Punjab grill began its Epicurean journey in Singapore in June 2011 and in a short span of time we have firmly established ourselves as Singapore’s Premier Indian restaurant. Our team has garnered numerous accolades and we continue our focus to reinvent and rediscover Indian food in all new Avatars.

A few of the recognitions bestowed on us include:
* World Gourmet Summit Award of Excellence 2018 for Best Asian Restaurant
* WGS Award of Excellence for Restaurant Manager of the Year 2018
* Hospitality Asia Platinum Award for Restaurant of Year 2016
* Dining City’s Public Selection Award
* Mention in the Michelin Guide 2016
* Award of Excellence from Peak Magazine’s G Awards
* WGS Asian Cuisire Chef of the Year for 2016 and 2014
* Trip Advisor Excellence Award every year since our inception
* Singapore Tattler’s Listing of Best Resaturants every year
* Wine & Dine’s List of Top restaurants in Singapore every year

Our key strength comes from our team of Kitchen and Service staff led by the effervescent Chef Javed Ahamad and Ramesh Somani. Our staff are the real magicians of the show and they continually strive to ensure a wonderous experience for all our guests.
PEHLE PEHL / APERITIF

Blueberries Lassi 14
Fresh Blueberries flavored yogurt shake

Mattha 14
Iced Buttermilk spiced with ginger, coriander, green chillies and freshly roasted cumin

Shikanji 14
Traditional Punjabi lemonade served sour, sweet salt n peppered

Jaljeera 14
A Tangy spicy aperitif flown down the ages with pint of lemon, green chilli n flavored with fresh mint

SHORBA/SOUP

Subz Shahi Shorba  Half pot at 25 - (Serves 2) Full pot at 44 (serves 4)
Seasonal vegetable puree prepared with an infusion of green coriander tempered with royal cumin
and served with crispy gram flour pearls

Broccoli & Lentils Sherba  Half pot at 24 - (Serves 2) Full pot at 40 (serves 4)
Broccoli & Lentils puree tempered with wild garlic & royal cumin served with crispy gram flour
pears

CHAT BAZAAR

Methi Papdi Chaat 20
Fenugreek flavored whole meal crisp served with masala potato, garbanzo beans, pomegranate and
chutney three ways

Punjabi Samosa 24
Triangle pastry puff filled with potato & green peas & fresh coriander deep fried till light golden color

Old Delhi Golgappas 18
Whole wheat shell served with tangy tamarind and spicy corianderwater

Fresh Garden Greek salad 18
Slices of cucumber, carrot, Tomato, onion, Green chilli with lemon flavor.

TAXES EXTRA AS APPLICABLE. WE LEVY 10% SERVICE CHARGE.
VEG BARBEQUE KEBAB

Achari Olives Paneer Tikka 38
Kalamata olives marinated with cottage cheese & grilled in the tandoor to perfection

Tandoori Khâmb 38
Button Mushrooms marinated in paprika spices, grilled in Tandoor to perfection

Tandoori Malai Broccoli 34
Bouquets of Broccoli in almond, Cashew & Cheese marinade, Char Grilled in Tandoor.

Subz Shahi Shami Kebab 34
Exotic vegetables minced kebab, deep fried till light Golden color

Tandoori Smoked Pineapple Tikka 32
Chunks of pineapple marinated in hand ground spices, Grilled in clay oven

Veg platter ~52
A Combination of the kebabs on offer perfect for those who would rather choose not to decide

NON VEG BARBEQUE

Tandoori Garam Garam Prawns 58
Plump Tiger prawn freshly marinated in a citric blend of lemon juice and ajwain, grilled golden in the tandoor

Barramundi Fish Tikka (Tilsi & Sarsowal) 48
Barramundi fish freshly marinated in basil paste and kasuri (mustard flavor), glazed to perfection in tandoor.

Tandoori Lobster 78
Lobster marinated in citric blend of lemon juice, carom seeds and hung curd marinade grilled to perfection

Achaari Jaituni Chicken Tikka 44
Olive and Pickle tapenade Chicken Tikka, Grilled to perfection in tandoor.

Zaffrani Tandoori Murg 48
To make this magnificent king of kebab, our masters roast the chicken after curing it with herbal marination of hung curd, saffron, yellow chili paste, kasuri methi & mustard oil.

Lamb Rogani Seekh Kebab 46
The traditional Seekh lamb minced kebab glazed in tandoor with Kashmiri Rogan Josh

Tandoori Lamb Chops 58
Australian lamb chops marinated with cloves, black cardamom, kasuri methi glazed with sweet & sour sauce grilled in tandoor

Non Veg Kebab Platter 58
A Combination of the kebabs on offer perfect for those who would rather choose not to decide

TAXES EXTRA AS APPLICABLE. WE LEVY 13% SERVICE CHARGE
VEG CURRIES

Palak Paneer 38
Paneer simmered in a rich and creamy spinach paste

Paneer Tikka Latabdar 38
Cubes of paneer cottage cheese in thick cheese gravy of Tomato & onion

Tawa Mushroom & Asparagus 38
Tawa Grilled Green Asparagus and Button Mushrooms tempered with Royal cumin and Indian herbs.

Pind Wale Chcley 34
Chick peas made with a spicy mélange of pomegratate seeds, ajwain and kasuri methi flavored with rock salt

Sarso ka Saag 38
Ever green mustard leaf delicacy, cooked in earthenware pot with radish leaves, spinach, Bathua, ginger, gram flour and a dash of mustard oil served with butter & Jaggery.

Aloo Gobi Dhania Masala 38
Cauliflower & potato cooked in onion Tomato masala spiked with crushed coriander seeds

Punjab Grill Dal Nakhani 38
Delicacy of whole Urad Daal & Kidney Beans simmered overnight with traces of mustard oil, cooked with tomato puree, cream & Indian spices, finished with clarified Butter.

Regional Dal Tadka 34
Combination of Lentils served with the choicest of regional tadka's of Burnt garlic /Brown onion /Asafetida /Tomato/onion and garnished with fresh coriander

TAXES EXTRA AS APPLICABLE . WE LEVY 10% SERVICE CHARGE
NON VEG CURRIES

Coastal Prawn Curry  58
Tiger prawn cooked in hand pound dry spices, finished in creamy coconut gravy

Murg Tikka Masala 46
Grilled boneless chicken tikka’s simmered in satin smooth cashew gravy

Punjab Grill Butter Chicken 48
Tandoor grilled Chicken tikka simmered in satin smooth tomato gravy rich in cashew and made piquant with dried esnegreek

Nalli Gosht 60
Lamb Shank cooked with brown onion, yogurt and whole spices.

Kashmiri Lamb Rohan Josh 48
Kashmiri delicacy of shoulder of lamb cooked in old fashion way over extremely low heat infused with whole red chili paste and finished with yogurt

CHAAWAL / RICE

Dum Ki Briyani (Chicken 48, Lamb 52, Prawn 58, Nalli 60)
The pluperfect delicacy of choicest cuts of meat Lamb / chicken / fish / Nalli Gosht (Lamb Shank) braised with spices made Ich with Muktapishli and hint of amber combined with saffron hued basmati rice and cooked under flaky puff pastry

Parda Nashi Subz Biyani 44
The rare combination of aromatic basmati rice with seasonal vegetables infused with saffron & cooked on dum.


TAXES EXTRA AS APPLICABLE . WE LEVY 10% SERVICE CHARGE
ROTI / BREADS

- Garlic Naan/Butter Yaan - 10
- Aloo kulcha /masala paneer kulcha - 14
- Pudha paratha/plain paratha/ajwain paratha - 14
- Tandoori Roti - 8
- Makki Roti - 8
- Assorted Bread Basket - 30

RAITA / SIDES

- Mix Veg Raita - 12
- Boondi Raita - 12
- Masala Papad - 12

MEETHA / DESSERT

- Paan Kulfi - 20
  - Betel Leaf frosty, with Mint & Fennel & Rose Petal Marmalade
- Gulab Jamun Platter - 18
  - A soft centered Milk Cake/Dumplings fried & soaked in Sugar Syrup, Garnished with Pistachio
- Rasmalai - 20
  - Sweetened cottage cheese dumplings.
- Mava Cheese Cake - 18
  - Traditional Cheese Cake with Indian Milk Cake Flavors.
- Kesar Pista Kulfi - 20
  - Saffron and pistachio flavored frosty

TAXES EXTRA AS APPLICABLE. WE LEVY 10% SERVICE CHARGE
CHEF SPECIAL 3 COURSE MENU VEG @ $75++

Chef special Amuse Bouche of the Day

Appetizers

Tandoor Grilled Achaari & olives paneer Tikka
Cottage cheese cooked in our Tandoors with olives and special achaari spices

Malai Truffle Broccoli Tikka
Bouquets of broccoli in almond marinade served with a Truffle twist by our chefs

Chef special sorbet
Cleanse your palate with a flavored sorbet

Main Course

Grilled Bharwan khumb /Truffle korma sauce
Portobello mushroom stuffed with seasonal minced vegetable, served with truffle korma sauce

Tava mushroom & Asparagus
Fresh Mushrooms and Asparagus pan cooked in a special black pepper gravy

Berries Pulao

Bread Basket

Dessert:

Punjaban Grill Dessert platter

TAXES EXTRA AS APPLICABLE. WE LEVY 10% SERVICE CHARGE
Chef special Amuse Bouche of the Day

Appetizers

Tandoor Grilled Barramundi Fish Tikka
Fish cooked in our special Tandoors with barramundi which lends itself to the marinade and cooks perfectly at high heat

Truffle malai chicken Tikka
Traditional favorite Malai chicken Tikka served with a Truffle twist by our chefs

Chef special sorbet
Cleanse your palate with a flavored sorbet

Main Course

Braised lamb shank Lucknawi Gravy
Lamb shanks slow cooked with rosemary and garlic and served with our Chef special lucknawi gravy

Tava mushroom & Asparagus
Fresh Mushrooms and Asparagus pan cooked in a special black pepper gravy

Berries Pulao

Bread Basket

Dessert:

Punjab Grill Dessert platter

TAXES EXTRA AS APPLICABLE, WE LEVY 10% SERVICE CHARGE
CHEF SPECIAL 5 COURSE MENU - VEG* $120++

Soup
Subz shai shorba

Appetizers
Palak Gucchi Risotto khichdi / Grilled Achari paneer Tikka
Broccoli Tikka masala mango murabba chutney / Truffle Dahi Kebab

Chef special sorbet

Main course
Lucknowi vegetable Biryani
Malai paneer korma
Tava Grilled vegetable
Dal Punjab Grill
Mix veg Raita
Bread Basket

Punjab Grill Dessert platter

TAXES EXTRA AS APPLICABLE. WE LEVY 10% SERVICE CHARGE
CHEF SPECIAL 5 COURSE MENU - NON VEG @ $120++

Chef special Amuse Bouche of the day

Soup
Subz shai shorba

Appetizers
Palak Gucchi Risotto khichdi / Grilled Barramundi fish Tikka
Foie gras Tikka masala mango murabba chutney / Truffle chicken tikka
Chef special sorbet

Mains
Lucknowi Lamb chop Biryani
Chicken lazeez korma
Tava Grilled vegetable
Dal Punjab Grill
Mix veg Raita
Bread Basket

Punjab Grill dessert platter

TAXES EXTRA AS APPLICABLE. WE LEVY 10% SERVICE CHARGE