



PUNJAB GRILL

**THE
GREAT INDIAN
WEEKEND LUNCH TABLE**

Saturday & Sunday



HOUSE BEVERAGE PACKAGE - AED 450

PREMIUM PACKAGE - AED 600

FOOD PACKAGE - AED 350

(includes cola & lemonade)

BEVERAGE MENU

AED 450

BEER

Kingfisher
Corona
Singha

WHISKEY

Black Label

VODKA

Absolut Vodka

GIN

Bombay Sapphire

TEQUILA

Jose Cuervo Silver

RED WINE

Hardys Stamp
Shiraz Cabernet
Sauvignon

WHITE WINE

Hardys Stamp
Chardonnay
Semillon

MOCKTAIL

Mango Coconut Chill
Mango, Coconut , Lime

Watermelon Breeze

Watermelon, Basil, Lime Light Pink

Cucumber Basil Cooler

Cucumber, Basil, Lime, Soda

Heat Breaker

Watermelon, Mint, Chili Salt Rim

Passion Fruit Paradise

Passionfruit, Orange, Soda

AED 600

SPARKLING WINE

Prosecco Bottega

BEER

Kingfisher
Corona
Hoegaarden

WHISKEY

The Glenlivet 12 Years
Chivas Regal 12 Years

VODKA

Ketel One
Absolut Kurant

GIN

Tanqueray No.10
Jodhpur Spicy London Dry

TEQUILA

Jose Cuervo Silver
Jose Cuervo Gold

SPARKLING WINE

Prosecco Bottega

RED WINE

Dashwood Pinot Noir
Bottega Cabernet
Sauvignon

WHITE WINE

Dashwood Sauvignon Blanc
Bottega
Chardonnay

COCKTAILS

Lemon Basil Spritz

Gin/Vodka, Lemon, Basil, Soda. (Super Refreshing)

Lime & Elderflower Collins

Gin, Elderflower, Lime, Tonic Water

Mango Chill Margarita

Tequila, Mango, Lime, Chili Salt Rim

Pineapple Coconut Mojito

Rum, Pineapple, Coconut, Mint

Watermelon Basil Smash

Vodka, Watermelon, Basil, Lemon

Passionfruit Caipirinha

Cachaça, Passionfruit, Lime, Sugar



TABLE ACCOMPANIMENTS

Papads And Dips

Dahiwala Baingan Bharta, Red Pepper Chutney, Punjabi Chole Hummus With Crisps

CHAAT

Pani Puri

Crisp Semolina Shells Filled With Spiced Potatoes With Tangy Tamarind And Mint Water

Anaari Dahi Bhalla

Soft Lentil Dumplings Topped With Chilled Yogurt, Pomegranate And Sweet Chutneys

VEGETARIAN HOT APPETIZERS

Veg Manchurian

Crisp Vegetable Dumplings Tossed In A Fiery Garlic-Soy Indo-Chinese Glaze

Baked Aloo Gobi Samosa

Crisp Baked Pastry Stuffed With Spiced Potato And Cauliflower, Chilli Tamarind Chutney

Vegetable Seekh Kebab

Chargrilled Vegetables And Yam Skewer With Robust Spices

Achari Paneer Tikka

Tandoor-Charred Cottage Cheese Marinated In Traditional Pickling Spices

Rajma Tikki, Kadhi Khichdi

Kidney Bean Patties Paired With Comforting Kadhi Khichdi And Desi Ghee

NON-VEGETARIAN HOT APPETIZERS

Kagaz-e-mahi

Local Fish Fillet Marinated In Spiced Masala, Steam-baked "En Pappilote"

Chicken '65

Southern-style Crispy Chicken Bites Flavoured With Curry Leaves And Aromatic Spices

Punjabi Chicken Tikka

Tandoor-roasted Chicken Tikka Marinated With Roasted Spices And Hung Yogurt

Malai Chicken Tikka

Creamy Chicken Tikka Delicately Flavoured With Cardamom And Aromatic Spices

Raunakeen Lamb Kebab

Succulent Minced Lamb Kebabs Inspired By The Royal Kitchens Of Patiala

MAINS

(Choose Two Dishes For The Table)

Kofta Makhan Palak

Soft Cottage Cheese Koftas Served In A Dual Gravy Of Makhani And Palak Saag

Egg Lababdar

Soft-boiled Eggs In A Velvety Tomato And Cashew Sauce Finished With Cream

Dhaniya Mirchwala Kukkad

Charred Chicken Cooked With Coriander, Green Chillies And A Touch Of Cream.
Served With Assortment Of Butter Naan, Garlic Naan And Laccha Paratha

ACCOMPANIMENTS

Assortment of Butter Naan

Garlic Naan & Laccha Paratha

Yellow Dal Tadka

Shahi Phulkari Parada Pulao

DESSERT FINALE

(Choose One)

Gajar Halwa Phyllo Roll, Pistachio Cream

Classic Carrot Halwa Wrapped In Crisp Phyllo Pastry With Pistachio Cream

Malai Pista Kulfi

Traditional Slow-churned Kulfi Infused With Pistachios And Cardamom

