





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 Yonderand 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



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!

PUN^{CHIN}



Wok de Pind



Ying & yang
& Punjabi Slang



Kooker Shooker Te
Hakka Wok Ka

Chow Te Pind,
Ming To Sing

Chak De Chopsticks



Neharan Wallien De

- Tomato Shorba 120
- Manchao/ Sweet Corn/
Hot & Sour 120
- PUNCHIN 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



PUN^{CH}IN

Straight from
the wok



Tangdi-Shangdi
hor ki?



Adding the light



Clickety Clack



Goodbye di
lantern



Maanji te baith



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
■ PUNJ ^{CH} IN Paneer Chilli	330
■ Paneer Tikka Malai/Kali Mirch/Peshawari	330
■ PUNJ ^{CH} IN 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 Schezwan/Chilli/Kung Pao/Manchurian	380
● Mutton Boti Kebab	450
● Mutton Manchurian	450
● Gilafi Seekh Kebab	470
● Maachali Jaal Ki Rani Hai Amritsari/Spicy Tikka/Tawa Fish	580
● Chilli Fish	580
● Tandoori Raan (book one day prior)	1400



Mains

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

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

PUNJCHIN Signatures

<input checked="" type="checkbox"/> Veg Momo in Lachha Gravy	310
<input checked="" type="checkbox"/> Veg Tandoori Momo	290
<input checked="" type="checkbox"/> Noodles Makhani	350
<input checked="" type="checkbox"/> Chicken Makhani Noodles	400
<input checked="" type="checkbox"/> Chicken Tandoori Momo	400
<input checked="" type="checkbox"/> Chicken Momo In Lachha Gravy	410

Inhan Di Load Pavagi

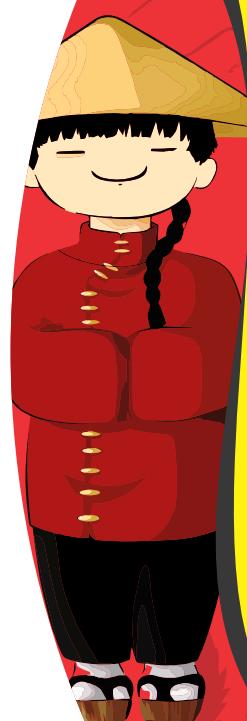
The way you cut
your meat reflect
the way you live.



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

Ek to hum
'Punjabi'
Upar se Cute.





Naan Shaan/ Roti Shoti

<input checked="" type="checkbox"/> Tandoori Roti Plain/Butter/Lal Mirch Ki Roti	20/30
<input checked="" type="checkbox"/> Mari Missi Roti	60
<input checked="" type="checkbox"/> Paranthe Wali Gali Lachha/Pudina Aloo Parantha/Gobhi Parantha/Pyaaz	40
Parantha	60
Paneer Parantha/Mix Veg	90
<input checked="" type="checkbox"/> Kulcha Onion	70
Paneer/Mix	90
<input checked="" type="checkbox"/> Naan Sense Plain/Garlic/Butter	60/90
<input checked="" type="checkbox"/> Kandhari Naan	110

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

Muah Mitha Karo

<input checked="" type="checkbox"/> Gulab Jamun	100
<input checked="" type="checkbox"/> Ice Cream	100
<input checked="" type="checkbox"/> Double Ka Mettha (Shahi Tukda)	120
<input checked="" type="checkbox"/> Anupam Kheer	150
<input checked="" type="checkbox"/> Sizzling Brownie/Fried Ice Cream	200

Aao Raita Failao

<input checked="" type="checkbox"/> Veg Raita/Boondi Raita/ Aloo Raita	100
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Callin all the Sweetys,
Sunnys, Tonys,
Jassis & Honeyys
of the world!

PUNJ CHIN



Soft Beverages

Mocktails

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



DIL KHUSH
KER DITA

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

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



**HAPPY TO HEAR
FROM YOU**

You can also give your feedback on



phir Milenge



