



LA TABLE FRANÇAISE

Soup

Potage de céleri

Salads

Salade de Doria

Salade de fruits

Salade d'Orientale

Salade Italienne

Salade Niçoise

Salade d'avocat

Starters

Poisson à l'Orly"

Meat balls

Fried Mushroom

Olive Tart



Mains- Vegetarian

- Calabrese with Poulette Sauce
- Vegetable Stroganoff
- Ratatouille Pancakes
- Leek Quiche
- Baby Potato & Onion with Brandy Sauce
- Petite pois paysanne

Mains - Non-vegetarian

- Escabèche Pescado:
Meunière fish with capsicum and tomato
- Suprême de Volaille:
Breast of chicken with wine sauce & mushroom
- Lamb Argenteuil:
Lamb with asparagus sauce



Rice and bread

Creole rice

Assortments of bread



Dessert

Chef special Ice-cream

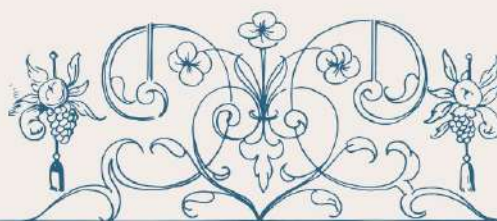
Orange youghart

Fruit Savarin

₹ 1,300^{+5% GST}

Monday, 13 October 2025 | 8 pm | Rose Garden

THE
IIC
EXPERIENCE



Curated by
Vijay Kumar Thakural,
Executive Chef, IIC

