



PUNJAB GRILL

Set Menus

**CHEF SPECIAL 3 COURSE MENU NON VEG @ \$ 99++
WITH WINE PAIRING @ \$ 135++**



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

APPETIZERS

Tandoor Grilled Barramundi Fish Tikka

Fish cooked in our special Tandoors with barramundi which lends itself to the marinade and cooks perfectly at high heat

Truffle malai chicken Tikka

Traditional favorite Malai chicken Tikka served with a Truffle twist by our chefs

with

SAINT FRANCIS CHARDONNAY, SONAMA COUNTY- USA

Chef special sorbet

Cleanse your palate with a flavored sorbet

MAIN COURSE

Braised lamb shank Lucknawi Gravy

Lamb shanks slow cooked with rosemary and garlic and served with our Chef special lucknawi gravy

or

Punjab Grill Special Butter Chicken

Tava vegetables

Tempered seasonal vegetable with royal cumin, tossed with black pepper

Berries Pulao

Bread Basket

with

M CHAPOUTIER SYRAH, FRANCE

DESSERT

Punjab Grill Dessert platter

TAXES EXTRA AS APPLICABLE . WE LEVY 10% SERVICE CHARGE

**CHEF SPECIAL 3 COURSE MENU VEG @ \$ 99++
WITH WINE PAIRING @ \$ 135++**



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

APPETIZERS

Tandoor Grilled Achaari & olives paneer Tikka

Cottage cheese cooked in our Tandoors with olives and special achaari spices

Malai Truffle Broccoli Tikka

Bouquets of broccoli in almond marinade served with a Truffle twist by our chefs

with

SAINT FRANCIS CHARDONNAY, SONAMA COUNTY- USA

Chef special sorbet

Cleanse your palate with a flavored sorbet

MAIN COURSE

Grilled Bharwan khumb /Truffle korma sauce

Portobello mushroom stuffed with seasonal minced vegetable , served with truffle korma sauce

or

Exotic vegetable kofta in Truffle Korma sauce

Tava Vegetables

Tempered seasonal vegetable with royal cumin ,tossed with black pepper

Berries Pulao

Bread Basket

with

M CHAPOUTIER SYRAH, FRANCE

DESSERT

Punjab Grill Dessert platter

TAXES EXTRA AS APPLICABLE . WE LEVY 10% SERVICE CHARGE

**CHEF SPECIAL 5 COURSE MENU NON VEG @ \$ 140++
WITH WINE PAIRING @ \$ 190++**



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

SOUP

Almond chicken shorba

APPETIZERS

Palak Gucchi Risotto khichdi / Grilled Barramundi fish Tikka

Foie gras Tikka masala mango murabba chutney / Truffle chicken tikka

With

PICCINI BIANCO DI TOSCANA (VERMENTINO, CHARDONNAY, TREBBAINO- ITALIAN)

Chef special sorbet

MAINS

Lucknawi Lamb chop Biryani

Chicken lazeez korma

Tava Grilled vegetable

Dal Punjab Grill

Mix veg Raita

Bread Basket

With

ST. FRANCIS (ZINFANDEL) ,SONOMA COUNTY ,USA

PUNJAB GRILL DESSERT PLATTER

with

M.CHAPOUTIER SCHIEFERKOPF, RIESLING (GERMANY)

**CHEF SPECIAL 5 COURSE MENU VEG @ \$ 140++
WITH WINE PAIRING @ \$ 190++**



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

SOUP

Broccoli & Lentils shorba

APPETIZERS

Palak Gucchi Risotto khichdi / Grilled Achari paneer Tikka

Broccoli Tikka masala mango murabba chutney / Truffle Dahi Kebab

With

PICCINI BIANCO DI TOSCANA (VERMENTINO, CHARDONNAY, TREBBAINO- ITALIAN)

Chef special sorbet

MAIN COURSE

Lucknawi vegetable Biryani

Malai paneer Masala

Tava Grilled vegetable

Dal Punjab Grill

Mix veg Raita

Bread Basket

With

ST. FRANCIS (ZINFANDEL) ,SONOMA COUNTY ,USA

PUNJAB GRILL DESSERT PLATTER

with

M.CHAPOUTIER SCHIEFERKOPF, RIESLING (GERMANY)

CHEF SPECIAL ROYAL MENU NON VEG @ \$ 200++



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

SOUP

Saffron Chicken Shorba served with Roasted Almonds and Shredded Chicken
(Delightful chicken soup infused with saffron threads and roasted almonds with tender shredded chicken)

ENTREE 1

Dahi Bhalla Chaat

(Soft lentil fritters drenched in creamy yogurt and topped with sweet and spicy chutneys)

ENTREE 2

Char-Grilled Lamb Chop served with scrambled Minced Mutton

(Tender, juicy smoky grilled lamb coated with mutton minces and served with mashed potatoes)

ENTREE 3

Prawn served with Tossed Zucchini & Asparagus

(Tava prawns with a spicy masala and sauteed zucchini and asparagus)

CHEF SPECIAL SORBET

MAIN COURSE 1

Mutton Saagwala with Indian Spices served with Zafrani Parota Naan

(Soft, flavourful mutton cooked in fresh Spinach puree served with flatbread flavoured with saffron)

MAIN COURSE 2

Murgh Changezi served with Olive Garlic Naan

(Chicken prepared in rich, mild and creamy cashew paste gravy with pillowy soft flat bread with graded garlic and olives)

MAIN COURSE 3

Dal Punjab Grill with Apricot, Almonds and Saffron Rice

(Whole black gram with spices, cream and butter served with fluff rice with dried apricots, almonds and exotic flavour from saffron)

PUNJAB GRILL DESSERT PLATTER

TAXES EXTRA AS APPLICABLE . WE LEVY 10% SERVICE CHARGE

CHEF SPECIAL ROYAL MENU VEG @ \$ 200++



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

TAMATAR DHANIA SHORBA

(Lightly spiced tangy soup of tomatoes flavoured with fresh coriander)

ENTREE 1

Dahi Bhalla Chaat

(Soft lentil fritters drenched in creamy yogurt and topped with sweet and spicy chutneys)

ENTREE 2

Paneer Cigar Roll

(Soft Cottage sliced cheese marinated with Indian spices and cooked in charcoal)

ENTREE 3

Rose Petal Dahi Kebab

(Shallow fried patties made with rose flavoured creamy texture hung curd)

CHEF SPECIAL SORBET

MAIN COURSE 1

Gucchi Malai Curry served with Churi Churi Paratha

(Himalayan Morel Mushrooms cooked in aromatic spices in white gravy served with crispy, flaky, layered bread)

MAIN COURSE 2

Paneer Khurchan with Julienne of Bell Pepper, served with Tomato Cheese Naan

(Mildly spiced scraped cottage cheese, sauteed with bell pepper in tomato based gravy served with Indian flat-bread stuffed with cheese and tomatoes)

MAIN COURSE 3

Dal Punjab Grill with Apricot, Almonds and Saffron Rice

(Whole black gram with spices, cream and butter served with fluff rice with dried apricots, almonds and exotic flavour from saffron)

PUNJAB GRILL DESSERT PLATTER