



PUNJAB GRILL

THE GREAT INDIAN

WEEKEND LUNCH TABLE

Available from 12 pm to 4 pm
Saturday & Sunday



FOOD PACKAGE - AED 399 FOR 2 GUESTS

Includes water, tea, and cola - Mocktails to be ordered à la carte, or Mocktail Package @ AED 50 for 3 hours

WELCOME COURSE

Makki di Chaat

Fried winter corn kernels with amchoor, green chilli, mustard oil, and fresh herbs

Pani Puri – Winter Edition

Crisp puris filled with spiced potato, served with beetroot & mint kanji

Vegetable Pakoda

Seasonal vegetables frittered in gram flour, served with chutneys

Amritsari Fish Bites

Gram-flour crusted fish with ajwain and carom seeds

TANDOOR & KEBAB TASTINGS

Jimikand Seekh Kebab

Earthy yam kebabs with warming winter spices

Achari Paneer Tikka

Cottage cheese marinated in traditional pickling spices, charred in the tandoor

Rajma Tikki, Kadhi Khichdi

Kidney bean tikki paired with khichdi, finished with desi ghee

Bhatti da Murgh

Masaledar chicken thigh slow roasted over sigdi for deep smokiness and char

Malai Chicken Tikka

Creamy chicken tikka with subtle spice & aromatics

Raunakeen Lamb Kebab

Succulent lamb kebab inspired by old Patiala kitchens

INDO-CHINESE APPETIZERS

Naga Chilli Chicken

Crispy chicken tossed in a bold Indo-Chinese sauce with fiery Naga chilli, garlic, and soy

Veg Manchurian

Crisp vegetable dumplings wok-tossed in a savoury soy, garlic, and ginger glaze

MAINS

(CHOOSE ANY TWO CURRIES FOR THE TABLE)

Sarson da Saag

Slow-cooked mustard greens, bathua & spinach finished with white butter

Pindi Chole

Overnight-simmered chickpeas masala with fried onion and anardana

Egg Lababdar

Soft-boiled eggs in comforting, velvety tomato and cashew gravy, finished with cream

Murgh Methi Malai

Charred chicken with fresh fenugreek and cream

Mutton Shalgam Curry

Slow-braised mutton cooked with whole spices



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DESSERT FINALE

Gajar Halwa Phyllo Roll, Pistacho Cream
Winter carrot pudding baked in phyllo pastry

Gud aur Til ki Kulfi, Thandai cream
Jaggery & sesame kulfi with roasted peanuts

ALCOHOL PACKAGE – AED 550 FOR 2 GUESTS

Beverage Menu (Alcohol Package) for 3 hours

Spirits & Wine

Beer

Heineken (Bottle)

Vodka

Absolut

Gin

Tanqueray

Whiskey

Johnnie Walker Black Label

Tequila

Jose Cuervo Silver

Wine

Red / White / Rosé (House Pour)

Sparkling Wine

TBD

COCKTAILS

Mango Passion Fruit

A vibrant tropical blend of vodka, ripe mango and tangy passion fruit, refreshing and fruit-forward.

Margarita

A timeless classic of tequila, triple sec, and fresh lime, perfectly balanced with a crisp citrus finish.

Old Fashioned

A refined mix of whiskey, bitters, and sugar, stirred slowly for a smooth, timeless serve.

Whiskey Sour

Bold whiskey balanced with fresh lemon and a touch of sweetness, silky and refreshing.

Cosmopolitan

Vodka, triple sec, cranberry, and lime come together in this elegant, citrus-led classic.

Gimlet

A crisp and refreshing blend of gin and fresh lime, clean, sharp, and perfectly balanced.