

Citibank Restaurant Week Mumbai September 2012

SOUP

Moong-Spinach Soup (V) Green gram lentil & spinach soup, mushroom rice fritters

MAINS

Nariyal-Mirch Jhinga Coastal style prawns, infused with Kaffir lime leaves, lemon grass and coconut

Matka Chicken Pot enclosed braised chicken, masala-chilli rice, kachumber raita, mathi sticks

> Paneer Makhani (V) Cottage cheese in tomato gravy with fenugreek leaves

> > Tandoori Shaslik (V)

Tandoori vegetable skewers, smoked aubergine-green peas, makhni sauce, crisp onion fritters

All Mains will be accompanied with black dal, raita and assortment of Indian breads.

DESSERT

Chef's Special Platter

₹ 1200

in accoriation with



(V) Vegetarian preparations We levy no service charge. Above prices exclude 12.5% VAT and 4.94% Service Tax. Should you be allergic to any ingredient, please bring it to the attention of the server.