



**MENU**





# THE PUNJAB CLUB SPECIAL

## **NINE TREASURE SOUP @ ₹ 229 / @ ₹ 259**

A moderately spiced thin soup with 9 type of vegetables and fresh coriander

## **MAKHMALI PANEER TIKKA @ 445**

Paneer Cubes marinated In white paste threaded onto Skewers And Grilled To Perfection. minced soft corn, fresh vegetables and some cottage cheese mixed with chefs style spices and herbs.

## **PUNJAB CLUB SPECIAL MURGH @ 565**

Recommended By Chef.....

## **STUFFED TANGRI @ 535**

A delicacy of succulent chicken pieces marinated with bold spices cooked to perfection with a beautiful char in the traditional clay oven.

## **CORN KEBAB @ 449**

Minced soft corn, fresh vegetables and some cottage cheese mixed with chefs style spices and herbs.

## **CHICKEN BANJARA KEBAB @ 485**

Banjara kebab is a spicy chicken kebab. Boneless chicken pieces marinated in a yogurt based marination with herbs and spices. These are grilled and charred in open fire till perfection.

## **PUNJABI MUTTON CHAAP @ 545**

Tender mutton pieces marinated with bold mix smokey spices, grilled to perfection in tandoor.





# THE PUNJAB CLUB SPECIAL

## KUNG PAO PANEER @ 385

kung pao paneer is a spicy Chinese stir-fried dish made with paneer cubes, peanuts, veggies traditionally solely Welsh onion, and chilli peppers.

## CHICKEN SPRING ROLL @ 535

Chicken spring rolls are full of chicken and crunchy vegetables, shallow fried to crisp perfection

## VEG & CHICKEN MOMOS @ 385 / @ 485

Hot garlic sauce, Munis, Peanut butter sauce.

## DIM SUM @ 485 / @ 585

Hot Garlic Sauce, Munis, Peanut Butter Sauce

## CHICKEN TIKKA SHEHNAAZ @ 679

Recommend By Chef's.....Succulent Pieces Of Boneless Chicken, Marinated In Ginger, Garlic and veges

## THE PUNJAB CLUB SPL. VEG BIRYANI @ 499

A handpicked selection of garden fresh vegetables, layered with aromatic saffron rice, delicately flavoured with herbs and blended spices.

## KESARI PHIRNI @ 179

Rice flour cooked with saffron and milk served chilled.





# SOUPS

## **NINE TREASURE SOUP @ ₹ 229 / @ ₹ 259**

A moderately spiced thin soup with 9 type of vegetables and fresh coriander

## **CREAM OF TOMATO @ 229**

A nourishing delight made with fresh plum tomatoes and fresh basil leaves, finished with fresh cream. Served along with croutons.

## **HOT & SOUR @ 229**

A thick, peppery soup with shredded vegetables.

## **MANCHOW @ 229**

A veggie packed soup with an amazingly balanced flavour.

## **TALUMEIN @ 229**

A veggie packed soup with an amazingly balanced flavour.

## **CREAM OF CHICKEN SOUP @ 259**

Cream of chicken soup has chicken cooked in broth with vegetables and finished with cream.

## **HOT & SOUR CHICKEN SOUP @ 259**

A thick peppery, spicy soup with shredded chicken.

## **CHICKEN MANCHOW SOUP @ 259**

Thick soup with flavours of green chilli, topped with noodles and chicken.

## **LEMON CORIANDER @ ₹ 229 / @ ₹ 259**

Soup having a strong flavour of Lemon & Coriander





# TANDOORI STARTERS

## VEGETARIAN

### PANEER TIKKA SHASHLIK @ 459

Cubes of fresh cottage cheese marinated with spices, fresh mint, spinach and yoghurt skewered over tandoor.

### ZAFRANI PANEER TIKKA @ 449

Marinated fresh cubes of paneer with mixtures of kaju paste and hung curd. Served with mint sauce.

### MAKHMALI PANEER TIKKA @ 449

Paneer Cubes marinated In white paste threaded onto Skewers And Grilled To Perfection.

### DAHI KE SHOLAY @ 449

Prepared with our special rolled bread and curd stuffing and cooked until completely crisp.  
A Perfect way to start your Meal.

### TANDOORI STUFFED MUSHROOM @ 449

Stuffed mushroom marinate with yogurt and spices made with cream cheese, onion, peppers, mint chutney and then coated in a and baked to perfection in the oven.

### VEG SEEKH KEBAB @ 449

A speciality kebab made from choicest vegetables, grilled in clay oven.

### MALAI CHAAP TIKKA @ 449

Mouth melting chunks of soya chaap cooked in tandoor, marinated with cashewnut paste, cream, cheese and fresh secret spices.





# TANDOORI STARTERS

## VEGETARIAN

### **PUNJABI CHAAP TIKKA @ 449**

Authentic Punjabi style soya chaap mixed with in house blend of ground spices giving a chatpata flavours, cooked in Tandoor with butter giving you a mouth watering flavours.

### **HARA BHARA KEBAB @ 449**

Hara Bhara Kebab are a popular and delicious appetizer made with spinach, potatoes, peas, spices and herbs.

### **CORN KEBAB @ 449**

minced soft corn, fresh vegetables and some cottage cheese mixed with chefs style spices and herbs.

### **VEG TANDOORI PLATTER @ 855**

Paneer Tikka, Malai Chaap, Dahi ke Sholay, Veg Seekh Kebab and Hara Bhara Kebab





# TANDOORI STARTERS

## NON - VEGETARIAN

### PUNJAB CLUB SPECIAL MURGH @565

Recommended By Chef.....

### BHATTI DA MURGH @ 535

Marinated, grilled, succulent chicken pieces lathered with spices and lemon juice.

### PUNJABI MURGH TIKKA @ 535

Succulent Pieces Of Boneless Chicken Marinated In Ginger, Garlic And Aromatic Spices, Roasted In Tandoor.

### MURGH MALAI TIKKA @ 535

Tender, Melt In The Mouth Kebab Made From Boneless Chicken Pieces Flavoured With Herbs, Charcoal Grilled.

### MURGH TANDOORI @ 535

A Dish of roasted chicken marinated in yogurt and generously spiced, giving the meat its trademark red colour. It is named after the cylindrical clay oven in which it is cooked, a tandoor.

### MURGH AFGHANI @ 535

Tender whole chicken, marinated in cream, curd, spices and barbequed in clay oven.

### STUFFED TANGRI @ 535

A delicacy of succulent chicken pieces marinated with bold spices cooked to perfection with a beautiful char in the traditional clay oven.

### CHICKEN BANJARA KEBAB @ 485

Banjara kebab is a spicy chicken kebab.

Boneless chicken pieces marinated in a yogurt based marination with herbs and spices.

These are grilled and charred in open fire till perfection.





# TANDOORI STARTERS

## NON - VEGETARIAN

### CHICKEN KALMI KEBAB @ 485

Kalmi kabab is a rich and aromatic recipe from mughal cuisine with roasted spices, nuts and yogurt with a stuffing including cheese and cashew nuts.

### LAHORI KEBAB TIKKA @ 485

A delicacy of succulent chicken pieces marinated with a fiery blend of spices, vibrant streets of Lahore tantalizing explosion of flavours.

### CHICKEN SEEKH KEBAB @ 485

Succulent Kebabs made from tender meat, masalas and seasoning, put on a skewer and grilled golden.

### GOLDEN CHANDI KEBAB @ 485

Chicken thigh smothered with saffron, cheese and cream marination and golden spices in tandoor. Topped with silver leaves.

### TANDOORI PRAWN'S @ 715

Juicy grilled shrimps skewers loaded with the bold Indian flavours

### TANDOORI FISH TIKKA @ 715

fish cubes marinated with Indian spices served with mint sauce

### MUTTON SEEKH KEBAB @ 545

Mutton Minced and Marinated in perfect blend of spices and cooked in Tandoor.

### PUNJABI MUTTON CHAAP @ 545

Tender mutton pieces marinated with bold mix smokey spices, grilled to perfection in tandoor.

### NON VEG TANDOORI PLATTER @ 1135

MURGH Tikka, MURGH Malai Tikka, MURGH Tandoori, Mutton Seekh Kabab and Chicken Seekh Kabab







## **CHINESE VEGETARIAN**

### **CHILLI POTATO @385**

Fried potatoes tossed in a spicy, sour and slightly sweet, chilli sauce.

### **HONEY CHILLI POTATO @ 385**

Fries Sautéed with vegetables and topped with a bit of honey and chilly.

### **KUNG PAO PANEER @ 385**

kung pao paneer is a spicy Chinese stir-fried dish made with paneer cubes, peanuts, veggies traditionally solely Welsh onion, and chilli peppers.

### **KUNG PAO MUSHROOM @ 395**

kung pao mushroom is a spicy Chinese stir-fried dish made with mushrooms , ginger, garlic, peanuts, veggies traditionally solely Welsh onion, and chilli peppers.

### **PANEER 65@ 395**

Crispy paneer marinated with corn flour, spices and sauces

### **SPRING ROLL @ 385**

Thin crunchy wraps stuffed with seasonal vegetables.

### **VEG MANCHURIAN @ 385**

This dish is made of deep fried mixed vegetable dumplings tossed in Gravy.

### **CORN SALT 'N' PEPPER @ 375**

Crispy fried American corn tossed in onion, garlic and tri colour bell pepper.

### **CRISPY VEG SALT & PEPPER @ 375**

Mixed Vegetables fried to a crisp and tossed in a delicious indo-chinese sauces.



## CHINESE VEGETARIAN

### **CHILLI PANEER @ 395**

Pieces of Triangle cut paneer coated with corn flour, deep fried and tossed in onion and capsicum.

### **CHILLI MUSHROOM @ 395**

Chunks of Mushroom cooked in a sweet and spicy sauce with Bell Peppers, Garlic, Chilli & Soy Sauce

### **VEG HOT GARLIC SAUCE @ 385**

Indo Chinese or Asian inspired spicy, sour and delicious gravy is made with loads of garlic, selected sauces.

### **VEG CHINESE PLATTER @ 765**

Chilli Paneer, Veg Spring Roll, Veg Manchurian, Hakka Noodles / Veg Fried Rice



## CHINESE NON-VEGETARIAN

### **KUNG PAO CHICKEN @ 535**

Chinese-style stir-fried chicken cubes with dried chili peppers.

### **CHICKEN 65 @ 535**

Crispy chicken marinated with corn flour, spices and sauces

### **CHICKEN SPRING ROLL @ 535**

Delectable rolls are made up of flour, stir fried chicken and a different vegetables.



# CHINESE NON-VEGETARIAN

## **CHILLI CHICKEN DRY @ 525**

All time favorite chicken tossed with soya garlic and chilli sauce

## **DRUMS OF HEAVEN @ 545**

Pieces of deep fried chicken wings tossed in onion, ginger and garlic with different sauces.

## **CHICKEN MANCHURIAN @ 535**

Chicken deep fried and sauteed with finely chopped vegetables, cooked in a Chinese sauce & spices.

## **CHICKEN SALT 'N' PEPPER @ 535**

Crispy fried American corn tossed in onion, garlic and tri colour bell pepper.

## **CHICKEN BLACK BEAN @ 535**

Stir fried diced chicken, tossed in black bean sauce.

## **RED THAI CURRY CHICKEN @ 535**

chicken, red chili peppers, garlic, shallots, galangal, shrimp paste, makrut lime leaves, coriander root, coriander seeds, peppercorns and lemongrass

## **CHILLI GARLIC FISH @ 735**

A deep fried fish smothered with a an irresistible, sticky red sauce made with palm sugar, fish sauce, tamarind, chilli and holy basil

## **CHILLI PRAWN'S @ 795**

spicy chilli garlic prawns recipe is made with Prawns, Tomato Sauce and Soy Sauce





# CHINESE NON-VEGETARIAN

## **KURKURE PRAWN'S @ 795**

Crispy Prawn is shallow fried with the spices

## **NON VEG CHINESE PLATTER @ 945**

Chilli Chicken, Chicken Spring Roll, Chicken Manchurian, Chicken Noodles / Chicken Fried Rice



## **MOMOS**

(TANDOOR | STEAMED | KURKURE | WOK TOSS)

## **VEG MOMOS @ 385**

Dip - Hot garlic sauce, Munis, Peanut butter sauce.

## **CHICKEN MOMOS @ 485**

Dip - Hot garlic sauce, Munis, Peanut butter sauce.



## **DIM SUM**

## **DIM SUM VEG @ 485**

Dip---(Spring Onion Sauce, Butter Garlic Sauce)

## **DIM SUM NON-VEG @ 585**

Dip---(Spring Onion Sauce, Butter Garlic Sauce)



# RICE AND NOODLES

## **HAKKA NOODLES @375**

Chinese style noodle dish where cooked noodles are tossed with vegetables and various sauces.

## **CHILLI GARLIC NOODLES @ 375 / 425**

Spicy Chinese style noodle dish where cooked noodles are tossed with vegetables and flavour of garlic

## **SINGAPURI NOODLE @ 395**

Singapore Noodles are made with thin rice noodles, Chilli and sauces

## **CHICKEN NOODLES @ 425**

Noodles tossed with chicken with sauces and spices

## **RAMEN NOODLE @ 495**

Noodles are made with organic high quality flour, garlic and sauces

## **VEG FRIED RICE @ 395**

Fresh veggies tossed in a pan with steamed rice and flavourful spices, perfect to satisfy your hunger.

## **GOLDEN CORN FRIED RICE @ 425**

Rice flour cooked with saffron and milk served chilled.





## RICE AND NOODLES

### **EGG FRIED RICE @ 425**

Rice cooked with veggies and egg

### **CHICKEN FRIED RICE @ 445**

Rice cooked with veggies, chicken and egg

### **CHICKEN SCHEZWAN FRIED RICE @ 445**

Wok-tossed rice mixed with juicy tender chicken in spicy Schezwan sauce with fresh vegetables like green beans, carrots and capsicum.



## PIZZA'S SPECIAL

### **CLASSIC MARGARITA PIZZA @ 395**

Mozzarella Cheese, Italian Sauce Basil Flavoured

### **PANEER TIKKA PIZZA @ 395**

Onion, Cheese, Capsicum, Mint

### **SEVEN HEAVEN PIZZA @ 395**

Mexican Style Veg. Pizza Sauce, Mozzarella, Broccoli, Bell peppers, Capsicum & Corn

### **PERI- PERI CHICKEN PIZZA @ 425**

With Indian Tomato Pizza Sauce, Shredded Mozzarella Peri Peri Chicken & Mixed Bell peppers and Onion

### **CHICKEN TIKKA PIZZA @ 425**

With Indian Tomato Sauce, Shredded Mozzarella, Tandoori Chicken, Onion Garlic & Fresh Coriander- Mint Mayo



## CONTINENTAL

### **PENNE ARRABIATA PASTA @ 355 385**

A delicious dish of Red Sauce Pasta made in rich and tangy arrabiata sauce.

### **ALFREDO PENNE PASTA @ 375 425**

Pasta tossed in cream cheese Sauce..

## TANDOORI PASTA

### **PENNE MURGH TIKKA ARRABIATA PASTA @ 425**

A delicious dish of Red Sauce Pasta made in rich and tangy arrabiata sauce with pieces of roasted Chicken Tikka.

### **PENNE MURGH MALAI TIKKA ALFREDO PASTA @ 435**

White sauce pasta, a delicious dish made of pasta, butter, milk, cheese & herbs with pieces of roasted Chicken Malai Tikka.



## MUNCHIES

### **CLASSIC FRIES @ 265**

French Fries are arguably the perfect snack or side dish when you are craving something crisp, salty, savory and satisfying

### **PERI PERI FRIES @ 285**

Thick crispy fries, coated in the most amazing spicy, sweet, yet salty seasoning.

### **CHEESY FRIES @ 295**

A big pile of crispy french fries smothered in melty cheese and mayo

### **LOADED NACHOS FRIES @ 345**

It's loaded with delicious mayo and crispy crunchy fries- as well as delicious crispy nachos

### **CHICKEN FRIES @ 345**

Crispy Chicken Fries are a fun take on classic chicken tenders. Crunchy, moist, and flavourful,

### **CHICKEN POPCORN @ 345**

Chicken Popcorn are bite-sized tender and crisp chunks of chicken that have been seasoned, breaded and deep fried to perfection until golden.



# VEG MAIN COURSE

## **DAL TADKA @ 395**

Yellow Arhar Dal With An Extra Punch Of Flavours

## **DAL MAKHANI @ 475**

Our Chef's Specialty. A Black Lentil Delicacy Gently Cooked With Exotic Spices Simmered Overnight On The Tandoor, Finished With Butter And Cream.

## **DAL HANDI @ 475**

Black lentils tempered with our special tadka of royal cumin, garlic & tomato. Finished With Butter And Cream.

## **MIX VEG @ 475**

Fresh Vegetables Cooked In A Richly Spiced & Invigorating Masala, Crowned With Ginger Juliennes.

## **DEEWANI HANDI @ 475**

Veggies cooked to perfection in a Spinach Based Rich Gravy.

## **CORN CAPSICUM TAWA @ 435**

A Unique, Colourful Combination Of sauteed Yellow Corn And Green Capsicum.

## **VEG KOHLAPURI @ 415**

Assorted vegetables cooked with chopped masala, whole fried red chili and pinch of coco flavours.  
Served with mint chutney and vinegar onion salad.

## **ALOO GOBHI ADRAKI @ 435**

Aloo Gobi is a delicious dry vegetable made using cauliflower and potatoes along with some simple spices and lots of fresh ginger (adrak)!!







# VEG MAIN COURSE

## SHAHI PANEER @ 495

Slices Of Fresh Cottage Cheese Simmered In A Rich Tomato & Cashew Gravy Laced With Butter And Cream.

## KADHAI PANEER @ 495

Cottage cheese tossed with herbs and homemade spices.

## PALAK PANEER @ 495

An All Time Favourite. Cubes Of Fresh Cottage Cheese, Simmered In A Smooth Spinach Gravy, Finished With Cream.

## PANEER BUTTER MASALA @ 495

Emulsified tomatoes, onions, ground cashews, clarified butter and cream curry with paneer cubes and a variety of spices.

## PANEER LABABDAR @ 495

Cubes Of Fresh Cottage Cheese Cooked In Rich Onion Tomato Gravy.

## PANEER LEHSUNI @ 495

Cubes of paneer cooked with garlic onion gravy to impart the unique flavour and taste.

## PANEER DHANIYA ADRAKI @ 495

Slices Of Cottage Cheese Cooked In Tomato Gravy Flavoured With Coriander & Ginger

## PANEER TIKKA MASALA @ 495

Cottage Cheese Cubes Marinated In Spices & Yoghurt Grilled, Then Cooked In A Thick Gravy





# VEG MAIN COURSE

## **CHAAP BUTTER MASALA @ 485**

Soya chunks cooked in the classic butter masala gravy.

## **HANDI CHAAP @ 485**

Chargrilled soya chunks, marinated in tandoori spices, cooked in a tomato-onion gravy with bell peppers

## **RARA CHAAP @ 485**

A different of chaap dish prepared in the style Rara Chicken

## **MALAI KOFTA @ 535**

Fried cottage cheese dumplings, cooked in rich, creamy cashew gravy.

This dish has slight sweet overtones.

## **METHI MALAI KOFTA @ 555**

Soft paneer kofta with nuts stuffing cooked in fragrant n rich cashew and yoghurt gravy.





## MAIN COURSE SPECIAL

### **KASHMIRI DUM ALOO @ 535**

A rare recipe from the kitchen of The Punjab Club, baby potatoes cooked in rich saunf and saffron flavoured gravy with masalas.

### **NAVRATAN KORMA @ 535**

A rich and creamy dish. Vegetables sauteed in a super creamy gravy made of rich cashew nut paste.

### **PANEER METHI MALAI @ 535**

Rich and creamy cottage cheese gravy prepared with fenugreek leaves, milk and cream.

### **PANEER CAPSICUM BHUJIYA @ 535**

Fresh mince cottage cheese marinated with spices, onion and tomato

### **MATAR MUSHROOM @ 495**

A Vegetarian's Delight of Mushrooms With Peas

### **MUSHROOM DO PYAZA @ 495**

A Delicious Vegetable dish made with onion and mushrooms.

### **MUSHROOM MASALA @ 495**

Fresh hand picked mushroom tossed with homemade spices.





## **NON-VEG MAIN COURSE**

### **BUTTER CHICKEN @ 679**

A Universal Favourite, Tender, Roasted Chicken Pieces Simmered In A Satin Smooth Tomato & Creamy Gravy.

### **BUTTER CHICKEN BONELESS @ 699**

A Universal Favourite, Tender, Roasted Boneless Chicken Pieces Simmered In A Satin Smooth Tomato & Creamy Gravy.

### **TAWA CHICKEN @ 679**

Tender pieces of Chicken roasted and coated with full-of-spices onion- tomato masala, all done on one pan to add that Street style flavour.

### **RARA CHICKEN @ 679**

Chicken cooked in a dry keema gravy with Indian spices, onions, tomatoes, and yogurt

### **CHICKEN LABABDAR @ 679**

Roasted chicken slowly cooked in thick & creamy gravy which is then mixed with spices.

### **CHICKEN TIKKA MASALA @ 679**

Spiced, Boneless Chicken Pieces With Thick Onion Tomato Masala.

### **CHICKEN SAAGWALA @ 679**

Soft & Tender Chicken Portions Cooked In A Smooth Spinach Gravy

### **CHICKEN PATIALA @ 679**

Tender chicken cooked with onion & tomato masala





## **NON-VEG MAIN COURSE**

### **CHICKEN KALI MIRCH @ 679**

Chicken cooked in white gravy of cashews and topped with spices and some kali-mirch (Creamy, Mild-Spicy)

### **CHICKEN KORMA @ 679**

Authentic, exquisite Chicken Korma is a rich and spicy brown curry made by marinating the chicken in yogurt and then cooked in its own juices along with caramelise onion and cashew paste in the tradition of true Mughlai Taste.

### **CHICKEN TIKKA SHEHNAAZ @ 679**

Recommend By Chef's Succulent Pieces Of Boneless Chicken Marinated In Ginger, Garlic And veges

### **FISH CURRY @ 699**

fish marinated in flavourful and aromatic spices, cooked in coconut and tangy tamarind gravy





## **NON-VEG MAIN COURSE**

### **MUTTON ROGAN JOSH @ 759**

A Gourmet Delight, Spiced Mutton Curry Cooked With Aromatic Herbs.

### **MUTTON BHUNA @ 759**

Mind boggling roasted mutton in a thick medley of whole Indian spices.

### **MUTTON KEEMA @ 759**

A juicy blend of minced meat (mutton) prepared in a rich gravy tempered by tomatoes and brought to life by blended spices.

### **MUTTON KORMA @ 759**

Mutton stirred in with curd and a melange of spices along with garlic-ginger cloves cardamom and cinnamon sticks.

### **KEEMA KALEJI @ 759**

A rustic dish of coarse "mutton mince - keema" and diced fresh "liver - kaleji" cooked gently in a robust onion gravy.

### **MEAT SAAGWALA @ 759**

Mutton cooked with spinach & spices..





# BREADS

## PLAIN TANDOORI ROTI @ 79

Indian Flatbread made with pure wheat flour.

## BUTTER TANDOORI ROTI @ 89

Buttery Indian Flatbread made with pure wheat flour.

## PLAIN NAAN @ 129

A leavened flatbread cooked in a tandoor

## BUTTER NAAN @ 139

A buttery leavened flatbread cooked in a tandoor

## GARLIC NAAN @ 149

Indian leavened flatbread made with wheat flours and spiced with garlic.

## CHOODI NAAN @ 149

A double layered Indian leavened flatbread made with wheat flours.

## KANDHARI NAAN @ 169

The authentic Kandhari Naan is handmade from a unique blend of premium ingredients and is cooked to perfection.

## KASHMIRI NAAN @ 179

Our Kashmir special buttery leaved flat bread with cocktail fruits cooked n tandoor

## STUFFED NAAN (VEG/PANEER) @ 169

Indian Naan stuffed with vegetables

## LACHHA PARATHA @ 129

Crispy flaky layered whole wheat flatbread made with a simple unleavened dough consisting of whole wheat flour.

## PUDINA PARATHA @ 129

Crispy flaky layered whole wheat flatbread with flavour of pudina





## BREADS

### **MIRCHI PARATHA (RED/GREEN) @ 139**

Crispy flaky layered whole wheat flatbread top with spices

### **MISSI ROTI @ 129**

Missi Roti are savory and nutty flavoured flatbreads made with a mix of whole wheat flour, gram flour and spices



## RICE & SPECIAL BIRYANI

### **STEAMED RICE @ 269**

Steamed Basmati Rice

### **JEERA RICE @ 289**

Basmati rice tempered with cumin seeds.

### **PEAS PULAV @ 299**

Steam Rice Tossed With Butter & Green Peas.

### **THE PUNJAB CLUB SPL. VEG BIRYANI @ 499**

A handpicked selection of garden fresh vegetables, layered with aromatic saffron rice, delicately flavoured with herbs and blended spices.

### **CHEF'S SPECIAL CHICKEN BIRYANI @ 599**

Chicken Biryani with tastefully marinated and succulent pieces of chicken cooked in a rich mix of long grain rice, delicately flavoured with authentic herbs, spices and saffron.

### **MUTTON BIRYANI @ 699**

Tenderly cooked pieces of mutton mixed with fragrant rice and tangy herbs to give you an absolutely spicy delight.





## COMBOS

**DAL MAKHANI (2 ROTI / BUTTER NAAN + RICE) @ 449**

**PANEER MAKHANI | PANEER BUTTER MASALA  
(2 ROTI / BUTTER NAAN + RICE) @ 499**

**CHICKEN CURRY -2 PCS  
(2 ROTI / BUTTER NAAN + RICE) @ 599**

**VEG MANCHURIAN (FRIED RICE | NOODLE) @ 399**

**CHILLI PANEER (FRIED RICE | NOODLE) @ 499**

**CHILLI CHICKEN (FRIED RICE | NOODLE) @ 599**

## ACCOMPANIMENTS

**FRIED PAPAD @ 159**

**ROASTED PAPAD @ 159**

**MASALA PAPAD @ 211**

**BOONDI RAITA @ 259**

Seasoned whipped yoghurt with fried chickpea batter pearls

**MIX RAITA @ 269**

Whisked yoghurt mix with roasted cumin and onion, tomato, cucumber.

**PINEAPPLE RAITA @ 269**

Smooth sweet curd topped with pineapple.





## DESSERTS

**KESARI PHIRNI @ 179**

**GULAB JAMUN @ 149**

**GULAB JAMUN WITH ICE CREAM @ 229**

**KHEER @ 149**

**BROWNIE WITH ICE CREAM @ 249**

**ICE CREAMS @ 179**  
(VANILLA/ CHOCOLATE/ BUTTER SCOTCH /STRAWBERRY)





# **BEVERAGES**

**MINERAL WATER @ MRP**

**AERATED DRINKS @ 129**  
Coke / Diet Coke/ Thumps-up/ Sprite / Fanta

**TEA @ 135**

**COFFEE @ 175**

**JUICE @ 150**

**RED BULL @ 225**

**GINGER ALE @ 199**

**TONIC WATER @ 199**





## CLASSIC MOCKTAILS

### **VIRGIN MOJITO @ 329**

Brimming with fresh mint, fresh lime juice, simple syrup, club soda, and plenty of ice.

### **ICE TEA @ 329**

Choose between Lemon / Peach / Watermelon / Blueberry

### **BLUE LAGOON @ 329**

It has a refreshing citrusy flavour and a gorgeous blue hue that will make you want to dive right in.

### **MASALA LEMONADE @ 329**

A spicy and flavourful twist of ginger, cumin, pepper, and mint leaves with added black salt.

### **GUAVA MINT @ 329**

A cool mocktail made with soda along with lemon and guava juice.

### **KALA KHATTA @ 329**

A Kala Khatta flavoured Mocktail

### **FRUIT PUNCH @ 329**

A refreshing drink filled with a mix of juices

### **VIRGIN SANGRIA @ 329**

A fruity, refreshing drink everyone can enjoy, including kids.

### **KIWI COOLER @ 329**

A refreshing beverage prepared with kiwi, lemon juice, sugar syrup, mint leaves and soda.

### **VIRGIN PINA COLADA @ 329**

Made with a brilliant combo of Pineapple Juice and Coconut Milk, the Virgin Pina Colada is a refreshing drink with a tangy flavour balanced well by the soothing nature of coconut milk





# SIGNATURE MOCKTAILS

## **THE BASIL MALT @ 349**

orange juice, malt syrup, basil leaves and elderflower syrup

## **SPICY WATERMELON @ 349**

fresh watermelon, tabasco, mix juice top-up with soda

## **PINK SHADOW @ 349**

cranberry juice, strawberry crush, lime juice ,simple syrup chopped orange chunks

## **SPICY ORANGE CHUNKY @ 349**

Orange Juice, lime juice, simple syrup, Tabasco top up

## **FRUIT BEER @ 349**

mix juice, malt syrup, chopped fruit, lime juice top-up with soda

## **THE PUNJAB CLUB SPL. @ 349**

pineapple juice, peach syrup, lime juice, chopped fruit top-up with soda

## **TWIST OF THE DAY @ 349**

cranberry juice,mixberry crush, lime juice ,strawberry syrup, green chilly top-up cream and soda

## **ROYAL OF PUNJAB CLUB @ 349**

orange juice, passion fruit syrup, cranberry juice, lime juice chopped fruit top-up with soda

## **THE MIX BERRY @ 349**

mixberry,curd,mix juice, chopped fruit

## **VIRGIN MARGARITA @ 349**

lime juice, ripple sec and flavoured peach, passion, kiwi, watermelon, lime juice, cucumber





## SIGNATURE MOCKTAILS

### **CURRENT AFFAIR @ 349**

blackcurrant crush, lime juice, cranberry juice, topup with soda

### **VIRGIN MARRY @ 349**

tomato juice, lime juice, black paper, tabasco, rimming of salt.



## SHAKES

### **CLASSIC SHAKES @ 349**

( OREO, CHOCOLATE, BUTTERSCOTCH, VENILA, STRAWBERRY, COFFEE )

### **COLD COFFEE @ 349**

### **HAZALNUT @ 349**

### **CARMAL @ 349**

### **PEANUT BUTTER @ 349**

### **KITKAT @ 349**

### **AVACADO @ 349**

### **FERRERO ROCHER @ 349**



# THANK YOU !