

PUNJABI SET MENU



Face Bangkok

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

THB 1,300++ per person