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SCF : 13-18, Sector-53 (Phase 3A), SAS Nagar, Mohali 160 055
Phone : 0172-4139333 | Email : reservations@hotelcama.com

Food Menu



Punchin is a premium restaurant where you savour Indian and Chinese recipes prepared to perfection and served in a soothing ambience. The hospitality standards here are comparable to the best. Punchin provides one of the most privileged fine dining experience; the moments here are really personalized and private. You get to enjoy appetizing soups, starters, snacks and divine desserts besides a scrumptious main course.

Punchin is indeed a gourmet's delight.



VEGETARIAN STARTERS

SOYA CHAAP	340/360/380
Tandoori / Achari / Malai	
SUBZ SEEKH KEBAB	350
Minced Vegetables Skewers Flavoured with Indian Spices Cooked in Tandoor	
CORN COCKTAIL KEBAB	380
Combination of American Corns, Dry Cherries & Cheese	
HARA BHARA KEBAB	380
Shallow Fried Vegetables Patty Filled with Cheese	
MUSHROOM BANNO KEBAB	415
Stuffed Mushrooms Coated with Gram Flour	
MALAI MEWE KI BROCCOLI	440
Broccoli Marinated with Cashewnuts, Yoghurt & Fresh Cream Roasted in Tandoor	
PANEER TIKKA	450
Cottage Cheese Marinated in Spiced Yogurt & Grilled in Tandoor	
ACHARI PANEER TIKKA	450
Cottage Cheese Marinated in Pickle Paste and Indian Herbs	
 THAI PANEER TIKKA	455
PunChin Blend	
MALAI PEPPERCORNS PANEER TIKKA	455
Black Pepper Flavoured Cottage Cheese Merinated with Yoghurt, Fresh Cream, Cashewnuts & Cooked in Tandoor	
SAHI PANEER TIKKA	460
Khoya & Dry Fruits Stuffed Cottage Cheese Cooked in Tandoor	
 CHUTNEY WALA PANEER TIKKA	460
Mint Marinated Cottage Cheese Filled with Sweet Mango Chutney	
TANDOORI SUBZ PLATTER	670
Assortment of Tandoori Bharwan Aloo, Achari Paneer Tikka, Malai Mewe Ki Broccoli, Mushroom Banno Kebab	

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NON-VEGETARIAN STARTERS

TANDOORI CHICKEN	520
Yoghurt & Special Tandoori Spices Marinated Chicken with Bone	
AFGHANI CHICKEN	520
Tandoor Roasted Cardamom Flavoured Creamy Chicken with Bone	
MURGH TANGRI KEBAB	570
Chicken Drumsticks Stuffed with Minced Chicken Roasted in Tandoor	
TANDOORI PAPRIKA CHICKEN TIKKA	590
Chilli Flakes, Paprika & Indian Spices Infused Chicken Morsels	
 THAI CHICKEN TIKKA	590
PunChin Blend	
CHICKEN TIKKA	590
A Specialty of Punjab	
MURGH MALAI TIKKA	600
Tender Pieces of Chicken Marinated with Cheesy Creamy Yoghurt and Cashewnuts Paste	
TANDOORI FISH TIKKA	640
Pieces of Fish Marinated in Kashmiri Chilli, Yoghurt & Indian Spices Finished in Tandoor	
METHI FISH TIKKA	650
Fenugreek Scented Fish Roasted in Tandoor	
MOONGPHALI AUR LAHSUNI WALI MACCHLI	650
Peanut and Garlic Infused Fish Coooked in Tandoor	
MAHI PUDINA BEGUM	650
Fish Chunks Marinated with Special Blend of Mint & Green Chillies Cooked in Tandoor	
 AMRITSARI MACCHI	660
A Fish Delicacy from Amritsar Flavoured with Carom Seeds	
DORUKHI KABAB	690
Combined Pieces of Minced Grilled Chicken & Mutton made with Indian Spices.	
 CHEF'S SPECIAL GOSHT SEEKH KEBAB	710
In House Speciality Mutton Skewers Tossed in Pan with Chef's Special Masala	
NON-VEGETABLE PLATTER	1180
Assortment of Tandoori Chicken, Murgh Malai Tikka, Amritsari Macchi, Mutton Seekh Kebab	

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CHINESE VEGETARIAN STARTERS

VEGETARIAN DIMSUM	300
Vegetables Stuffed Steamed Flour Dumpling Served with Chef's Special Sauce	
VEGETABLE SALT N PEPPER	325
Deep Fried Vegetables Tossed with Black Pepper and Spring Onion	
HONEY CHILLI (CAULIFLOWER / POTATO / VEGETABLES)	325
Tossed with Chilli, Honey and Sesame	
VEG SPRING ROLLS WITH SWEET CHILLI SAUCE	335
Vegetables Stuffed Deep Fried Rolls	
VEGETABLE MANCHURIAN	350
Deep Fried Vegetables Dumpling Cooked with Onion, Cilantro, Soy Sauce & Green Chillies	
 CHEESE PEPPER CORN ROLLS	370
Sweet Corn, Bell Peppers and Cheese Filled Rolls with Garlic Mayo	
 CRISPY CORN KERNEL	380
Corn Kernels Tossed in Pepper and Onion	
CORN MANCHURIAN	380
Sweet Corn Kernels Tossed with Onion, Garlic, Black Pepper & Soy Sauce	
MUSHROOM CHILLI SCALLION	390
Button Mushroom Stir Fried with Green Pepper & Green Onion	
MUSHROOM TAI PAI	400
Mushroom Tossed with Fiery Red Hot Chilli Flakes, Bellpeppers Finished with Chefs Special Sauce	
STEAMED BROCCOLI IN MANCHURIAN SAUCE	415
Blended Masala flavoured Steamed Broccoli with Scallion & Black Pepper	
COTTAGE CHEESE MANCHURIAN	415
Deep Fried Cottage Cheese Dices Cooked with Onion, Cilantro & Green Chillies	
COTTAGE CHEESE SZECHWAN STYLE	415
Diced Cottage Cheese with Sweet Peppers & Szechwan Pepper	
 CHEESE CHILLI SCALLION	425
Diced Cottage Cheese Stir Fried with Green Pepper & Green Onion	

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CHINESE

NON-VEGETARIAN STARTERS

CHICKEN DIM-SUM 380

Chicken Stuffed Steamed Flour Dumpling Served with Chef's Special Sauce

HOT GARLIC CHICKEN WINGS 490

Batter Fried Chicken Wings Tossed in Hot Chilli Garlic Sauce

STIR FRIED CHICKEN, BROCCOLI & CARROT 520

Wok Tossed Kafir Lime Infused Chicken with Broccoli & Carrot

WOK TOSSED STAR ANISE CHICKEN 520

Star Anise Flavoured Steamed Chicken with Broccoli, Bell Peppers & Zucchini

CHICKEN MANCHURIAN 530

Diced Chicken Cooked with Onion, Cilantro & Green Chillies

CHICKEN IN BLACK PEPPER DRY 530

Shredded Chicken Tossed with Onion, Sweet Peppers & Peppercorn



CHICKEN TAI PAI 540

PunChin Chef's Special

KUNG PAO CHICKEN 540

A Classic Szechwan Preparation

SHREDDED CHICKEN WITH HONEY & SESAME 540

Chicken Tossed in Honey and Sesame

SLICED CHICKEN IN CHILLI WINE SAUCE 550

Deep Fried Chicken Served with Chilli Wine Sauce



CHILLI CHICKEN SCALLION 550

Chicken Stir Fried with Green Pepper and Green Onion

CHILLI FISH 640

Chunks of Fish, Stir Fried with Green Pepper and Onion

CRISPY FISH IN CHILLI GARLIC SAUCE 650

Fish Tossed in Chilli Garlic Sauce

MUTTON CHILLI 695

Sliced Mutton Tossed with Onion, Capsicum and Green Chillies

BASIL PEPPER PRAWNS 995

Batter Fried Prawns in Hot Basil Pepper Sauce

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CHOICE OF SOUPS

TALUMEIN (VEG/NON-VEG) 160/200

CLEAR (VEG/NON-VEG) 160/200

HOT N SOUR (VEG/NON-VEG) 160/200

LEMON CORIANDER (VEG/NON-VEG) 160/200

MANCHOW (VEG/NON-VEG) 160/200

SWEET CORN (VEG/NON-VEG) 160/200

TAMATAR AUR ADRAK KA SHORBA 185

CREAM OF (TOMATO/MUSHROOM) 185/200

CREAM OF CHICKEN 210

KALI MIRCH AUR MURGH DHANIYA KA SHORBA 220

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MAIN COURSE

INDIAN CURRY VEGETARIAN

JEERA ALOO 300

Potato Tampered with Chilli, Cumin Seeds & Garnished with Fresh Coriander

ALOO HARA PYAZ 340

Potato & Spring Onion Cooked Together in Onion Tomato Masala Gravy

SUBZ PUNCH 350

Mixed Vegetables in Tomato Onion Gravy

BHINDI AMCHURI 350

Okra Cooked with Onion & Raw Mango Powder

BAIGAN BURANI 350

Eggplant Simmered in a Flavoursome Masala Gravy Topped with Garlic Flavoured Yoghurt

DAL TADKA 380

Arhar Dal Tempered with Cumin Seeds, Garlic, Whole Red Chillies & Asafoetida

CHANA MASALA 395

Dollar Chickpeas Cooked in Onion, Tomato Gravy and Finished with Lemon Drops

DAL FRY 395

Kali Dal Chhaunke Wali

SOYA CHAAP MASALA 400

Shallow Fried Soya Chaap Chunks Cooked in Masala Gravy

METHI MATAR MALAI 400

Sweet Peas Tossed along with Fenugreek in Fresh Cream

CORN CAPSICUM MASALA 420

Corn Kernels and Capsicum Cooked in Tomato Masala Gravy with Indian spices

DAL MAKHANI 430

The Traditional Renowned Lentil Delicacy

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MAIN COURSE

INDIAN CURRY VEGETARIAN

MUSHROOM DO PYAZA 430

Button Mushroom Cooked in Aromatic Spices in Thick Gravy

KHUMB HARA PYAZ 430

Combination of Mushroom and Spring Onion Cooked in Chop Masala Rich Gravy

PASANDIDA PALAK 440

Corn / Mushroom / Paneer

VEG KOFTA KORMA 445

Deep Fried Vegetables & Cheese Dumpling in Cashewnuts & Poppy Seeds Gravy

PALAK, MAKAI AUR PANEER BHUJIA 455

Scrambled Cottage Cheese with Corn Kernels & Shredded Spinach

KADHAI PANEER 470

North Indian Style Cottage Cheese Cooked with Crushed Coriander Seeds, Red Chillies, Onion & Capsicum

PANEER TIKKA MASALA 480

Tandoor Roasted Cottage Cheese Cubes in Rich Spicy Tomato Masala Gravy

PANEER LABABDAR 480

Cottage Cheese Simmered in a Combination of Three Gravies (Chop Masala, Tomato & White) Finished with Butter & Cream

MALAI KOFTA 485

Deep Fried Cottage Cheese Dumpling in Cashewnuts & Poppy Seeds Gravy

NAWABI SHAHI PANEER 485

Pan Seared Cottage Cheese with Dry Fruits, Tomato Gravy & Chef's Secret Spices

PANEER MAKHANWALA 490

Cottage Cheese Cooked in Aromatic Butter Tomato Gravy

PANEER BHURJI 500

Scrambled Cottage Cheese Cooked in Indian Spices

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MAIN COURSE

INDIAN CURRY NON-VEGETARIAN

	PUNJABI CHICKEN (WITH BONE / BONELESS)	590/640
	Chicken Cooked in Traditional Punjabi Style with Whole Spices, Onion, Tomato & Cilantro	
	KADHAI CHICKEN (WITH BONE / BONELESS)	590/640
	North Indian Style Chicken Flavoured with Crushed Coriander Seeds, Red Chillies and Cooked with Onion & Capsicum	
	MURGH MAKHANWALA (WITH BONE / BONELESS)	600/670
	Tandoori Chicken Cooked in Aromatic Butter Tomato Gravy	
	MADRASI CHICKEN (WITH BONE / BONELESS)	600/670
	Chicken Cooked in Tomato, Onion, Coconut, Lemon Juice & Fresh Coriander with pronounced Tangy Taste	
	LAHSUNI PALAK MURGH	625
	Boneless Chicken Cooked in Spinach Gravy with Red Whole Chillies, Garlic	
	METHI MURGH CURRY	635
	Chicken Curry Flavoured with Fenugreek & Indian Spices	
	MURGH TIKKA MASALA	640
	Chicken Tikka in Punjabi Masala Gravy	
	MURGH LABABDAR	640
	Chicken Tikka Simmered in a Combination of Three Gravies (Chop Masala, Tomato & White) Finished with Butter & Cream	
	MURGH BURANI	650
	Chicken Simmered in a Flavoursome Masala Gravy and Topped with Garlic Flavoured Yoghurt	
	MALABAR FISH CURRY	695
	Curry Leaves & Mustard Seeds Flavoured Fish Chunks Cooked with Onion & Coconut Milk	
	MUTTON ROGAN JOSH	740
	Mutton Curry Cooked with Kashmiri Red Chillies & Spices	
	TAWA GOSHT	780
	Boneless Mutton Cooked on Griddle with Onion, Capsicum & Indian Spices	
	JHEENGA MASALA	1150
	Prawns Cooked in Onion Tomato Gravy	

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MAIN COURSE

CHINESE VEGETARIAN

	EXOTIC VEGETABLES IN BLACK BEAN SAUCE	390
	Exotic Vegetables Cooked in Black Bean Sauce	
	STIR FRIED CHINESE GREEN WITH CHILLI AND CRUSHED GARLIC	390
	PunChin Chef's Own Version from Behind the Great Wall	
	CLAY POT VEGETABLES	390
	Cottage Cheese & Green Vegetables Cooked Over Slow Fire in Tangy Sweet Chilli Sauce Along with Flat Noodles	
	VEGETABLES IN HOT GARLIC SAUCE	395
	Assorted Vegetables Cooked in Hot Garlic Sauce	
	EXOTIC VEGETABLES IN CHILLI BASIL SAUCE	395
	Basil Infused Exotic Vegetables with Green Chillies	
	VEGETABLE CHOP SUEY	400
	Sweet & Sour Assorted Vegetables along with Crispy Noodles	
	KUNG PAO VEGETABLES	400
	Exotic Vegetables Cooked in Mild Spicy Sauce & Topped with Roasted Cashewnuts	
	VEGETABLES MANCHURIAN GRAVY	410
	Deep Fried Vegetables Dumpling Cooked with Onion, Cilantro & Green Chillies	
	MUSHROOM BABY CORN 'N' GREEN PEAS IN BLACK PEPPER SAUCE	420
	A Fine Combination of Mushrooms, Babycorns & Green Peas Cooked in Peppercorn Sauce	
	MUSHROOM CHILLI SCALLION GRAVY	420
	Button Mushroom Stir Fried with Green Pepper & Green Onion	
	BROCCOLI, BABY CORN & COTTAGE CHEESE IN SPICY SOY GINGER SAUCE	430
	Ginger Flavoured Broccoli, Babycorn & Cottage Cheese with Soy Chilli	
	CHEESE CHILLI SCALLION GRAVY	450
	Diced Cottage Cheese Stir Fried with Green Pepper & Green Onion	
	THAI CURRY VEGETABLES (GREEN, RED, YELLOW)	500
	Spicy Curry Cooked in Thai Spices & Herbs, Served with Steamed Rice	

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MAIN COURSE

CHINESE NON-VEGETARIAN

STEAMED CHICKEN CHILLI CORIANDER 560

Chicken Morsels Flavoured with Fresh Green Chillies and Coriander

LEMON CHICKEN 560

Lemon Flavoured Steamed Chicken with Exotic Vegetables

CHICKEN MANCHURIAN GRAVY 570

Diced Chicken Cooked with Onion, Cilantro & Green Chillies

DICED CHICKEN HONG KONG STYLE 580

Ginger Flavoured Chicken with Thai Chilli & Seasonal Vegetables

CHICKEN CHOP SUEY 580

Sweet & Sour Chicken Preparation, Fried Egg on Top Along with Crispy Noodles

CHICKEN IN HOT GARLIC SAUCE 580

Chicken Chunks Cooked in Hot Garlic Sauce

CHICKEN IN BLACK PEPPER SAUCE 580

Shredded Chicken in Black Pepper Sauce with Bell Peppers

CHILLI CHICKEN SCALLION GRAVY 590

Chicken Stir Fried with Green Pepper and Green Onion

CHICKEN THAI CURRY (GREEN, RED, YELLOW) 640

Spicy Curry Cooked in Thai Spices, Herbs and Served with Steamed Rice

CHILLI FISH GRAVY 680

Chunks of Fish Stir Fried with Green Pepper and Onion

MUTTON CHILLI GRAVY 730

Sliced Mutton Cooked with Onion, Capsicum and Green Chillies

BEIJING MUTTON 730

Beijing Style Goat Meat Tossed in Barbecue Sauce

BASIL PEPPER PRAWNS GRAVY 1150

Batter Fried Prawns in Hot Basil Pepper Sauce

RICE / NOODLES

SCHEZWAN NOODLES 240/280/330

Veg / Egg / Chicken

HAKKA NOODLES 240/280/330

Veg / Egg / Chicken

CHILLI GARLIC NOODLES 240/280/330

Veg / Egg / Chicken

FRIED RICE 250/290/350

Veg / Egg / Chicken

SCHEZWAN FRIED RICE 250/290/350

Veg / Egg / Chicken

BASMATI KA SAATH

STEAMED RICE 230

JEERA RICE 250

JEERA MATAR RICE 280

Cumin Infused Basmati Rice with Green Peas

MIX VEG PULAO 310

Kewra Scented Basmati Rice Cooked with Assorted Vegetables, Nuts, Fruits, Finished with Brown Onion & Fresh Cilantro

KHICHDI (PALAK / DAL) 330

SUBZ DUM BIRYANI 420

Saffron Scented Basmati Rice Layered with Assorted Vegetables, Cooked on Dum

MURGH DUM BIRYANI 520

Saffron Scented Basmati Rice Layered with Marinated Chicken, Cooked on Dum

FISH DUM BIRYANI 540

Saffron Scented Basmati Rice Layered with Fish Chunks, Cooked on Dum

GOSHT DUM BIRYANI 590


Saffron Scented Basmati Rice Layered with Marinated Goat Meat, Cooked on Dum

RAITA & SALADS

PLAIN CURD	170
RAITA Mix Vegetables / Pineapple / Boondi / Aloo & Mint	210
PAPAD Plain / Masala	80/130
GREEN SALAD Assortment of Garden Fresh Vegetables with Lemon Wedge & Green Chilli	170
KACHUMBER SALAD Chopped Tomato, Onion, Cucumber & Carrot Seasoned with Salt, Chilli & Blackpepper	180
PEANUT MASALA Roasted Peanuts with Onion, Tomato, Green Chillies & Cilantro	210
ALOO CHANA PAPDI CHAAT Potato, Chickpea & Crispy Fried Dough Wafers in Saunth & Mint Chutney	230
BHALLA PAPDI CHAAT Deep Fried Husked Moong Gram Balls & Deep Fied Dough Wafers with Yoghurt, Saunth and Mint Chutney	240
DAHI BHALLA Deep Fried Husked Moong Gram Balls Served with Yoghurt, Saunth and Mint Chutney	240
CAESAR SALAD Vegetarian / Chicken	230/290
SMOKED SALAD Paneer Tikka / Chicken Tikka with Onion, Tomato & Cilantro	240/290
HORIATIKI SALAD Olive, Tomato, Cucumber, Onion, Bell Peppers and Feta Cheese Salad in Lemon Oregano Vinaigrette	240

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BREADS FROM TANDOOR

PLAIN ROTI	40
BUTTER ROTI	50
MISSI ROTI	70
PLAIN NAAN	70
BUTTER NAAN	80
KALAUNJI NAAN	90
 GARLIC NAAN	100
LACHHA PARATHA	80
HARI MIRCH KA PARATHA	85
PUDINA PARATHA	90
MIRCH AUR PYAZ KA PARATHA	90
ALOO KULCHA	110
ONION KULCHA	115
MIX KULCHA	125
AMRITSARI KULCHA	135
PANEER KULCHA	150
MOZZARELLA OREGANO KULCHA	170
KEEMA KULCHA	240

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DESSERTS

ICE CREAM (Vanilla / Strawberry / Mango)	130
ICE CREAM (Butter Scotch / Tutti Frutti / Chocolate)	160
DUET OF GULAB JAMUN WITH VANILLA ICE CREAM Hot Gulab Jamun with Vanilla Ice Cream	160
PAANWALI RASMALAI Gulkand and Betel Leaves Filled Cheese Cake	160
KESARI PHIRNI Saffron Flavoured Rice Pudding	165
PAANWALI KULFI Betel Infused Traditional Indian Ice Cream	165
HOME MADE ICE CREAM Apricot / Fig	190
HALWA Moong Dal / Gajar Halwa (Seasonable)	210
WALNUT BROWNIE Walnut Filled Baked Chocolate Dessert With a Scoop of Vanilla Ice Cream & Chocolate Sauce	250



PunChin Symbol Signifies
blend or speciality



Vegetarian



Non Vegetarian



Contains Alcohol

- Government taxes as applicable.
- Prices mentioned are exclusive of taxes.

Please inform the server if you are allergic to any ingredients. Some food preparations may contain Mono Sodium Glutamate.

Please inform the server in case you would like your food prepared without it.

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