

## **SALADS**

### **Arugula and Goat Cheese Salad (V)**

Orange, Candied Walnut and Canadian Maple Dressing

### **Organic Quinoa Salad (V)**

Cucumber, Green Apple, Tomato, Mesclun, Fresh Genovese Basil, Balsamic Dressing

### **Classic Caesar Salad (V)**

Crisp Romaine, Parmesan Cheese and Caesar Dressing

### **Chicken Tikka Salad**

Red onion, Tomato, Jalapeno, Cilantro and Kasundi Dressing

### **BBQ Chicken Salad**

Pineapple, Sweet Corn, Peppers and Arugula

### **Som Tum (V)**

Thai Green Papaya Salad, Tomato, Peanuts and Fresh Lime

## **STARTERS**

### **Chilli Paneer (V)**

Stir fried Cottage Cheese, Whole Chilli Paste and Coriander

### **Po Pia Tod (V)**

Vegetable Spring Roll with Sweet Chilli Sauce

### **Chicken Dry Chilli**

Wok Fried Chicken with Dry Chilli, Ginger and Spring Onion

### **Soy Tamarind Glazed Chicken**

Roasted Peanut, Sesame, and Scallion

### **Shichimi Prawns**

Crisp Fried Prawns with Spicy Kewpie Mayo Dip and Cucumber Salad

### **Satay Gai**

Chicken Skewers Served with Peanut Sauce

### **Korean Barbecued Buffalo Tenderloin**

Toasted Sesame Seeds, Butter Head Lettuce, Chilli Bean Dressing

### **Mezze Platter (V)**

Hummus, Moutabel, Tabbouleh, Labneh, Marinated Olives and Fresh Pita Bread

### **Za'atar Spiced Buffalo Tenderloin**

Hummus, Pine Nuts and Grilled Pita

### **Harrisa Spiced Paneer Tikka (V)**

Clay Oven Roasted Cottage Cheese, Marinated with Tunisian Chilli Paste, Yogurt and Spices

### **Paneer Pollichathu © (V)**

Pan Fried Banana Leaf Wrapped Cottage Cheese with South Indian Spices

### **Crisp Mushroom and Baby Corn Pepper Fry (V)**

Crispy Mushroom and Baby Corn Tossed with Pepper

### **Palak Aur Bhutte Ke Seekh (V)**

Skewered Cottage Cheese, Spinach and Corn Kernel with Dry Fruits

(V) Vegetarian © Citrus Signature

All prices are in Indian rupees and subject to government taxes

We levy 5% discretionary service charge

**Tulsi Mahi Tikka**

Seasonal Fish Marinated with Yoghurt, Green Chilli and Hot Basil  
Cooked in the Indian Clay Oven

**Angara Murgh Tikka**

Spicy Boneless Chicken with Royal Cumin Finish in the Indian Clay Oven

**Seekh Kebab**

Aromatic Lamb Minced Skewers with Ginger and Chilli

**Jheenga Ajwaini**

Tiger Prawns Marinated with Chilli, Carom Seeds Glazed in the Tandoor

**Kebab Platter Assortment of Signature Kebabs**

Vegetarian  
Non-Vegetarian

**SOUPS****Tuscan Vegetable Soup (V)**

Seasonal Vegetables, Basil Pesto, Parmesan and Cannellini Beans

**Oakwood Smoked Tomato Soup (V)**

Tomato, Olive and Feta Crostini

**Manchow Soup** Served with Crisp Noodles and Scallions

Vegetables

Chicken

**Thai Prawn Kaffir Lime Soup**

Light Broth with Kaffir Lime, Lemon Grass and Prawns

**SANDWICHES, BURGERS & WRAPS****Grilled Mumbai Sandwich (V)**

Curried Masala Potato, Tomato, Onion, Spicy Chutney and Cheese

**Mediterranean Vegetable Panini (V)**

Pesto Vegetables, Caramelized Onion, Buffalo Mozzarella in Ciabatta

**Citrus Club**

Roasted Chicken, Streaky Bacon, Fried Egg, Tomato and Iceberg

**Grilled Chicken Tikka Sandwich**

Chicken Tikka, Charred Onion, Green Chilli in Whole Wheat bread

**Classic Burger**

Curried Vegetable and Potato Patty (V)

Crispy Fried Chicken with Hot Chilli Sauce

Minced Tenderloin Patty with the Choice of doneness- Rare, Medium or Well done

**Kathi Roll**

Spiced Cottage Cheese (V)

Chicken and Bell Pepper

**Philly Steak Sandwich**

Minute Steak, Mustard Muex Mayonnaise, Caramelized onion, Mushroom and Arugula

## **ARTISANAL HAND TOSSED PIZZA**

Our Pizza's are made with San Marzano Tomatoes, Fior De Latte and Baked to Perfection

**Ala Funghi-Field Mushroom, Caramelized Onion, Chevre (V)**  
**Artichoke, Olive, Bell Pepper, Wilted Tomato, Arugula and Feta (V)**  
**Lemon Chilli Prawn, Smoked Pepper, Onion and Rocket**  
**Chicken Tikka, Onion and Jalapeno**  
**Spiced Lamb, Mint, Onion and Sun Dried Tomato**  
**Kebab Overload- Chicken Tikka, Lamb Kofta and Paneer tikka**

## **PASTA & RISOTTO**

**Spaghetti with Smoked Tomato, Arugula, Kalamata Olives, Grilled Halloumi (V)**  
**Fettuccine with Broccoli, Asparagus, Peas, Zucchini, Pine Nut and Pecorino Cream (V)**  
**Conchiglie with Prawn, Spinach, Lemon, Chilli Flakes and Extra Virgin Olive Oil**  
**Rigatoni with Pulled Chicken, Mushroom, Charred Onion and Fresh Mozzarella**  
**Spaghetti with Braised Buffalo Tenderloin Ragu, Provolone and Rosemary**  
**Truffled Mushroom Risotto (V)**  
**Smoked Chicken and Spinach Risotto, Grilled Artichoke and Parmesan ©**

## **INTERNATIONAL MAIN COURSE**

### **Provençal Vegetable Filo Roll (V)**

Chevre Cream, Arugula Pesto, Pine Nut and Aged Balsamic

### **Spinach and Wild Mushroom Lasagne (V)**

Ricotta, Smoked Bell Pepper and Tomato Coulis

### **Fish and chips**

Jalapeno Tartare Sauce

### **Herb Roasted Chicken**

Thyme Roasted Potatoes, Mushroom, Carrot with Porcini Cream

### **Chicken Stroganoff**

Herbed Rice Pilaf

### **Lasagne Bolognese ©**

Fresh Tomato Sauce, Parmesan Cheese and Aged Balsamic

### **Grilled Tiger Prawns**

Steamed Couscous, Ginger Caper Beurre Blanc

### **Pan Roasted Norwegian Salmon**

Coriander and Sun Dried Tomato Mash, Pok Choi and Citrus Ginger Beurre Blanc

### **Pan Seared Sea Bass**

Broccoli Almondine, Garlic Mash and Champagne Butter Sauce

### **Lamb Chop Milanese**

Truffle Fries, Rocket Salad, Horseradish and Black Pepper Sauce

### **Grilled Australian Lamb Chops**

Lyonnais Potatoes, Panache of Vegetables, Rosemary Jus

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## **ASIAN MAIN COURSE**

### **Thai Green Curry / Red Curry**

Vegetables

Chicken

### **Fried Rice or Noodles**

Vegetables

Chicken

### **Asian Vegetables in Chilli Bean Sauce with Ginger**

### **Broccoli and Tofu in Black Bean Sauce with Scallion**

### **Chicken with Gochujang Chilli Sesame**

### **Stir Fried Chicken in Thai Chilli Basil and Kaffir Lime**

### **Sliced Lamb with Scallions, Bell Peppers in Szechwan Pepper Sauce**

### **Wok Fried Buffalo Tenderloin in Black Pepper Sauce**

(Served with Choice of Vegetable Soft Noodles, Vegetable Fried Rice or Steamed Jasmine Rice)

## **INDIAN MAIN COURSE**

### **Paneer Qasr- E-Pukhtan (V)**

Cottage Cheese Simmered with Pumpkin and Spices

### **Paneer Shahi Pasanda (V)**

Stuffed Cottage Cheese Simmered in Spiced Almond Gravy

### **Methi Chaman (V)**

Kashmiri Style Cottage Cheese in Fenugreek Leaves Gravy

### **Subz Begum Hazrat Mahal (V)**

Simmered Seasonal Vegetables in Spiced Cashew Gravy

### **Subz Panchratan (V)**

Signature Seasonal Vegetables in Onion, Tomato and Nut Based Gravy

### **Tarkari Gassi (V)**

Mangalore Style Spiced Coconut Curry with Vegetables

### **Dhingri Mutter Zaikedar (V)**

Field Mushroom and Green Peas in Mild Spices Gravy

### **Khumb Palak Masala (V)**

Simmered Mushrooms with Spinach and Spices

### **Aloo Aap Ki Pasand (V)**

Aloo Jeera, Aloo Gobhi, Aloo Shimla Mirch or Aloo Mutter

### **Murgh Ki Bahar**

Butter Chicken, Kadai Chicken or Chicken Saagwala

### **Tawa Roasted Chicken**

Spice Marinated Chicken Slow Roasted on the Hot Plate

### **Andhra Chilli Chicken**

Sautéed Chicken with Green Chilli and Curry Leaves

### **Dungar Laal Maas**

Slow Braised Lamb with Mathania Chilli and Garlic

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**Dum Aloo Gosht**

Simmered Lamb with Potatoes and Hand Pounded Spices

**Tellichery Chemeen Curry**

Kerala Style Spiced Prawn Curry Served with Steamed Red Rice

**Nellore Chapla Pulusu**

Andhra Style Spicy Fish Curry with Raw Mango and Ginger  
Served with Steamed Nellore Rice and Appalam

**Kerala Chilli Buffalo Tenderloin**

Braised Buffalo Tenderloin with Hand Pounded Spices  
Served with Kerala Parotta

**Biryani**

Aromatic Basmati Rice Pilaf with Saffron Served with Salan  
Vegetable

Chicken

Lamb

All Indian Main Course are Served with

Choice of Dal Makhani or Yellow Dal

Choice of Kalonji Paratha, Pudina Paratha, Naan, Roti, Steamed Rice or Kerala Red Rice

**DESSERTS****Philadelphia Cold Cheesecake**

Strawberry Ice Cream

**New York Style Blueberry Cheesecake**

Berry Ripple Ice Cream

**Cinnamon Scented Caramelized Banana with Toffee Sauce**

Almond Praline Ice Cream

**Peach Almond Frangipane Tart**

Vanilla Bean Sauce

**Guanaja Gianduja Chocolate Fudge Cake**

Salted Caramel, Hazelnut Nougat, Dark Rum Ice Cream

**Indian Dessert Platter ©**

Chef's Selection of Signature Indian Desserts

**Selection of Ice Cream**

Vanilla, Strawberry, Chocolate, Fruit Overload, Almond Praline and Mango

**Seasonal Fruit Platter**

Served with the Choice of Homemade Sorbet Raspberry / Lychee

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