

PUNJAB GRILL'S NEW YEAR EVE SPECIAL MENU - NON VEG



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

SOUP

Mushroom Cappucino Shorba

APPETIZER

Tandoori Fruit Lotus Stem Chaat

Lip-smacking delicious tandoori nutritious lotus stem and seasonal fruits seasoned in tangy and spicy dressing

ENTRÉE 1

Lemon Grass Tawa Prawn

Soft and Juicy prawns marinated with spices and lemon grass flavour, roasted on tawa

ENTRÉE 2

New Zealand Lamp Chop

Caramel crust and a juicy New Zealand lamp with flavorful spices

SORBET

Chef Special Sorbet

MAIN COURSE

Handi Mutton

Delish lamp slow cooked with aromatic whole spices and sumptuous curry

Sukha Jhinga

Crispy and juicy marinated with aromatic spices, fried prawns

Dal Punjab Grill

Whole black gram with aromatic spices, cream and butter

Kashmiri Pulao

Delicious fragrant basmati rice, saffron infused, packed toasted nuts and warming spices

Assorted Bread

DESSERT

Punjab Grill Delectable Dessert Platter

HAPPY NEW YEAR

1ST SEATING - 6:00 PM TO 8:30PM @ \$ 149++

2ND SEATING - 9:00PM ONWARDS @ \$169++

A memorable Journey meal served By Team Punjab Grill
Special menu Designed by Chef Gorang and Team

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ENTRÉE 1

Paneer Sholey

Cubes of cottage cheese with smokey flavour, marinated with yogurt, aromatic spices

ENTRÉE 2

Yam Galouti

Mouth-melting golden and crisp Yam kebab, sprinkled with chaat masala, served with chutney

SORBET

Chef Special Sorbet

MAIN COURSE

Broccoli Kofta

Succulent and soft, fried broccoli dumplings with mildly spiced creamy rich gravy

Paneer Makhni Roll

Yummy cottage cheese stuffed with chef special stuffing dipped in makhni gravy

Dal Punjab Grill

Whole black gram with aromatic spices, cream and butter

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