RWI Signature Main Course**

Teriyaki Glazed Artichoke and Tofu (v)

Soy glazed grilled artichoke and tofu served on a bed of seasonal greens

Guppy Signature Pork Belly

Slow braised pork belly glazed with soy honey and served with mustard miso sauce

Rice and Noodles

(Choice of any one)

Steamed Rice (v)

Japanese sticky rice

Garlic Fried Rice (v)

Wok tossed sticky rice with garlic soy

Udon Noodles with Exotic Mushrooms (v)

Flat noodles, tossed with vegetables in tonkatsu sauce

Dessert

(Choice of any one)

Mango liquorice with coconut sorbet

Fresh mango with five pepper, sansho dust and coconut sorbet,

Chocolate fondant

Signature warm dark chocolate encased in its own bake with vanilla ice cream

Grilled Fruit Yaki Tori

Sesame seed and sansho pepper

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