PUNJAB GRILL

THE GREAT INDIAN

WEEKEND LUNCH TABLE

Saturday & Sunday

Available from 12 pm - 4 pm

ALCOHOLIC PACKAGE - AED 550

FOOD PACKAGE - AED 300

Includes still water

ADD ON - Unlimited Mocktails packages @ AED 50 for three hours

BEVERAGE MENU

BEER
Heineken (Bottle)

WHISKEY
Johnnie Walker Black Label

VODKA
Absolut

TEQUILA
Jose Cuervo Silver

GIN
Tanqueray

WINE
Red / White

SPARKLING WINE
Gran Ventino Brut

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

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



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 Nann

Garlic Naan & Laccha Paratha

Yellow Dal Tadka

Shahi Phulkari Parda 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

