

HAPPY VALENTINE'S DAY

Valentine's Day

PUNJABI SUTRA MENU @ \$250++ FOR COUPLE
NON VEGETARIAN



PUNJAB GRILL SPECIAL VALENTINE WELCOME MOCKTAIL

CHEF SPECIAL AMUSE BOUCHE OF THE DAY

SOUP

BROCCOLI PALAK KA SHORBA

DELICIOUS, HEALTHY, ULTRA CREAMY SOUP MADE WITH BROCCOLI, SPINACH, VEGETABLE BROTH AND DELICATELY SPICED



APPETIZERS

BHALLA PAPDI CHAAT

SOFT FRIED LENTIL FRITTERS DUNKED WITH CRISPY FRIED DOUGH WAFERS IN CREAMY YOGURT, TOPPED WITH BOILED CHICKPEAS, POTATOES, SEV, TAMARIND CHUTNEY AND GARNISHED WITH SPICES

ENTRÉE 1

VALENTINE CHICKEN TIKKA

JUICY AND SUCCULENT CHICKEN MARINATED IN YOGURT AND BEETROOT WITH INDIAN SPICES

ENTRÉE 2

ROSEMARY LAMP CHOP

YUMMY THICK-CRUST LAMP CHOPS INFUSED WITH ROSEMARY, SERVED WITH MASHED POTATOES AND FLAVOURED WITH INDIAN SPICES

CHEF SPECIAL SORBET



MAINS

DALCHA GOSHT

FLAVORFUL AND AROMATIC INDIAN CURRY MADE WITH TENDER MUTTON AND LENTILS

PYAR KA NARGISI KOFTA

DELICIOUS CHICKEN MEATBALLS STUFFED WITH CHEESE COMBINED WITH GRAVY OF SPECIAL AROMATIC SPICES AND HERBS

DAL PUNJAB GRILL

WHOLE BLACK GRAM WITH AROMATIC SPICES, CREAM AND BUTTER

MASALA BIRYANI

AROMATIC, LAYERED RICE FLAVOURED WITH FRAGRANT SPICES, HERBS AND GHEE

ASSORTED BREADS



SYMPHONY OF DESSERTS



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

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ENTRÉE 1

METHI MALAI PANEER TIKKA

SOFT COTTAGE CHEESE CUBES MARINATED WITH FRESH FENUGREEK, YOGURT, CREAM, SERVED WITH MINT MAYO AND FLAVOUR OF AROMATIC SPICES

ENTRÉE 2

CORN KI SEEKH

MOUTH-WATERING FRESH CORN MINCED WITH SPICES AND COOKED IN CHARCOAL OVEN, SERVED WITH TOMATO GLAZE

CHEF SPECIAL SORBET



MAINS

PISTA KA SALAN

MOUTH-MELTING COTTAGE CHEESE IN RICH FLAVORFUL PISTACHIO GRAVY

PYAR KI GOBHI MUSALLAM

ROASTED CAULIFLOWER DELICATELY FLAVOURED WITH WHOLE SPICES AND DRENCHED IN FLAVORFUL GRAVY

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