

PUNJABI SET MENU

APPETIZER

JHEENGA PAKORAS

Marinated prawn fritters lightly fried.

SOONA RING

Squid rings in garlic butter fried to a golden brown crisp.

MAIN COURSE

From the Tandoor

MURGH PESHWARI

The best-known kebab Tandoori chicken marinated in yogurt, herbs & spices and roasted in the Tandoor.

SHEESH KEBAB

Tender minced lamb seasoned with coriander, ginger and other spices.

From the Handi

ALOO GOBI

Potatoes and cauliflower cooked with coriander and a tangy lemon juice.

ROGAN JOSH

Slices of tender lamb cooked in an onion based gravy.
A traditional recipe.

MURGH MAKHNI

Boneless chicken roasted in the Tandoor and then cooked in a creamy tomato based gravy, Popularly known as Butter Chicken.

TAWA JHEENGA

Fresh King prawns cooked with a mixture of ginger, onion and coriander. A favourite dish from the Punjab.

Accompanied with

SAFFRON PULLAO

Long grained fragrant rice slow cooked in sealed clay pots with strands of saffron.

PLAIN NAAN

A Double flour bread.

KACHUMBER RAITA

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs

DESSERT

KULFI

Creamy and smooth textured Indian ice cream made from fresh milk & nuts.

FRESH TROPICAL FRUIT



Face Bangkok

TAJ MAHAL SET MENU



Face Bangkok

APPETIZER

PANEER TIKKA

Homemade slices of cottage cheese marinated in herbs and spices cooked in the tan door. A delicious healthy dish.

CHICKEN TIKKA

Succulent boneless pieces of chicken marinated with yoghurt, chilli, herbs, spices and roasted in the Tandoor.

VEGETABLE SAMOSA

Pastry pyramids filled with mixed vegetables and Punjabi spices.

MAIN COURSE

From the Tandoor

TANDOORI JHEENGA

Spicy tiger prawns dipped in creamy laced yoghurt marinated and finished in the Tandoor.

RAAN HAZARA

Leg of baby lamb marinated overnight in cardamon, bay leaves and mixture of Indian spices. A speciality of Hazara.

MURGH PESHWARI

The best known kebab-Tandoor chicken marinated in yoghurt, herbs, spices and roasted in the Tandoor.

From the Handi

SAAG PANEER

Homemade cubes of cottage cheese cooked in a smooth spinach gravy.

ROGAN JOSH

Slices of tender lamb cooked in a onion based gravy- A traditional recipe.

DHAAL HAZARA

Creamy black lentils simmered slowly over the Tandoor for 8 hours to a unique finish.

BHINDI MASALA

Okra or best known as ladies fingers cooked together with tomato and green chilies.

Accompanied with

SAFFRON PULLAO

Long grained fragrant rice slow cooked in sealed clay pots with cumin and cloves.

BARIHUI NAAN KI TOKHRI

Assortment of plain, butter, garlic and cheese naans in a basket.

KACHUMBER RAITA

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs.

DESSERT

KULFI ICE CREAM

Creamy and smooth textured Indian ice cream made from fresh milk & nuts.