



PUNCHIN

PUNJCHIN

Once upon a time, not too long ago, there lived a Sardar in a small village of Punjab. His name was Mintoo Singh. Mintoo ran a small Dhaba on GT road and would admire the swanky cars which stopped by occasionally at his Dhaba. Like every Punjabi Mintoo Singh was hell bent on becoming an NRI but his English was bad and he had no money. But like a true blooded Sardar, once thought, it had to be done.

Taan fer ik din chale paya fatttey chakney. Mintoo Singh started his odyssey. With dreams in his eyes and hope in his heart he set out after packing his favourite foods.

He had a hearty meal of his favourite Kaali Dal and Butter Chicken with Naan and set off toward Himalayas. He had decided to cross the Blue Mountains Yonder and see what lay beyond. Somewhere in his heart he knew that his life was beyond those mountains. After two days he reached Palampur a quaint little town nestled in Himalayan Dhauladhar ranges. He walked over to the Gurdwara and slept well. He had his last good meal of Seeti waala Muttton which he had packed arduously.

Next day he woke up fresh and started his Journey again. After 4 weeks of arduous travel he reached a place which had people he had never seen before. They were warm and friendly. Our poor Sardar ji was tired and broke and had nowhere to go. He liked the place though, a far cry from the dusty village he had come from. He was a broken man and he craved for his kind of food,

He waited on the roadside, looking at new sights and assimilating the freshness of the place. He felt cold and was shivering. Except his spirit he was a broken man. No money and now here to go he dreaded the next day. But Waheguruji was with him. A lively Young lady Chun Chun Khao saw him. She was young and beautiful and she took

PUNJCHIN

fancy to Mintoo Singh's long beard and Turban. She ran a small Fast food Joint. Before long they got talking. She was fascinated by his dreams and his stories of his journey, As luck would have it, she also had no one. She invited Mintoo to work for her and also permitted him to stay in the restaurant. Mintoo Singh di ais tarah ho gayi balley balley!

Mintoo was happy and warm. He found some Chicken and some sauces and cooked what he could. Mintoo Singh was happy. He cooked his favourite food with sauces he could find in her kitchen and thus started a fascinating culinary journey. He was happy and was full.

Next day Ms. Chun Chun Khao came. She was welcomed by lovely aroma and a lovely breakfast. Chun Chun Kha loved the food which Mintoo had cooked the previous night. She was a foodie too and she added her own two bits to Mintoo Singh's cooking.

And that's how the love affair started in a small kitchen in China. A journey which revolved around food and some true freshness of emotions..They eventually got married and named their kid PunjChin. It was a tribute to the new cuisine they had created and the regions they came from. It was a testimony to the fact that as long as there is hope and tummy is full all dreams can be achieved.

Our restaurant is a tribute to this relationship and the multiple journeys they made together in Kitchens of China and Punjab. This restaurant at Palampur is a witness to the first stop Mintoo Singh made before reaching China and where he stayed again when he returned with his wife Chun Chun Khao!

Wok de Pind



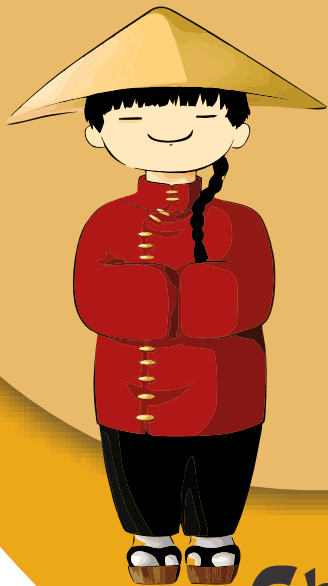
Ying & yang
& Punjabi Slang



Kooker Shooker Te
Hakka Wok Ka

Chow Te Pind,
Ming To Sing

PUNJCHIN



Chak De Chopsticks

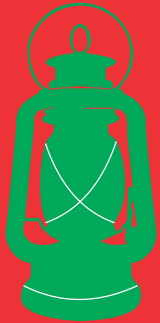


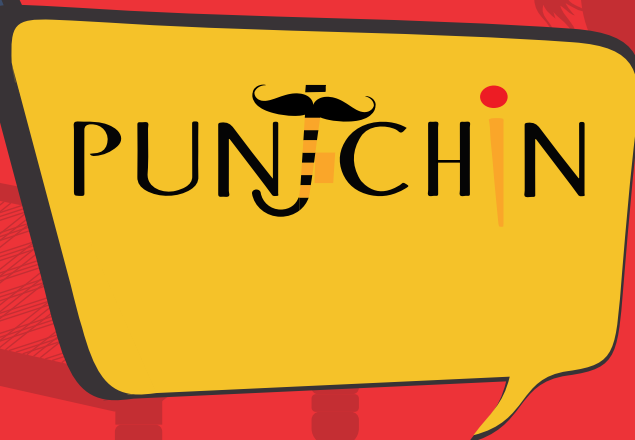
Neharan Wallien De

■ Tomato Shorba	120
■ Manchao/ Sweet Corn/ Hot & Sour	120
■ PUNJCHIN Smoky Mushroom Soup	140
■ Chicken Manchao/Chicken Sweet Corn/Chicken Hot & Sour	140
■ Murg Yakhni Shorba/Mutton Shorba	160

Chakna

■ Masala Papad/Roasted Papad/ Fried Papad	70
■ Green Salad/Kachumber Salad	120
■ Masala Peanut	150





Chackh Lo

■ Honey Chilli Potato	220
■ Honey Chilli Gobhi	290
■ Chatpate Tandoori Aloo	290
■ Tandoori Gobhi	290
■ Veg Manchurian	300
■ Gobhi Manchurian	300
■ Corn Salt & Pepper	310
■ Golden Fried Babycorn	310
■ Dahi Ke Kebab	310
■ Hara Bhara Kebab	310
■ Paneer Manchurian	330
■ Tandoori Khumb	330
■ Kali Mirch Paneer Chilli	330
■ Chilli Mushroom	330
■ PUNJCHIN Paneer Chilli	330
■ Paneer Tikka	330
Malai/Kali Mirch/Peshawari	
■ PUNJCHIN Special	370
■ Veg Spring Roll	370

■ Chilli Eggs	220
■ Chicken Lollypop	330
■ Spicy Chicken Wings	330
■ Matka Chicken Tikka	350
■ Tandoori Chicken Half	350
■ Chicken Malai Tikka	350
■ Chicken Angara Tikka	350
■ Chicken Spring Roll	350
■ Chicken Manchurian	380
■ Chin Chick Chi	380
Schezwan/Chilli/Kung Pao/Manchurian	
■ Mutton Boti Kebab	450
■ Mutton Manchurian	450
■ Gilafi Seekh Kebab	470
■ Maachali Jaal Ki Rani Hai	580
Amritsari/Spicy Tikka/Tawa Fish	
■ Chilli Fish	580
■ Tandoori Raan	1400
(book one day prior)	



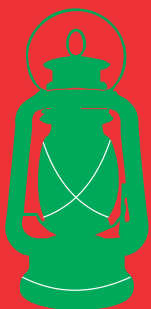
Mains

■ Subji Handi	270
Patiala/Ludhianavi/Deewani	
■ Sarson Ka Saag (Seasonal)	270
■ Palak Corn	270
■ Kadhi Pakoda	270
■ Stir Fried Veg	270
■ Shanghai Veg	270
■ Chilli Soya	290
■ Chilli Soya Balls	290
■ Mr. Aloo Walia	290
Aloo Gobhi/Jeera/Palak/Dum	
■ Pindi Choley	290
■ Kofta Naram Dil	310
Paneer/Malai/Palak	
■ Khumbi Khaas	330
Mutter/Masala/Makhani	
■ Heer Da Paneer	330
Dhaba/Kadhai/Palak/ Khurchan/Makhani /Butter Masala	
■ My Pleasure Four Treasure	330
■ Paneer Tai Pai	330
■ Dragon Paneer	330

■ Aande Kali Karalo	310
Curry/Masala/Manchurian/Kung pao	
■ Bakare Khaan Nu Jee Karda	350
Dhaba/Roganjosh/Saagwala/Rara	
■ Kukad-Ka-Doon	350
Butter/Kadhai/Dhaba/Saagwala/Meethi	
■ Chin Chao Chick In	380
Schezwan/Dragon/Stir fried/Kung pao	
■ Kukad PUNCHIN Ala	380
Tikka makhani/Tikka masala	
■ Mutton Chilli	450
■ Saachi Muchi Maachi	460
Curry/Masala/Manchurian/Kung pao	
■ Seeti Wala Mutton	490
■ Stir Fried Fish	580

PUNCHIN Signatures

■ Veg Momo in Lachha Gravy	310
■ Veg Tandoori Momo	290
■ Noodles Makhani	350
■ Chicken Makhani Noodles	400
■ Chicken Tandoori Momo	400
■ Chicken Momo In Lachha Gravy	410



Inhan Di Load Pavegi

The way you cut
your meat reflect
the way you live.



■ Dal	280
Panchmel / Tadka / Butter Fry / Amritsari	
■ Dal PUNJABI (Makhni)	310
■ Noodles	180
Veg Hakka / Veg Chowmien / Chilli Garlic	
■ Paneer Noodles	230
■ Chowmein	240
Chicken Hakka / Chicken Chowmien / Chicken Chilli Garlic / Egg	
■ Chawalan	170
Plain Rice / Jeera Rice	
■ Pulao	200
Peas / Vegetable / Soya / Gobhi Pulao	
Fried Rice	240/280
■ Veg / Chilli Garlic / Schezwan / Paneer / Palak & Corn	
■ Chicken / Chicken Schezwan / Chicken Chilli Garlic / Egg	
■ Khichdi	280
Dal Khichdi / Kadhi Khichdi / Palak Khichdi / Butter Khichdi	
Naqli Biryani	
■ Veg Biryani	310
■ Egg Biryani	330
Asli Biryani	
■ Chicken Biryani	350
■ Mutton Biryani	390

Ek to hum
'Punjabi'
Upar se Cute.



PUNCHIN

Muah Mitha Karo

■ Gulab Jamun	100
■ Ice Cream	100
■ Double Ka Mettha (Shahi Tukda)	120
■ Anupam Kheer	150
■ Sizzling Brownie/Fried Ice Cream	200

Aao Raita Failao

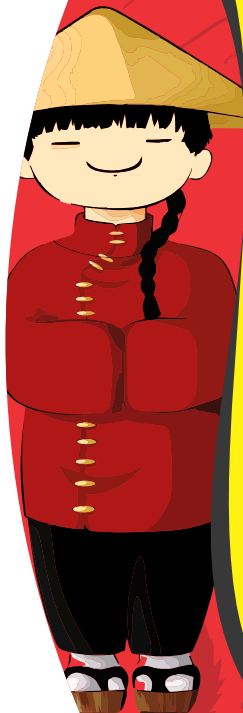
■ Veg Raita/Boondi Raita/ Aloo Raita	100
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Naan Shaan/ Roti Shoti

■ Tandoori Roti	20/30
Plain/Butter/Lal Mirch Ki Roti	
■ Mari Missi Roti	60
■ Paranthe Wali Gali	
Lachha/Pudina	40
Aloo Parantha/Gobhi Parantha/Pyaz	
Parantha	60
Paneer Parantha/Mix Veg	90
■ Kulcha	
Onion	70
Paneer/Mix	90
■ Naan Sense	
Plain/Garlic/Butter	60/90
■ Kandhari Naan	110

If you don't
know what to
say, tell an old
Chinese proverb.

Callin all the Sweetys,
Sunnys, Tonys,
Jassys & Honeys
of the world!



PUNCHIN

Soft Beverages

Mocktailes

Mojito Minty	180
Fundey Achaar De	180
Dragon Kalia	180
Thandai Aag	180
I am very hot	180

Packed Drinking Water	MRP
Soda	30
Choice of Aerated Beverages	50
Choice of Tea	70
Fresh Lime Soda/Water	80
Lassi	90
Canned Juices	100
Choice of Coffee	110
Iced Tea	120
Tonic	50
Mile Shake/ Colde Cofee	150

DIL KHUSH
KER DITA



TO ALL OUR GUESTS

Please inform our service associate in
case you are allergic to any of the
following ingredients

Fish, shellfish and seafood products

Milk and dairy products

Wheat and wheat products

Peanuts, Soya, Tree nuts,

Sesame seeds and Other nuts

Mushrooms or Edible fungi

Any other

Our chef would be delighted to design your
meal without them.

Refined vegetable oil/ butter / desi ghee
has been used in preparation

GOVERNMENT TAX AS APPLICATION

PUNJCHIN

**HAPPY TO HEAR
FROM YOU**

You can also give your feedback on



or



or



phir Milenge

