

PUNJAB GRILL'S NEW YEAR EVE SPECIAL MENU - VEG



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

SOUP

Asparagus & Broccoli Shorba

(A velvety fusion of tender asparagus, vibrant broccoli, garlic, onions and aromatic spices)

CHAAT

Crispy Corn Chaat

(A tantalizing mix of crunchy corn, zesty spices, and fresh veggies)

ENTRÉE 1

Methi Paneer Tikka

(Melt-in-mouth tender chunks of cottage cheese, infused with fresh fenugreek flavor)

ENTRÉE 2

Cheese Kurkuri

(Chef special Indian style spring rolls with cheese and bell pepper filling)

ENTRÉE 3

Rajma Galouti

((Tender kidney beans packed with bold flavors and a crispy finish)

SORBET

Chef Special Sorbet

MAIN COURSE

Tri Pepper Paneer

(A fiery, flavorful curry that pairs the creaminess of cottage cheese with punch of three pepper)

OR

Amritsar Angoori Kofta

(Delicate cottage cheese and dry fruit-filled dumplings in a rich, aromatic gravy, bursting with flavor)

Crispy Vegetables Sauteed with Burnt Garlic & Chilli Sauce

(Savor the crunch of crispy vegetables, perfectly tossed in a fiery burnt garlic and chilli sauce)

Dal Punjab Grill

(Whole black gram with aromatic spices, cream and butter)

Garlic Butter Rice

(Fluffy, fragrant rice infused with rich garlic and buttery goodness)

Bread Basket

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

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



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

SOUP

Asparagus & Broccoli Shorba

(A velvety fusion of tender asparagus, vibrant broccoli, garlic, onions and aromatic spices)

CHAAT

Crispy Corn Chaat

(A tantalizing mix of crunchy corn, zesty spices, and fresh veggies)

ENTRÉE 1

Salmon Tikka

(Melt-in-mouth tender chunks of cottage cheese, infused with fresh fenugreek flavor)

ENTRÉE 2

Lagan Lamp Chop

(Chef special Indian style spring rolls with cheese and bell pepper filling)

ENTRÉE 3

Chicken Champion

((Tender kidney beans packed with bold flavors and a crispy finish)

SORBET

Chef Special Sorbet

MAIN COURSE

Bhuna Gosht

(Succulent meat simmered in a bold, flavorful sauce, roasted with a perfect blend of aromatic spices)

OR

Champan Chicken

(Murgh chaap marinated with yogurt, brown onion and aromatic spices, finish with char-coal clay pot)

Crispy Vegetables Sauteed with Burnt Garlic & Chilli Sauce

(Savor the crunch of crispy vegetables, perfectly tossed in a fiery burnt garlic and chilli sauce)

Dal Punjab Grill

(Whole black gram with aromatic spices, cream and butter)

Garlic Butter Rice

(Fluffy, fragrant rice infused with rich garlic and buttery goodness)

Bread Basket

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