# 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

### Dal Punjab Grill

Whole black gram with aromatic spices, cream and butter

### Masala Biryani

Aromatic, layered rice flavoured with fragrant spices, herbs and ghee

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