

PUNJAB GRILL’S WEEKDAY POWER LUNCH - VEG @ \$58*



DRINK OF THE DAY : MASALA JEERA SODA OR LIME JUICE

APPETIZERS

CHEF SPECIAL TANDOOR GRILLED VEGETABLE OF THE DAY

CHILLI PADI AND LASOONI PANEER TIKKA
CHUNKS OF COTTAGE CHEESE MARINATED IN FRESH CHILI PADI & CRUSHED GARLIC, GLAZED IN THE TANDOOR

KURKURI AMRITSARI BABY CORN
FRESH BABY CORN IN CAROM SEEDS FLAVORED GRAM FLOUR BATTER, FRIED TILL LIGHT GOLDEN COLOR

CHEF SPECIAL SORBET

MAIN COURSE

SEASONAL VEGETABLE OF THE DAY

PATIALA SHAHI PANEER TIKKA MASALA
CUBES OF COTTAGE CHEESE COOKED IN ONION TOMATO THICK CHEESE CREAMY GRAVY

PUNJABI KADHI
TRADITIONAL PUNJABI KADHI, GRAM FLOUR ,& YOGURT BLENDED TOGETHER & TEMPERED WITH RED CHILI, MUSTARD SEEDS & CURRY LEAVES

JEERA PEAS PULAO

BREAD BASKET

SYMPHONY OF DESSERTS

A PLATTER OF DESSERTS HANDPICKED BY OUR IN HOUSE PASTRY CHEF

* 10% SERVICE CHARGE AND GST EXTRA

PUNJAB GRILL’S WEEKDAY POWER LUNCH - NON VEG @ \$58*



DRINK OF THE DAY : MASALA JEERA SODA OR LIME JUICE

APPETIZERS

CHEF SPECIAL FISH TIKKA OF THE DAY

CHILLI PADI AND LASOONI CHICKEN TIKKA
TENDER BONELESS CHICKEN THIGH MARINATED IN FRESH CHILI PADI & CRUSHED GARLIC, GLAZED IN THE TANDOOR

LAMB KOFTA TRUFLE KEBAB
MINCED BABY LAMB STUFFED WITH MATURE MASALA CHEESE SPIKED WITH TRUFFLE OIL, GLAZED WITH KASHMIRI ROGAN

CHEF SPECIAL SORBET

MAIN COURSE

PATIALA SHAHI RARA TIKKA MASALA
TANDOORI GRILLED BONELESS CHICKEN TIKKA & MINCED CHICKEN, SIMMERED IN TANGY TOMATO & CASHEW

REGIONAL FISH CURRY
FISH DELICACY TEMPERED WITH MUSTARD SEEDS & CURRY LEAVES. COOKED IN A TOMATO COCONUT CREAMY GRAVY

PUNJABI KADHI
TRADITIONAL PUNJABI KADHI, GRAM FLOUR ,& YOGURT BLENDED TOGETHER & TEMPERED WITH RED CHILI, MUSTARD SEEDS & CURRY LEAVES

JEERA PEAS PULAO

BREAD BASKET

SYMPHONY OF DESSERTS

A PLATTER OF DESSERTS HANDPICKED BY OUR IN HOUSE PASTRY CHEF

* 10% SERVICE CHARGE AND GST EXTRA