



PUNJAB GRILL



ONAM SADHYA

A Grand Sadhya Experience – Authentic Flavors with a Royal Twist

ഓണാശംസകൾ
AED 99*

*All inclusive of food from Onam menu

Available on pre-booking for lunch only - 12noon to 3pm
21st Aug to 26th Aug

STARTERS & CRISPIES

- ❖ **Pappadam** – Crisp, golden Kerala lentil wafer, light and airy
- ❖ **Nendran Chips** – Thin slices of ripe banana, fried to a delicate crunch
- ❖ **Sharkara Upperi** – Sweet jaggery-coated banana chips with a hint of spice
- ❖ **Onion Pakora** – Crisp onion fritters delicately spiced with fennel and ajwain
- ❖ **Salt & Pickles Trio** – Mango, Lemon, and Inji Curry (ginger-tamarind relish) to awaken the palate

COLD & TANGY SIDES

- ❖ **Beetroot Pachadi** – Vibrant beetroot in creamy yogurt, gently tempered with mustard and curry leaves
- ❖ **Pineapple Pulissery** – Sweet-sour pineapple in spiced coconut yogurt, a tropical burst of flavor.
- ❖ **Dahi Wada** – Soft lentil dumplings in chilled yogurt, topped with tempered spices and curry leaves

WARM CLASSICS

- ❖ **Avial** – A medley of vegetables in a coconut-cumin paste, scented with curry leaves
- ❖ **Cabbage Poriyal** – Finely shredded cabbage stir-fried with coconut, green chilies, and mustard seeds
- ❖ **Olan** – Ash gourd and red beans simmered in fragrant coconut milk
- ❖ **Cheera Thoran** – Red and green amaranth stir-fried with coconut
- ❖ **Kalan** – Yam and raw banana in a thick yogurt-coconut gravy, tempered with pepper
- ❖ **Erissery** – Pumpkin and cowpeas in a mild coconut paste, finished with toasted coconut



- ❖ **Raw Jackfruit Kootu Curry** – Black chickpeas and raw jackfruit chunks in a rich roasted coconut gravy, a Travancore festive favorite
- ❖ **Drumstick Ulli Theeyal** – Drumstick and shallots in a dark, tangy roasted coconut-tamarind sauce

MAIN ACCOMPANIMENTS

- ❖ **Choru** – Steamed Kerala red rice, hearty and nutty
- ❖ **Neyyi & Parippu** – Ghee with spiced moong dal, the essential first course of a Sadhya
- ❖ **Drumstick Ulli Theeyal** – Drumstick and shallots in a dark, tangy roasted coconut-tamarind sauce
- ❖ **Sambar** – Tamarind-lentil stew with vegetables, spiced with sambar masala
- ❖ **Rasam** – Peppery tamarind broth, light and invigorating
- ❖ **Moru Kachiyathu** – Buttermilk tempered with green chilies, ginger, and curry leaves
- ❖ **Poori** – Punjab Grill Festive addition

SWEET ENDINGS

- ❖ **Ada Pradhaman** – Rice flakes in jaggery and coconut milk, slow-cooked to perfection
- ❖ **Tender Coconut Elaneer Payasam** – Creamy payasam with tender coconut.
- ❖ **Pal Payasam Ice Cream** – Ice cream inspired by Kerala's classic rice pudding, slow-cooked milk flavor with a chilled twist
- ❖ **Jackfruit Elaneer Pudding** – Tropical jackfruit and tender coconut pannacotta



SHEETALAPAANEYAM

Mahabali's Blessing AED 25

A refreshing tropical South Indian mix – light, sweet and full of festive joy

Inspiration

This drink is inspired by the legendary King Mahabali, whose annual visit marks Onam. Pineapple, coconut & other ingredients represent Kerala's coastal bounty, while curry leaves brings freshness like the king's blessing to his people.



Chenda Chiller AED 25

A tangy, zesty cooler that celebrates the rhythm of Onam's traditional chenda drum beats

Inspiration

The chenda drum marks the excitement of Onam celebrations. This drink's bold fruity and ginger kick is just as lively as the festival's music.



Jaggery Banana Bliss AED 25

Thick, rich and indulgent like Kerala's festive desserts

Inspiration

Banana and jaggery are the soul of Onam sweets, this drink lets you sip the festival itself.



Onam Sadhya AED 25

Creamy yet refreshing, with a nutty cumin aroma

Inspiration

Our tribute to Onam's homely snacks, given a celebratory twist.

