

# Punjab Grill's Christmas Special Menu @ \$ 110++



Turkey Lychee chaat with cranberry chutney

## Soup

Smoked Tandoori Duck Shorba



## Appetizers

Tandoori Turkey malai kebab on a bed of Truffle masala mashed Potato

Turkey goose liver patty stuffed with home made ajwiani cottage cheese masala  
Drizzled with Kashmiri Rogan jus

Chukundar Seekh Kebab ( Beet root seekh )



## Sorbet

Chef 's special sorbet



## Main Course

Turkey Tikka lababdaar

Baby spinach and enoki mushroom enhanced with burnt garlic

Dal Punjab grill

Turkey Biryani

Bread Basket



X - Mas pudding with Vanilla & Rum Raisin sauce  
Rose Petal Phirni apricot marmalade





# *Dish of the Month*

## *Mutton Raan*



Succulent slow-roasted leg of lamb, meticulously marinated in an aromatic blend of hand-ground spices, yogurt, and a touch of saffron. The lamb is gently braised until sumptuously tender, then finished over open flames for a subtle smokiness. This regal delicacy celebrates the vibrant traditions of Indian royal kitchens, promising an unforgettable gastronomic journey.