

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



CHEF SPECIAL AMUSE BOUCHE OF THE DAY

SOUP

Mushroom Cappucino Shorba

APPETIZER

Macchi de pakore with Desi Chutney

ENTRÉE 1

Murgh tikka Haldi Ghati with tomato butter glaze

ENTRÉE 2

Tandoor Grilled lamb chop with Glazed with Rogan jus glaze

SORBET

Chef Special Sorbet

MAIN COURSE

Handi Mutton

Chicken Korma

Dal Punjab Grill

Subz Pan Biryani served with Salana /burani raita

Choice of Breads

Butter Chicken Kulcha

Aloo Pyaz Kulcha

Tomato Garlic Cheese Naan

Paratha Red Chilli/Pudina/Ajwain

DESSERT

Punjab Grill Delectable Dessert Platter

**HAPPY
NEW YEAR**

1ST SEATING - 6:00 PM TO 8:30PM @ \$ 149++

2ND SEATING - 9:00PM ONWARDS @ \$169++

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

SOUP

Mushroom Cappucino Shorba

APPETIZER

Paneer Tikka Multani with Mint Chutney

ENTRÉE 1

Green Peas Patty smoked and served with Hoisin sauce

ENTRÉE 2

Bharwana Peshawari Khumb with beetroot chutney

SORBET

Chef Special Sorbet

MAIN COURSE

Stuffed Paneer Roll served with chef special gravy

Small Baby Potatoes tossed with cumin seeds and spring onion

Dal Punjab Grill

Subz Pan Biryani served with Salana /burani raita

Choice of Breads

Paneer Kulcha

Aloo Pyaz Kulcha

Tomato Garlic Cheese Naan

Paratha Red Chilli/Pudina/Ajwain

DESSERT

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