



Citrus Junction as the name suggests is inspired by age old Indian railways and the pivotal role railways played in the lives of Indian people. The restaurant concept has been designed around the lives of old-age luxury trains with their elaborate dining cars, serviced by the very best of chefs and interior butlers. The interior decor of the restaurant reminisces the old carriageways, their private cabins, their exposed ceilings, their banana teak door, and their exclusive use of brass.

Citrus Junction is the all-day dining brassiere with interactive world cuisine- Japanese, Oriental, Indian, Middle Eastern cuisines. You can walk into Live stations and bespoke your own food. Led by the talented cuisine specialist, using the freshest and finest authentic ingredients, our focus is on farm-fresh produce with healthy dining options, most of our food is cooked 'a la minute'. Chaffers are select encouraging small quantities of advanced cooking on the buffet. Breads, pizza and breakfast rolls are all cooked 'a-la-minute' and served from our restaurants live ovens.

WESTERN APPETIZERS

Pickled Apricot, Pumpkin seed, Provolone Cheese ■ (G, D)

Mixed greens, dried cranberry, provolone cheese, garlic crispies
Balsamic / lemon vinaigrette

Braised Beetroot Salad ■ (G, D)

Smoked yogurt, rye crumble, fennel wings, fresh orange

Mediterranean Sampler ■ (G, D)

Fattoush, tabbouleh, hummus, tzatziki soft pita

Cesar Salad

Crispy iceberg, garlic and parmesan dressing, garlic crispies, chicken / crisp bacon ▲ (G, D, P)
Vegetarian with dehydrated tomato, garlic crispies and parmesan ■ (G, D)

Appetizer Degustation ■ (G,D)

Warm asparagus and bocconcini, melting bites

Canadian Scallop ▲ (P)

Orange puree, guacamole, crispy chorizo, micro greens

ASIAN APPETIZERS

Crispy Thai Lotus Root ■

Dried crispy lotus root, sesame, kafir lime leaf

Smoked Chilli Tofu ■

Wok fried tofu, bullet chilli, golden garlic

Popia Tod ■ (G)

Crispy fried vegetable and glass noodle filled roll, cucumber dip

Fire Cracker Prawn ▲ (G)

Baked chilli spiked crispy prawn, dipping sauce, lemon aioli

Beijing Express Whistling Chicken ▲

Smoked chilli, black bean oil, green onion

Tangda Style Chilli Chicken / Prawn ▲

A traditional recipe from the old China town in Kolkata

Belgian Crispy Pork Belly ▲ (P)

Twice cooked pork belly, berry jam

DIM SUMS

Sweet Water Scampi Dumpling 🍱 (G)

Dipping sauce, handmade chilli paste

24 Carat Gold and Dark Chicken 🍱 (G)

Chive sauce, chilli oil

Chilli Garlic Dumpling 🍱 (G)

Chilli oil, sesame dipping

3 Style Mushroom 🍱 (G)

Sesame dipping, chilli oil

Crystal Vegetable Dumpling 🍱 (G)

Dipping sauce, dry chilli oil

INDIAN APPETIZERS

Kasturi Malai Chap 🍱 (G,D)

De-hydrated fenugreek, yoghurt rubbed soya chap skewers, smoked homemade chutney

Philadelphia Dahi Kebab 🍱 (D)

Philadelphia, jalapeno centered crispy fried yoghurt dumplings flavored with cardamom

Akhrot Paneer Tikka 🍱 (G, D)

Chutney and walnut stuffed clay oven glazed cottage cheese

Variation of Kulcha 🍱 (G,D)

Tasting of stuffed Indian breads cheddar and chilli, truffle flavored parmesan, onion and crushed coriander

Vegetarian Kebab Tasting 🍱 (D)

A tasting of Tandoor glazed mustard flavored broccoli, fenugreek, chilli spiked cottage cheese, Philadelphia yoghurt kebab

Mathania Murg Tikka 🍱 (D)

Mathania chilli and yoghurt smeared chicken morsels cooked in clay oven

Mirch aur Pudine ka Sheek 🍱 (D)

Hand pounded lamb skewer spiked with peppers and fresh mint, yoghurt dip

Gandhoraj Mahi Tikka 🍱 (D)



Baby bass flavored with the famous gandhoraj lemon from Kolkata

Lehsooni Jhinga 🍱 (D)

Clay oven cooked brackish water prawn favored with garlic and yellow chilli

SOUPS



Asian Greens Soup

Silken tofu, bean sprouts, greens, steamed vegetable dumpling  (G)
 Silken tofu, bean sprouts, greens, steamed chicken dumpling  (G)

Coriander, Sour Pepper Soup

Hot and sour soup, coriander, vegetables / chicken

Tomyum Spiked Coconut soup

Coriander, galangal, kafir lime leaf, vegetables 
 Coriander, galangal, kafir lime leaf, chicken / prawn 

Truffle Flavored Wild Mushroom Soup (G, D)

Truffle oil, dried mushroom, garlic crostini



Charred Tomato and Basil (D)

Basil pesto crostini, parmesan foam

ON BREADS AND IN WRAPS

All sandwiches and burgers are served with French fries / potato wedges or green salad

Classic Club (G, P, D)

Club sandwich with chicken, tomatoes, fried egg, bacon on farmer's loaf 
 Vegetarian version - grilled vegetables, avocado spread and cheese 

Mumbai Chutney Sandwich (G, D)

Beetroot, tomatoes, mint chutney, cheese

Tandoori Paneer Tikka Panini (G, D)

Masala panini, paneer tikka, peppers, cheddar cheese, chutney mayonnaise

Paneer Masala Roll (G, D)

Hand rolled paratha stuffed with stir fried cottage cheese

Grilled Tandoori Chicken Sandwich (G, D)

Garlic bap, cheddar, caramelized onion, chutney aioli

Buttermilk Fried Chicken Sandwich (G, D)

Confit garlic and thyme focaccia, sriracha mayonnaise, onion, cheddar cheese

Double 'Anda' Chicken Roll (G)

Kolkatta style egg coated griddled flakey bread filled with chicken, chutney

Cajun spiced Chicken and Cheddar Burger (G, D)

Onion ring, aged cheddar, fried egg, chipotle mayonnaise

Vegetable Burger (G, D)

Caramelized onion, tomato salsa and cheddar cheese

ARTISAN PASTA

Tagliatelle (G, D)

Cheese and crème reduction, mushroom, fresh parsley

Spinach, Ricotta Mezzelune (G, D)

Fresh tomato sauce, garlic flakes, micro greens

Chicken and Thyme Cappelletti (G,D)

Porcini mushroom and chicken ragu, parmesan crisp

Make your Own Pasta (G)

Penne, spaghetti, tagliatelle, potato and parmesan gnocchi

Carbonara (D, P) / Lamb Bolognese (D)

Cheese sauce  (D) / Arrabbiata  / Aglio  / Olio  / Porcini sauce  (D)

PIZZA

Margherita (G,D)

Tomato, mozzarella cheese, fresh basil

Pizza Citrus (G, D)

Tomato, mozzarella, roasted garlic, dried tomato, goat cheese, pesto

Make your Own Pizza Vegetarian (G,D)

Choice of your 5 vegetarian topping

Pizza Tikka (G,D)

Paneer tikka, peppers, onion, jalapeno, sweet corn

Pepperoni / Salami (G, D, P)

Pepperoni / salami, mozzarella cheese, rocket

Calzone (G, D, P)

Mozzarella, artichoke, tomato, egg, basil, ham
Vegetarian version available

Pizza Tandoori (G, D)

Chicken tikka, onion, bell pepper

Make your Own Pizza Non Vegetarian (G, D)

Choice of your 3 non vegetarian topping

MAINS WESTERN

Porcini Risotto Flower Pot 🌱 (D)

Parmesan crisp, porcini mushroom soil

Saffron, Asparagus Risotto 🌱 (D)

Parmesan shaving, micro greens

Char Grilled Vegetable Lasagna 🌱 (D, G)

Cheese gratin, variation of sauces

Sweet Pepper and Mushroom Quesadilla 🌱 (D, G)

Caramelized onion, mushroom, cheese, jalapeno, variation of salsa

Wood Fired Kolkata Bhukti 🍗

Curried coconut cream, roasted green mango chutney, citrus salad

Unilaterally Cooked Norwegian Salmon 🍗 (D)

Grilled asparagus, poached country egg, lemon, herb emulsion

Grilled Lamb Rack 🍗 (D)

Saffron risotto, sweet potato crisp, slow cooked lamb jus

Cast Iron Cooked Half Chicken 🍗 (D)

Barbeque glaze, variation of salsa, secret spice mix

Panko Fried Fish and Chips 🍗 (G)

Tartare sauce, mushy peas

ASIAN

Stir Fried Asian Greens 🌱

Soya garlic / oyster hot pepper / white garlic

Four Style Vegetables 🌱

Shitake, chestnut, bean curd, water spinach, oyster hot pepper sauce

Sichuan Style Tofu and Minced Vegetables 🌱

Stir fried silken tofu, minced vegetables, sichuan sauce

Thai Green / Red curry with Chicken / Prawn / Vegetable 🌱 🍲

Steamed rice

Stir fried Chicken / Fish / Prawn / Vegetable 🍲 (G)

Sichuan / ginger and spring onion / dry chilli and cashew

Gai Karpow 🍲

Garlic and chilli flavored

Double Cooked Pork Spare Rib 🍲

Sesame greens, five spice sauce

Nasi Goreng 🍲

Indonesian style mixed fried rice, chicken satay, prawn cracker, peanut sauce

Pad Thai 🍲

Flat rice sticks, tofu, beans sprout, tamarind

Vegetables 🌱

Chicken 🍲

Mixed 🍲

Noodle (G)

Vegetables 🌱

Chicken 🍲

Mixed 🍲

Fried Rice

Vegetables 🌱

Chicken 🍲

Mixed 🍲

MAINS INDIAN SELECTION

Paneer Tikka Masala / Kadhai (D)

Cottage cheese cooked in rich tomato gravy / onion and tomato gravy

Paneer Makhanwala (D)

Cottage cheese cooked in butter flavored tomato and cashew gravy

Bhuna Soya Methi (D)

Tandoor cooked soya and fresh fenugreek stir fry

Subz Handi Lazeez (D)

Seasonal garden vegetables stir fried with homemade spices and fresh spinach

Aloo Gobi Tamatar

Wok tossed cauliflower with potato, tomato, green peas

Lehsooni Khumb Palak (D)

Garlic flavored stir fried spinach with mushroom

Tariwala Kukad

Chicken cooked with onion tomato and coriander gravy

Delhi Style Butter Chicken (D)

Yoghurt and chilli rubbed clay oven roasted chicken morsels cooked in fenugreek flavored tomato gravy

Tawa Machhi Masala

Indian spices marinated whole pomfret cooked on flat griddle

Allepey Prawn Curry

Salt water prawns cooked in raw mango and coconut curry

NH-203 Style Lamb Curry

A lost recipe of lamb cooked in earthen pot, inspired from the eatery joints on national highway 203 connecting Bhubaneswar to Puri

Gosht Rogan Josh

Kashmiri style lamb braised in chilli and whole spice flavored stock

Double Dal Tadka (D)

Twice tempered yellow lentil flavored with garlic

Kali Dal (D)

Black lentil cooked overnight and finished with butter

Biryani

Gosht  / Dum Murg  / Vegetable  (D)

Awadhi style chicken and rice casserole with chicken / lamb / vegetables

Non veg biryani will have egg and potato as Kolkata style

INDIAN STAPLES

Steamed Rice

Fragrant basmati rice

Pulao

Jeera / Kashmiri /Vegetable

Tandoori Roti (G)

Pudina Laccha Paratha (G, D)

Mint crusted flaky whole wheat bread

Kulcha (G, D)

Tandoor baked bread with stuffing of curried potato / chilli, onion

Coriander, and Garlic Naan (G, D)

Herb, chilli and garlic flakes topped naan

Gluten Free Bread

Variation of gluten free breads

SIDE ORDERS

Market Salad

Cucumber, tomato, onion, carrot toasted cumin, lemon dressing

Steamed Vegetables

Seasonal vegetables steamed

French Fries

Crispy fries, tomato sauce

DESSERT

Roots of Cocoa (G)

Sao thome flexi ganache, frozen chocolate, fresh berries and mandarin ice cream.
Sugar free version available

Hey! "Pick - Me Up" (G, D)

Creamy mascarpone, freshly brewed espresso soaked savoiardi biscuit,
topped with premium cocoa

Madagascar Baked Cheese Cake (G,D)

Baked cheesecake, raspberry sorbet and berries

Classic Brulee (D)

French rich custard topped with caramelized sugar, berry

Sundae Revisited (G,D)

Fudge brownie, French vanilla ice cream, marshmallows, maraschino cherries,
54% hot Belgian chocolate sauce

Ivoire Chocolate Bread and Butter Pudding (G,D)

Old-fashioned English pudding, dried currants, mascarpone ice cream

Mango Rasmalai (D)

Saffron and mango flavored soft poached homemade cheese dumplings, saffron milk, pistachio brittle

Indian Dessert Tasting (G,D)

Variation of Indian dessert tasting

Chef Crafted Ice Creams (D)

Salted caramel, gianduja, strawberry cheese cake, bubblegum,
sugar free vanilla ice cream

House Made Sorbets

Wild berry, mango and lime, java plum, peach