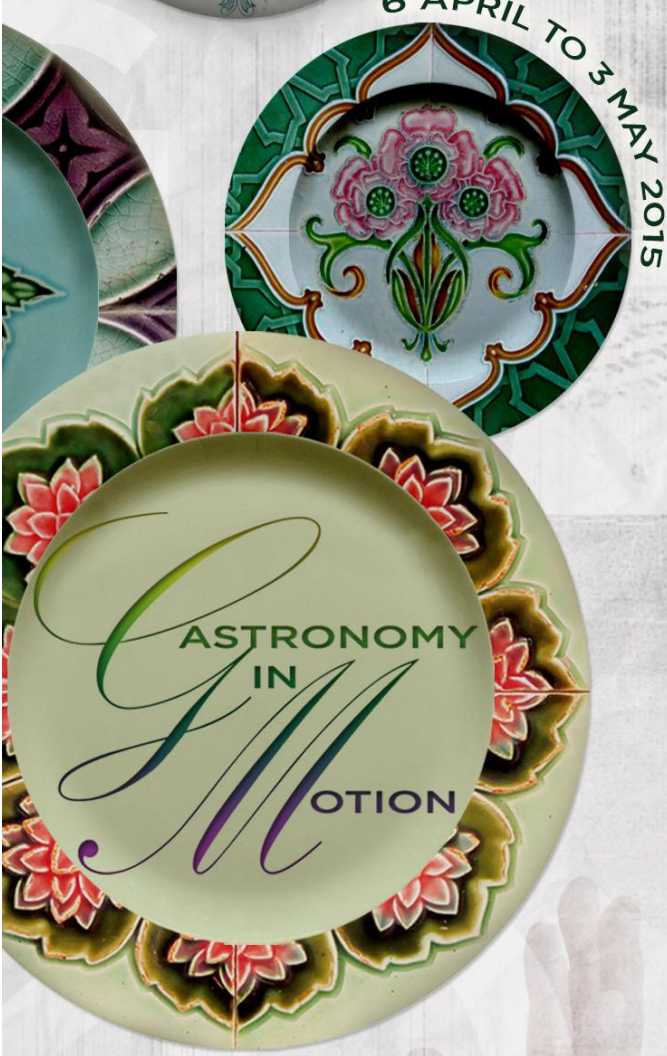




6 APRIL TO 3 MAY 2015



punjab grill  
wgs special royal menus

many of the innovations in indian cuisine and cooking have come on the orders and demands of the various royals of india. quite a few of the indian kings would vie for the honor of the being the initial foodies and their chefs were a pampered and creative lot. a lot of stories do the rounds when it comes to royal dishes with perhaps the most famous story being the story of the creation of the galouti or galawati kebab being created for the aging nawab wajid ali shah of lucknow. the nawab lost his teeth but not his fondness for meat and his chefs created a special "melt-in-your-mouth" kebab which the nawab enjoyed till his last days.

royal cuisines however remained largely confined to the palaces and the recipes were handed down through the generations by hereditary cooks.

punjab grill pays tribute to these royal recipes with their special royal menu design by our master chef javed

EPICUREAN DELIGHTS  
14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

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6 APRIL TO 3 MAY 2015



punjab grill  
royal lunch feast

chef special amuse bouche of the day  
chilled sweet yoghurt spherification bubbles served with mango  
chutney murabba

.....

appetizers

black quinoa crusted amritsari halibut fish topped with beetroot  
& scallops pachadi

lamb minced seekh kebab lollipop glazed with kashmiri rogan  
jus

chicken marinated with fresh basil and coriander paste spiked  
with kashmiri chilli oil sprinkled with roasted almond flakes &  
cooked in a clay oven

.....

chef special sorbet

.....

main course

tandoor grilled saffron milk infused chicken tikka served with  
onion, tomato and creamy cheese gravy

lemon grass & kaffir lime fish curry

garden green kadhai vegetable

punjabi rajma masaledar

biryani rice

bread basket

.....

symphony of desserts

kesar pista kulfi cassata

gulab jamun shufta

rose petals cheese cake

\$55++

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6 APRIL TO 3 MAY 2015



punjab grill  
royal dinner feast

chef special amuse bouche of the day  
.....  
soup  
wild mushroom cappuccino shorba laced with truffle oil & cepes  
foam  
.....  
first entrée  
pan seared star anise foie gras with alphonso mango murbba  
styled caviar gilawat kebab  
pan grilled lamb patty on a bed of home made soft fluffy bread  
.....  
second entrée - seafood  
tava grilled hokkaido scallops on roasted fennel seeds served  
with bell pepper coulis  
smoked norwegian salmon served with saffron aiolo & avgura  
caviar  
.....  
third entrée  
duck marinated with hand pound spices topped with foie gras  
cream served on crispy carom seeds bread  
.....  
main course one  
braised lamb shank with lucknowi rogan foam  
stir fry seasonal garden green vegetable infused with burnt  
garlic bread on a bed of eggplant biryani pulao  
.....  
main course two  
butter chicken served in a smoked tomato tart shell  
dal punjab grill  
pygmy mirhci paratha & pygmy pudina paratha  
.....  
desserts  
*malibu phirni with coconut coffee air bubbles*  
*pistachio frosty in chilled watermelon shell coated with sugar  
candies*  
.....  
petit four  
chef special home made pastries

\$190++

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