



# PUNJAB GRILL

GOURMET FINE DINING

## *Tasting menu* *(Non-Vegetarian)*

### **DUCK CRANBERRY CHAAT**

Duck breast Confit, sun dried Californian cranberries,  
marinated orange segments

### **PRAWNS CHIMICHURRI**

Tiger prawns marinated with fresh green herbs and spic,  
cherry Chiang mai wild berries chutney

### **PERI- PERI CHICKEN**

Chicken thigh chops roasted in charcoal tandoor marinated in  
smoked bell pepper, shallots and vinegar, smoked tomato  
and red pepper relish

### **PASSION FRUIT CINNAMON SORBET**

### **LAMB PEPPER ROAST**

New Zealand lamb racks, tellichery black pepper corn masala,  
onion utthappam

### **TEA- BISCUIT CHEESE CAKE**

Parle- G biscuit crumbs, green cardamom basundi,  
salted caramel sauce

**THB 1,999**

(All Prices Are Subject To 10% Service Charge And 7% VAT.)



# PUNJAB GRILL

GOURMET FINE DINING

## *Tasting menu* *(Vegetarian)*

### **PEAR CRANBERRY CHAAT**

Pear Confit, sun dried Californian cranberries,  
marinated orange segments

### **PORTOBELLO CHIMICHURRI**

Portobello mushrooms marinated with fresh green herbs  
and spic, cherry Chiang mai wild berries chutney

### **PERI- PERI CORN**

Local baby-corn roasted in charcoal tandoor marinated in smoked  
bell pepper, shallots and vinegar, smoked tomato  
and red pepper relish

### **PASSION FRUIT CINNAMON SORBET**

### **PANEER PEPPER ROAST**

Marinated paneer, tellichery black pepper corn masala,  
onion utthappam

### **TEA- BISCUIT CHEESE CAKE**

Parle- G biscuit crumbs, green cardamom basundi,  
salted caramel sauce

**THB 1,499**

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