

MOTHER'S DAY CHEF TASTING MENU VEG @ \$99++



Bartender Special Mocktail for all Mothers

Chef Special Amuse Bouche of the Day

CHAAT

Kamal Kakdi Ki Chaat

(Fried & thin crispy lotus stems marinated with spicy spices, served with yogurt and tangy chutney)

APPETIZERS

Multani Paneer Tikka

(Spiced soft chunks of cottage cheese cubes marinated with chef's special spices)

Veg Galouti Kebab

(Slow cooked vegetarian version of the famous galouti kebab with smoky flavour)



MAIN COURSE

Haryali Subz Kofta

(Fried mixed vegetables dumpling in light spinach gravy)

Exotic Sauted Vegetables

(Vegetables tempered with garlic and black pepper)

Dal Punjab Grill

(Delicacy of whole Urad Daal & Kidney Beans simmered overnight with traces of mustard oil, cooked with tomato puree, cream & Indian spices, finished with clarified Butter)

Zaffrani Berry Pulao

(Aromatic basmati rice, dum with berries and saffron)

Assorted Breads



DESSERT

Punjab grill Special Dessert Platter

MOTHER'S DAY CHEF TASTING MENU @ \$119++



Bartender Special Mocktail for all Mothers

Chef Special Amuse Bouche of the day

CHAAT

Kamal Kakdi ki Chaat

(Fried & thin crispy lotus stems marinated with spicy spices, served with yogurt and tangy chutney)

APPETIZERS

Mint Mayo Murgh Tikka

(Chicken leg boneless marinated with mint mayo and aromatic spices)

Char Grilled New Zealand Lamb Chop

(Roasted New Zealand lamp chop marinated with chef's special spices)



MAIN COURSE

Mutton Beliram

(Mouth-watering mutton, delicacy of Punjabi cuisine and a melange of whole and ground spices)

Murgh Lababdar

(Tender & Juicy boneless chicken marinated in a flavourful blend of spices and yogurt)

Dal Punjab Grill

(Delicacy of whole Urad Daal & Kidney Beans simmered overnight with traces of mustard oil, cooked with tomato puree, cream & Indian spices, finished with clarified Butter)

Zaffrani Berry Pulao

(Aromatic basmati rice, dum with berries and saffron)

Assorted Breads



DESSERT

Punjab grill Special Dessert Platter