



# PUNJAB GRILL

## TAKEAWAY MENU

Prices are subject to prevailing Government Tax.

## **BENTO BOX**

### **CLASSIC**

*Available on weekdays only*

**VEG - \$22 (LUNCH) / \$34 (DINNER)**

Veg curry of the day with rice / daal & naan

**NON-VEG - \$28 (LUNCH) / \$42 (DINNER)**

Chicken curry of the day with rice / daal & naan

### **EXTRAVAGANSA**

*Available on weekends only*

**VEG - \$28 (LUNCH) / \$42 (DINNER)**

2pc veg kebabs of the day with Veg biryani rice / daal & raita

**NON-VEG - \$34 (LUNCH) / \$48 (DINNER)**

2pc non-veg kebabs of the day with chicken biryani rice / daal & raita

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## **PEHLEPEHL APERITIF**

### **BLUEBERRIES LASSI - \$14**

Fresh blueberry flavoured yoghurt shake

### **SHIKANJI - \$14**

Traditional Punjabi lemonade served sour, sweet, salt 'n' peppered

### **JALJEERA - \$14**

A tangy spicy aperitif flown down the ages with a hint of lemon and green chilies, flavoured with fresh mint

### **CHICKEN ALMOND SHORBA - \$25**

Velvety chicken soup

### **BROCCOLI & LENTILS SHORBA - \$22**

Broccoli and lentils puree, tempered with wild garlic & royal cumin, served with crispy gram flour pearl

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## **CHAT BAZAAR**

### **METHI PAPDI CHAAT - \$22**

Fenugreek flavoured whole meal crispy served with masala potato, garbanzo beans & pomegranate and chutney, three ways

### **PUNJABI SAMOSA - \$22**

Triangle pastry puff filled with potato & green peas, fresh coriander, deep fried till light golden colour

### **OLD DELHI GOLGAPPA - \$22**

Whole wheat shell served with tangy tamarind and spicy coriander water

### **FRESH GARDEN GREEN SALAD - \$18**

Slice of cucumber, carrot, tomato, onion, green chili & lemon

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## **VEG BARBEQUE KEBAB**

### **ACHARI OLIVES PANEER TIKKA - \$34**

Kalamata olives marinated with cottage cheese, grilled in the tandoor for perfection

### **DAHI KI KEBAB - \$22**

An exquisite kebab of yoghurt cheese blended cardamom and coriander, fried till light golden colour

### **NIZAMI SUBZ SHAI SHAMI KEBAB - \$34**

Exotic vegetable minced kebab, deep fried till light golden colour

### **TANDOOR BROCCOLI - \$34**

Bouquets of broccoli in almond marinade, char grilled in tandoor

### **TANDOORI MUSHROOM - \$32**

Bottom of mushroom, grilled in clay oven

### **VEG PLATTER - \$52**

2pc paneer, 2pc veg shammi kebab, 2pc dahi kebab, 2pc broccoli

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## **NON-VEG BARBEQUE CLASSICAL INDIAN**

### **MURGH CHICKEN TIKKA - \$34**

Boneless chicken infused with Indian spices & herbs, grilled in Tandoor

### **TANDOORI GARMAGARMA PRAWN - \$58**

Plump tiger prawn freshly marinated in a citric blend of lemon juice, ajwain, grilled golden in the tandoor

### **TULSI & SARSOWALE BARRAMUNDI FISH TIKKA - \$48**

Barramundi fish freshly marinated in basil, paste & kasundi mustard flavour, glazed in the tandoor

### **AJWAIN FISH TIKKA - \$32**

Fresh fillet of fish marinated in ginger, garlic, carray way seeds, grilled in the clay oven

### **LAMB ROGN JUS SHEEKH KEBA - \$44**

The traditional sheekh of lamb minced kebab, glazed with Kashmiri rogan jus

### **TANDOORI LAMB CHOPS - \$52**

Australian lamb chop marinated with cloves, black cardamom, kasoormethi and grilled in tandoor, glazed with sweet & sour sauce

### **MURG MALAI CHICKEN TIKKA - \$34**

Morels of chicken, overnight blend in cashew & cheese marinade, grilled in tandoor

### **NON-VEG PLATTER - \$68**

4pc chicken, 2pc fish, 2pc lamb sheekh kebab

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## **VEG CURRY**

### **PALAK PANEER - \$36**

Paneer simmered in a rich & creamy spinach paste

### **PANEER TIKKA LABABDAR - \$36**

Cubes of paneer cottage cheese in thick cheese gravy of tomato & onion

### **TAVA MUSHROOM & ASPARAGUS - \$38**

Tava grilled green asparagus & button mushroom tempered with royal cumin and Indian herbs

### **PANEER MAKHNAI - \$34**

Cubes of cottage cheese simmered in tomato & cashew smooth gravy

### **PIND WALE CHOLEY - \$34**

Chick peas made with a spicy mélange of pomegranate seeds, ajwain and kasoori, flavoured with rock salt

### **SARSO KA SAAG - \$38**

Evergreen mustard leaf delicacy. Cooked in earthenware pots, with radish, relish leaves, spinach bathua, ginger, gram flour and a dash of mustard oil, served with home churned white butter

### **ALOO GOBI DHANIA MASALA - \$34**

Cauliflower & potato cooked in onion tomato masala spiked with crushed coriander seeds

### **REGIONAL DAL TADKA - \$26**

Combination of lentils served with a choice of regional tadka, burnt garlic, brown onion, asafetida, tomato, onion and garnished with fresh coriander

### **PUNJAB GRILL DAL MAKHNAI - \$34**

Delicacy of whole urad simmered overnight with a trace of mustard oil finished with tomato puree and cream, tempered with clarified butter

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## **NON-VEG CURRY**

### **MURGH TIKKA MASALA - \$46**

Grilled tikka of boneless chicken simmered in satin smooth cashew gravy

### **NALLI GHOST - \$60**

Lamb shank cooked with brown onion yogurt and whole spices

### **KASHMIRI LAMB ROGAN JOSH - \$48**

Kashmiri delicacy. Shoulder of lamb cooked the old fashioned way, over extremely low heat, infused whole red chilli paste and finished with yoghurt

### **COASTAL PRAWN CURRY - \$48**

Tiger prawn cooked in hand pound dry spices, finished in creamy coconut gravy

### **PUNJAB GRILL BUTTER CHICKEN - \$46**

Tandoor grilled bones chicken tikka simmered in satin, smooth tomato gravy rich in cashew and made piquant with dried fenugreek

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## **PUNJAB GRILL BRIYANI HOUSE / SIDES**

### **DUM KI BIRYANI (CHICKEN / LAMB / PRAWN) - \$46 / \$48 / \$50**

The pluperfect delicacy of choicest cuts of meat / chicken / prawn braised with masala made rich with mukta pishti and hint of amber combined with saffron hued basmati rice and cooked under flaky puff pastry

### **PARDA NASHI BRIYANI - \$44**

The rare combination of aromatic basmati rice, seasonal vegetables, infused with saffron & cooked on dum

### **STEAMED RICE - \$12**

#### **RAITA / SIDES**

Roasted Papad - \$12

Mix Veg Raita - \$12

Boondi Raita - \$12

Onion, Lemon, Green Chilli - \$6

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## **BREADS**

### **GARLIC NAAN / BUTTER NAAN - \$10**

### **ALOO KULCHA / MASALA PANEER KULCHA - \$14**

### **PUDINA PARATHA / PLAIN PARATHA / AJWAIN PARATHA - \$14**

### **TANDOORI ROTI - \$8**

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## **DESSERT**

### **GULAB JAMUN - \$16**

Milk dumpling fried & soaked in sugar syrup, garnished with pistachio

### **RASMALAI - \$16**

Cottage cheese dumpling, served with reduce mawa milk & saffron

### **KESAR PISTA KULFI - \$16**

Saffron & pistachio flavoured Indian creamy frosty

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