

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



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

CHAAT

Samosa Chaat

(Crispy mini samosas drizzled with of yogurt, green and tamarind chutneys)

SOUP

Lentil Soup

(A nourishing bowl of smooth, spiced lentil soup)

STARTERS

Tiger Prawn

(Succulent tiger prawns tossed in garlic butter and herbs))

Lamb Chop

(Chef special Indian style flavourful lamp chop, marinated overnight for melt-in-mouth tenderness)

Garlic Paprika Chicken

(Garlic-paprika marinated chicken roasted until golden and juicy)

SORBET

Chef Special Sorbet

MAIN COURSE

Amritsari Chicken

(Juicy chicken double marinated and slow-cooked in a rich, tangy, and smoky onion-tomato gravy)

Malabar Fish Curry

(Fish simmered in a tangy, coconut-based Malabar curry, roasted spices and curry leaves)

Crispy Spinach Sauteed Vegetable with Burnt Garlic

(Crunchy spinach and sauteed vegetables infused with the bold flavour of burnt garlic)

Dal Punjab Grill

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

Masala Rice

(Aromatic masala rice crafted with a perfect balance of spices)

Bread Basket

DESSERT

Punjab Grill Delectable Dessert Platter

**HAPPY
NEW YEAR**

1ST SEATING - 6:00 PM TO 8:30PM @ \$ 129++

2ND SEATING - 9:00PM ONWARDS @ \$149++

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 - VEG



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

CHAAT

Samosa Chaat

(Crispy mini samosas drizzled with of yogurt, green and tamarind chutneys)

SOUP

Lentil Soup

(A nourishing bowl of smooth, spiced lentil soup)

STARTERS

Punjab Grill Special Paneer Tikka

(Tender cottage cheese infused with aromatic spices and grilled for a perfect smoky bite)

Afghani Soya Chaap

(Creamy, mildly spiced Afghani soya chaap grilled to rich, velvety indulgence)

Corn Cheese Patty

(Crispy corn cheese patty bursting with creamy flavour)

SORBET

Chef Special Sorbet

MAIN COURSE

Fenugreek & Cottage Cheese Dumpling

(Delicate dumplings filled with aromatic fenugreek and soft cottage cheese, served with a special curry)

Crispy Spinach Sauteed Vegetable with Burnt Garlic

(Crunchy spinach and sauteed vegetables infused with the bold flavour of burnt garlic)

Dal Punjab Grill

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

Masala Rice

(Aromatic masala rice crafted with a perfect balance of spices)

Bread Basket

DESSERT

Punjab Grill Delectable Dessert Platter



1ST SEATING - 6:00 PM TO 8:30PM @ \$ 129++

2ND SEATING - 9:00PM ONWARDS @ \$149++

A memorable Journey meal served By Team Punjab Grill
Special menu Designed by Chef Gorang and Team