Prices are subject to prevailing Government Tax.
BENTO BOX

CLASSIC
Available on weekdays only

VEG - $22 (LUNCH) / $34 (DINNER)
Veg curry of the day with rice / daal & naan

NON-VEG - $28 (LUNCH) / $42 (DINNER)
Chicken curry of the day with rice / daal & naan

EXTRAVAGANSA
Available on weekends only

VEG - $28 (LUNCH) / $42 (DINNER)
2pc veg kebabs of the day with Veg biryani rice / daal & raita

NON-VEG - $34 (LUNCH) / $48 (DINNER)
2pc non-veg kebabs of the day with chicken biryani rice / daal & raita

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PEHLEPEHL APERITIF

BLUEBERRIES LASSI - $14
Fresh blueberry flavoured yoghurt shake

SHIKANJI - $14
Traditional Punjabi lemonade served sour, sweet, salt ‘n’ peppered

JALJEERA - $14
A tangy spicy aperitif flown down the ages with a hint of lemon and green chilies, flavoured with fresh mint

CHICKEN ALMOND SHORBA - $25
Velvety chicken soup

BROCCOLI & LENTILS SHORBA - $22
Broccoli and lentils puree, tempered with wild garlic & royal cumin, served with crispy gram flour pearl

CHAT BAZAAR

 METHI PAPDI CHAAT - $22
Fenugreek flavoured whole meal crispy served with masala potato, garbanzo beans & pomegranate and chutney, three ways

PUNJABI SAMOSA - $22
Triangle pastry puff filled with potato & green peas, fresh coriander, deep fried till light golden colour

OLD DELHI GOLGAPPA - $22
Whole wheat shell served with tangy tamarind and spicy coriander water

FRESH GARDEN GREEN SALAD - $18
Slice of cucumber, carrot, tomato, onion, green chili & lemon
VEG BARBEQUE KEBAB

ACHARI OLIVES PANEER TIKKA - $34
Kalamata olives marinated with cottage cheese, grilled in the tandoor for perfection

DAHI KI KEBAB - $22
An exquisite kebab of yoghurt cheese blended cardamom and coriander, fried till light golden colour

NIZAMI SUBZ SHAI SHAMI KEBAB - $34
Exotic vegetable minced kebab, deep fried till light golden colour

TANDOOR BROCCOLI - $34
Bouquets of broccoli in almond marinade, char grilled in tandoor

TANDOORI MUSHROOM - $32
Bottom of mushroom, grilled in clay oven

VEG PLATTER - $52
2pc paneer, 2pc veg shammi kebab, 2pc dahi kebab, 2pc broccoli

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NON-VEG BARBEQUE CLASSICAL INDIAN

MURGH CHICKEN TIKKA - $34
Boneless chicken infused with Indian spices & herbs, grilled in Tandoor

TANDOORI GARMMAGARMMA PRAWN - $58
Plump tiger prawn freshly marinated in a citric blend of lemon juice, ajwain, grilled golden in the tandoor

TULSI & SARSOWALE BARRAMUNDI FISH TIKKA - $48
Barramundi fish freshly marinated in basil, paste & kasundi mustard flavour, glazed in the tandoor

AJWAIN FISH TIKKA - $32
Fresh fillet of fish marinated in ginger, garlic, carray way seeds, grilled in the clay oven

LAMB ROGN JUS SHEEKH KEBA - $44
The traditional sheekh of lamb minced kebab, glazed with Kashmiri rogan jus

TANDOORI LAMB CHOPS - $52
Australian lamb chop marinated with cloves, black cardamom, kasoormethi and grilled in tandoor, glazed with sweet & sour sauce

MURG MALAI CHICKEN TIKKA - $34
Morels of chicken, overnight blend in cashew & cheese marinade, grilled in tandoor

NON-VEG PLATTER - $68
4pc chicken, 2pc fish, 2pc lamb sheekh kebab

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VEG CURRY

PALAK PANEER - $36
Paneer simmered in a rich & creamy spinach paste

PANEER TIKKA LABABDAR - $36
Cubes of paneer cottage cheese in thick cheese gravy of tomato & onion

TAVA MUSHROOM & ASPARAGUS - $38
Tava grilled green asparagus & button mushroom tempered with royal cumin and Indian herbs

PANEER MAKHNAI - $34
Cubes of cottage cheese simmered in tomato & cashew smooth gravy

PIND WALE CHOLEY - $34
Chick peas made with a spicy mélange of pomegranate seeds, ajwain and kasoori, flavoured with rock salt

SARSO KA SAAG - $38
Evergreen mustard leaf delicacy. Cooked in earthenware pots, with radish, relish leaves, spinach bathua, ginger, gram flour and a dash of mustard oil, served with home churned white butter

ALOO GOBI DHANIA MASALA - $34
Cauliflower & potato cooked in onion tomato masala spiked with crushed coriander seeds

REGIONAL DAL TADKA - $26
Combination of lentils served with a choice of regional tadka, burnt garlic, brown onion, asafetida, tomato, onion and garnished with fresh coriander

PUNJAB GRILL DAL MAKHNAI - $34
Delicacy of whole urad simmered overnight with a trace of mustard oil finished with tomato puree and cream, tempered with clarified butter

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NON-VEG CURRY

MURGH TIKKA MASALA - $46
Grilled tikka of boneless chicken simmered in satin smooth cashew gravy

NALLI GHOST - $60
Lamb shank cooked with brown onion yogurt and whole spices

KASHMIRI LAMB ROGAN JOSH - $48
Kashmiri delicacy. Shoulder of lamb cooked the old fashioned way, over extremely low heat, infused whole red chilli paste and finished with yoghurt

COASTAL PRAWN CURRY - $48
Tiger prawn cooked in hand pound dry spices, finished in creamy coconut gravy

PUNJAB GRILL BUTTER CHICKEN - $46
Tandoor grilled bones chicken tikka simmered in satin, smooth tomato gravy rich in cashew and made piquant with dried fenugreek
PUNJAB GRILL BRIYANI HOUSE / SIDES

DUM KI BIRYANI (CHICKEN / LAMB / PRAWN) - $46 / $48 / $50
The pluperfect delicacy of choicest cuts of meat / chicken / prawn braised with masala made rich with mukta pishti and hint of amber combined with saffron hued basmati rice and cooked under flaky puff pastry

PARDA NASHI BRIYANI - $44
The rare combination of aromatic basmati rice, seasonal vegetables, infused with saffron & cooked on dum

STEAMED RICE - $12

RAITA / SIDES
Roasted Papad - $12
Mix Veg Raita - $12
Boondi Raita - $12
Onion, Lemon, Green Chilli - $6

BREADS

GARLIC NAAN / BUTTER NAAN - $10

ALOO KULCHA / MASALA PANEER KULCHA - $14

PUDINA PARATHA / PLAIN PARATHA / AJWAIN PARATHA - $14

TANDOORI ROTI - $8
DESSERT

GULAB JAMUN - $16
Milk dumpling fried & soaked in sugar syrup, garnished with pistachio

RASMALAI - $16
Cottage cheese dumpling, served with reduce mawa milk & saffron

KESAR PISTA KULFI - $16
Saffron & pistachio flavoured Indian creamy frosty