



CHEF SPECIAL 10 COURSE ROYAL TASTING MENU @ \$190++



AMUSE BOUCHE

CHEF SPECIAL AMUSE BOUCHE OF THE DAY TO KICK START YOUR ROYAL MEAL

SOUP

WILD MUSHROOM CAPPUCINO SHORBA LACED WITH TRUFLE OIL & CEPES FOAM

ENTRÉE 1

PAN SEARED STAR ANISE FOIEGRAS WITH ALPHONSO MANGO MURABBA STYLED CAVIAR
GILAWAT KEBAB

PAN GRILLED LAMB PATTY .ON A BED OF HOME MADE SOFT FLUFFY BREAD

ENTRÉE 2 - SEA FOOD

TAVA GRILLED HOKKAIDO SCALLOPS ON ROASTED FENNEL SEEDS SERVED WITH BELL PEPPER COULIS
SMOKED NORWEGIAN SALMON SERVED WITH SAFFRON AIOLO & AVGURA CAVIAR

ENTRÉE 3

DUCK MARINATED WITH HAND POUND SPICES .TOPPED WITH FOIEGRAS CREAM
SERVED ON CRISPY CAROM SEEDS BREAD.

CHEF SPECIAL SORBET



MAIN COURSE 1

BRAISED LAMB SHANK WITH LUCKNOWI ROGAN FOAM
STIR FRY SESONAL GARDEN GREEN VEGETABLE INFUSED WITH BURNT GALIC SERVED
ON A BED OF EGGPLANT BIRYANI PULAO

MAIN COURSE 2

BUTTER CHICKEN SERVED IN A SMOKED TOMATO TART SHELL
DAL PUNJAB GRILL
PYGMY MIRHCI PARATHA
PYGMY PUDINA PARATHA



DESSERTS

MALIBU PHIRNI WITH COCONUT COFFEE AIR BUBBLES
PISTACHIO FROSTY IN CHILLED WATERMELON SHELLS COATED WITH SUGAR CANDIES

PETIT FOUR

CHEF SPECIAL HOME MADE PASTRIES



PUNJAB GRILL'S ROYAL WINE PAIRED 10 COURSE MENU @ \$250++



AMUSE BOUCHE

CHEF SPECIAL AMUSE BOUCHE OF THE DAY TO KICK START YOUR ROYAL MEAL

SOUP

WILD MUSHROOM CAPPUCINO SHORBA LACED WITH TRUFLE OIL & CEPES FOAM

ENTRÉE 1 SERVED WITH WITH MARRENON SYRAH GRENACHE (FRANCE)
PAN SEARED STAR ANISE FOIEGRAS WITH ALPHONSO MANGO MURABBA STYLED CAVIAR
GILAWAT KEBAB
PAN GRILLED LAMB PATTY .ON A BED OF HOME MADE SOFT FLUFFY BREAD

ENTRÉE 2 SERVED WITH MARRENON CHARDONNAY VIOGNIER(FRANCE)
TAVA GRILLED HOKKAIDO SCALLOPS ON ROASTED FENNEL SEEDS SERVED WITH BELL PEPPER COULIS
SMOKED NORWEGIAN SALMON SERVED WITH SAFFRON AIOLO & AVGURA CAVIAR

ENTRÉE 3 SERVED WITH BARON ROSTCHILD MERLOT (FRANCE)
DUCK MARINATED WITH HAND POUND SPICES .TOPPED WITH FOIEGRAS CREAM
SERVED ON CRISPY CAROM SEEDS BREAD.

CHEF SPECIAL SORBET



MAIN COURSE 1 SERVED WITH DOMAINE CHANDON SHIRAZ (AUSTRALIA)

BRAISED LAMB SHANK WITH LUCKNOWI ROGAN FOAM
STIR FRY SESONAL GARDEN GREEN VEGETABLE INFUSED WITH BURNT GALIC SERVED
ON A BED OF EGGPLANT BIRYANI PULAO

MAIN COURSE 2 SERVED WTH SELLENI SAUVIGNON BLANC (NZ)

BUTTER CHICKEN SERVED IN A SMOKED TOMATO TART SHELL
DAL PUNJAB GRILL
PYGMY MIRHCI PARATHA
PYGMY PUDINA PARATHA



DESSERTS SERVED WITH PICCINI PROSECCO EXTRA DRY
MALIBU PHIRNI WITH COCONUT COFFEE AIR BUBBLES
PISTACHIO FROSTY IN CHILLED WATERMELON SHELLS COATED WITH SUGAR CANDIES

PETIT FOUR

CHEF SPECIAL HOME MADE PASTRIES



KEBABS AND BIRYANI FEAST XTRAVAGANZA @ \$ 48++ - NON VEG



START YOUR FEAST JAL JEERA

APPETIZERS

MURGH MALAAI METHI TIKKA

SPRING BONELESS CHICKEN MARINATED WITH MATURE CHEEDAR CHEESE & HUNG YOUGHURT
FLAVOURED WITH FENUGREEK POWDER - ,GLAZED IN THE TANDOOR

ACHARI OLIVES MURGH TIKKA WRAPPED IN KHAMEERI NAAN

THIGH PIECE OF BONELESS CHICKEN RESERVED OVERNITE IN PICKLE AND OLIVES PUREE
.COOKED IN A CLAY OVEN. & WRAPPED IN A KHAMEERI NAAN

AMRISTSARI FISH GOUJONS

FRESH FILLET OF FISH, CUT IN A FINGER SIZE , MARINATED IN GINGER GARLIC PASTE
IN A GRAM FLOUR BATTER ,FRIED TILL LIGHT GOLDEN COLOUR

LAMB SEEKH KEBAB GLAZED IN ROGAN JUS

AUSTRALIAN BABY LAMB MINCED SKEWER , MARINATED IN CHEF SPECIAL HAND POUND SPICES
COOKED IN A TANDOOR OVEN & GLAZED WITH ROGAN JUS



MAIN COURSE

AWADHI MURGH DUM BIRYANI

FINE LONG GRAIN BASMATI RICE COOKED IN CHICKEN BRAISED MASALA
IN A COPPER HANDI LID SEALED ON WITH DOUGH .COOKED UNDER A LOW FLAME

OR

LAMB KOFTA BIRYANI

LAMB MINCED DUMPLING INFUSED IN SAFFRON HUED BASMATI RICE AND COOKED UNDER FLAKY PASTRY

TAVA MURGH KEEMA MASALA

STIR FRIED CHICKEN MINCED & COOKED IN ONION AND TOMATO GRAVY

RAJMA MASALA

BREAD BASKET



DESSERTS SAMPLER TROLLEY

TAKE YOUR PICK FROM A ROVING TROLLEY OF A MEDLEY OF DESSERTS HANDPICKED BY OUR IN HOUSE PASTRY CHEF





WEEKDAY POWER LUNCH MENU @ \$ 45++



CHOICE OF DRINK - ICED TEA, HOME MADE GINGER ALE OR LIME JUICE

APPETIZERS

SUNDRIED TOMATO AND ACHAARI MURGH TIKKA

TENDER BONELESS CHICKEN THIGH MARINATED IN SUNDRIED TOMATOES AND PICKLES, GRILLED TO PERFECTION

AMRITSARI MACCHHI IN CORIANDER MAYO

CAROM SEEDS FLAVOURED FISH. RESERVED OVERNIGHT IN CORRIANDER MAYO SAUCE AND SPICES, FRIED IN MUSTARD OIL

LAMB KOFTA KEBAB GLAZED WITH KASHMIRI ROGAN

MINCED PAN GRILLED BABY LAMB STUFFED WITH MATURE CHEDDAR CHEESE GLAZED WITH ROGAN JUS

CHEF SPECIAL SORBET



MAIN COURSE

BHUNA MURGH TIKKA MASALENDAR

TANDOOR GRILLED TIKKA OF CHICKEN, COOKED WITH TOMATOES AND BROWN ONIONS,

COASTAL FISH CURRY

FISH TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES, COOKED IN A TOMATO AND COCONUT GRAVY

REGIONAL DAL TADKA

COMBINATION OF FIVE LENTILS SERVED WITH THE CHOICEST OF TADKAS

STEAMED RICE

BREAD BASKET



SYMPHONY OF DESSERTS

CHILLED GUJAB JAMUN SHUFTA WITH CRUSHED ALMOND & PISTACHIO

CARROT & BOTTLE GOURD HALWA

ROOH AFRZA CRÈME BRULE





EXECUTIVE SET LUNCH NON VEGETARIAN @ \$ 70++



“MAKE YOUR DAY LIGHT AND HEALTHY ” BEETROOT CARROT & CORRIANDER JUICE

CHEF SPECIAL SOUP OF THE DAY

APPETIZERS

BHUNA KADA MASALE KA MURGH TIKKA

THIGH OF SPRING CHICKEN RESERVED OVERNIGHT IN CHEF SPECIAL HAND POUND SPICES AND YOGHURT - GRILLED IN A TANDOOR

SHAHI GILAWAT KE KEBAB

LUCKNAWI MEAT LOVERS MELT IN YOUR MOUTH DELICACY

SMOKED SALMON TIKKA

GRAINY MUSTARD AND DILL FLAVORED SALMON TIKKA

CHEF SPECIAL SORBET



MAIN COURSE

KADHAAI PRAWN

TIGER PRAWN STIR FRIED IN CORIANDER SEED AND BLACK CARDAMOM WITH TOMATO MASALA

MURGH MAKHANI

CHEF SPECIALITY BUTTER CHICKEN

SAAG PANEER

CUBES OF COTTAGE CHEESE SIMMERED IN RICH & CREAMY SPINACH AND FENUGREEK SAUCE

CHEF SPECIAL EXOCITIC VEGETABLE OF THE DAY

RAJMA MASALEDAR

KIDNEY BEANS SERVED WITH CHEF SPECIAL TADKA

BIRYANI PULAO

BREAD BASKET



SYMPHONY OF DESSERTS

ALPHONSO MANGO KULFI

PRALINE CHOCOLATE TORTE

VANILLA BEANS CREME BRULLE

