



Bluefrog dinner menu for restaurant week 2012

Vegetarian appetizer platter

Thai spiced mushrooms with marinated cottage cheese, kaffir lime emulsion & crispy lotus stems
Sundried tomatoes & quark ravioli on a bed of hummus, truffle oil, olive tapenade & the frog rub
Jerked potato wedges, pomegranate salsa & spicy queso sauce

Non-vegetarian appetizer platter

Crispy pork belly, braised cabbage, pineapple compote, cider reduction & alfalfa
Butter poached scallops, leek & mustard vinaigrette, tender peas & young fenugreek leaves
Glazed chicken sausages on truffle mash & french baguette, cornichons & horseradish

Vegetarian main course (choose any one)

- soft polenta stack, crispy aubergine & courgettes, slow roasted pumpkin with mustard & goat's cheese sauce
- three mushroom rotelle, cherry tomato coulis, parmesan crisps, herb salad & basil oil
- broccoli & emmenthal tortellini, brown onion port wine sauce, braised fennel, sour dough crisps
- golden sweet potato gnocchi, olive tapenade, blue cheese sauce & extra virgin olive oil
 - charred tomato risotto, tobacco onions, dahi chilies, fresh coriander & mascarpone cheese

or

Non-vegetarian main course (choose any one)

- beer brined rosemary roast chicken, tandoori mash, confit carrots, asparagus, shallot & red wine glaze
- pan seared red snapper, red lentil ragout, green peas veloute & tamarind coconut drizzle



- braised lamb shanks, saffron & tender pea risotto, buttered tomatoes & coriander cheese gramolata
- classic herbed tenderloin steak, bone marrow sherry sauce, jalapeno mashed potatoes, sautéed long beans & broccoli
 - peri peri pork spare ribs, mashed potatoes & soured greens

Dessert (choose any one)

- french toast a la frog , caramelized oranges & toffee ice cream
- silky smooth chocolate cake with chocolate wafer candy & vanilla sauce
 - hot strawberry soufflé with fresh mint & sugar icing
- single malt whiskey tart with mascarpone quenelle & brandy snaps
 - white chocolate fondant with rhubarb compote
- banana frosted bread pudding with oreo crumbs , dulce de leche sauce & blue berry compote

Rs. 1200 per head excluding taxes and gratuity