

Five Years of Celebrating Fine Dining



OLA Prime presents Restaurant Week Delhi Lunch Menu

AMUSE BOUCHE

Watermelon, Berry Coulis, Pistachio Goat Cheese (v)

SOUP/SALAD

Choice of any one

Warm Quinoa Salad with Edamame and Greens (v) Chilled Soup du Jour

APPETISER

Choice of any one Petite Quiche au Broccoli and Camembert (v) Pan fried Calamari au Garlic

MAIN COURSE

Choice of any one

Baby Chard and Ricotta Risotto with Herb Salade (v) Lemon Thyme Chicken Risotto with Lemon Confit

DESSERT

Aniseed Creme Brûlée

Price is INR 1100/-* per head for lunch and INR 1300/-* per head for dinner

Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. *Government taxes and Service Charges as applicable will be charged extra.

Presented by

Online Partner

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Warm Quinoa Salad with Edamame and Greens (v) Chilled Soup du Jour

APPETISER

Choice of any one

Walnut and Roquefort Soufflé (v) Pan Fried Calamari au Garlic

MAIN COURSE

Choice of any one

Grilled Vegetable Terrine with Herb Salad (v) Sous Vide Chicken with Bok choy and Asparagus

DESSERT

Valrhona Dark Chocolate Fondant

Price is INR 1100/-* per head for lunch and INR 1300/-* per head for dinner

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