



## OLA Prime presents Restaurant Week Delhi Lunch Menu

Tres

### APPETISER

*Choice of any one*

Bruschetta Of Broccoli Couscous, Sundried Tomato, Iceberg and Savory Granola with Mustard Dressing (v)

Salt Roasted Beet Root, Plum Tomatoes and Goat Cheese Salad with Apple Walnut Dressing (v)

Salad Of Quinoa, Red Onion, Cucumber, Almonds with Toasted Hazelnut Vinaigrette (v)

Chili Garlic King Prawns and Calamari with Olive Oil, Fresh Herbs, Lime and Light Soya Drizzle

Warm Salad Of Grilled Chicken, Asparagus and Mustard Dressing

Salad Of Ham, Pickles, Organic Lettuce, Cucumber, Radish and Toasted Almond, with Honey Mustard Dressing

### RW Signature Appetiser

Mascarpone, Béchamel and Porcini Croquettes with Bell Pepper & Feta Emulsion (v)

Honey Seared Parma Ham On Toasted Brioche with Garlic Marmalade, Chili Mustard, Sauteed Onion

### MAIN COURSE

*Choice of any one*

Sundried Tomato, Caramelized Onions, Lettuce and Spinach Risotto (v)

Inverted Phyllo Tart Of Grilled Vegetables, Parmesan Custard and Homemade Tomato Relish (v)

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

*RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra*

*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*

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Linguini Pasta with Grilled Zucchini, Asparagus, and Artichoke with Basil Pesto and Parmesan (v)

Toasted Ciabata Sandwich Of Spinach, Corn and Charred Artichoke with Garlic Marmalade and Mustard (v)

Crispy Fish with Mustard Crust, Seasonal Greens and Soba Noodle with Marinated Plum Tomatoes and Peppers

Grilled Breast Of Chicken with Garlic Potato Mash, Summer Vegetable and Caramelized Chili Sauce

Slow Braised Lamb Shoulder Mille-Feuille Spiced Aubergine Puree, Grilled Courgettes, Roast Bell Pepper and Bell Pepper Lamb Jus

Tenderloin, Caramelized Onion, Toasted Ciabatta Sandwich, Pancetta Whisky Jam, Mixed Greens

### RW Signature Main Course

Oven Baked Spinach and Herb Cheese Roulade with Asparagus Crumble, Garlic Marmalade and Peppery Balsamic (v)

Slow Roasted Belgium Pork Belly, Soft Polenta, Stir Fried Greens with Spiced Plum Ginger Confit Jus and Pork Scratching

### DESSERT

*Choice of any one*

Fresh Mango and Yoghurt Panna Cotta, Mango Salsa, Sesame Tuile (v)

Caramel Glace Parfait  
Salted peanut caramel and chocolate cremeux

Red Velvet Slice

Cream cheese frosting, balsamic caviar and raspberry sorbe

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## OLA Prime presents Restaurant Week Delhi Dinner Menu



### APPETISER

*Choice of any one*

Baked Artichoke Hearts, Lemon Persillade and Honey Mustard Dressing (v)

Fresh Salad Of Quinoa, Broccoli and Cauliflower Couscous, Mesculin Leaves, Toasted Hazelnut Vinaigrette and Nut Granola (v)

Linguini Of Summer Vegetables with Chili, Garlic, Basil, Lime Chili Drizzle and Root Vegetables Chips (Gluten Free) (v)

Caesar Chicken Croquettes, Mesculin Lettuce, Herbed Emulsion, Caesar Dressing

Spicy Chorizo, Pork Sausage and Pancetta with Basil and Pearl Onions (Gluten Free)

Chili Garlic King Prawns and Calamari with Olive Oil, Fresh Herbs, Lime and Light Soya

### RW Signature Appetiser

Savory Goat's Cheese Mousse with Salt Roasted Beetroot, Orange, Balsamic, Micro Beetroot Sponge and Apple Walnut Dressing (v)

Grilled New Zealand Lamb Ribs with Spiced Aubergine Chutney, Smoked Yogurt and Crispy Quinoa Crumbs

### MAIN COURSE

*Choice of any one*

Sundried Tomato and Spinach Risotto with Wilted Iceberg, Sauteed Onions and Charred Artichoke (v)

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Inverted Phyllo Tart Of Grilled Vegetables, Parmesan Custard and  
Homemade Tomato Relish (v)

Parisienne Gnocchi, Maple Roasted Pumpkin Squash Puree,  
Nut Brown Butter, Parmesan Tuile with Basil Oil (v)

Mustard Crusted Sea Bass with Potato Terrine, Wilted Spinach,  
Pommery Veloute and Crab Croquettes

Slow Braised Lamb Shoulder Mille-Feuille Spiced Aubergine Puree,  
Grilled Courgettes, Roast Bell Pepper and Bell Pepper Lamb Jus

Chicken Leg Confit Pave, Sauteed Beans with Pickled Onions,  
Grilled Parsnips, Hot Pepper and Feta Emulsion

### RW Signature Main Course

Spinach and Herb Cheese Roulade with Asparagus Crumble, Garlic Marmalade and Peppery  
Balsamic (v)

Slow Roasted Belgium Pork Belly, Soft Polenta, Swiss chard with Spiced Plum and Ginger Confit Jus

### DESSERT

*Choice of any one*

Fresh Strawberry and Yoghurt Pannacotta, Strawberry Gelee and Salsa, Sesame Tuile (v)

Caramel Glace Parfait with Salted Peanut Caramel and Chocolate Mousse

Double Chocolate Fudge with Warm Chocolate Sauce, Chocolate Soil,  
Molecular Hazelnut Sponge and Vanilla Ice Cream

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