**STARTER**

**Caramelised onion tarte Tatin TP: 294**

Ingredients needed:

● 20g butter (₹10)

● 1 tsp olive oil (₹25)

● 2 red onions, thickly sliced lengthways (₹ 11)

● 1 garlic clove, thinly sliced (₹3)

● 2 tbsp caster sugar (₹10)

● 1 1/2 tbsp red wine vinegar (₹ 25)

● 2 sheets frozen puff pastry, just thawed (₹20)

● 50g goat’s cheese, crumbled (₹190)

**MAIN COURSE**

**Tuna pasta TP: ₹365**

Ingredients

* 300ml of milk (₹15)
* 500ml of water (₹70)
* 40g butter (₹20)
* Pinch of salt (₹1)
* One tablespoon tuna fish sauce (₹250)
* Three cloves of garlic (₹9)

**DESSERT**

**Semisweet Chocolate Mousse TP:227**

Ingredients

* 1/4 cup semisweet chocolate chips (₹100)
* 1 tablespoon water (₹2)
* 1 large egg yolk, lightly beaten (₹4)
* 1-1/2 teaspoons vanilla extract (₹20)
* 1/2 cup heavy whipping cream (₹50)
* 1 tablespoon sugar (₹1)
* Optional: Whipped cream and raspberries ₹50 (20g of whipped cream₹15+ 5 raspberries ₹35=₹50)

**SOUP**

**Cream of Mushroom TP ₹186**

Ingredients

* 2 tablespoons butter (₹5)
* 1/2 pound sliced fresh mushrooms (₹20)
* 1/4 cup chopped onion (₹5)
* 6 tablespoons all-purpose flour (₹100)
* 1/2 teaspoon salt (₹1)
* 1/8 teaspoon pepper (₹5)
* 2 cans (14-1/2 ounces each) chicken broth (₹50)
* 1 cup half-and-half cream



