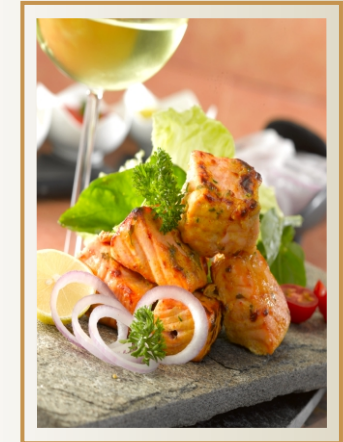




Punjab Grill began its epicurean journey in Singapore in June 2011. In a short span of time, We have firmly established ourselves as Singapore's premier Indian restaurant. Our team has garnered numerous accolades and we continue our focus to reinvent and rediscover Indian food in all new avatars.



Punjab Grill has racked up numerous accolades in Singapore in its short span. A few of the recognitions bestowed on us include

- * World Gourmet Summit Award of Excellence 2018 for best Asian Restaurant
- * World Gourmet Summit Award of Excellence 2018 for Restaurant Manager of the Year
- * Hospitality Asia Platinum Award 2016 for Restaurant of the Year 2016
- * Award of Excellence from Peak Magazine's G Awards
- * Dining City's Public Selection Award
- * Michelin Mention in the Guide for 2016
- * Wine & Dine's List of Top Restaurants in Singapore for the last 5 years
- * Trip Adviser Excellence Award for the Last 5 Years
- * Singapore Tattler's Listing of Best Restaurants for the last 5 Years
- * Asian Cuisine Chef of the Year for 2014 And 2016

Our real strength comes from our team of Kitchen and Service Staff. Our team of chefs led by the Effervescent Chef Javed Ahamad are the real Magicians of the show and they are continually striving to ensure a wondrous experience for all our customers.





PEHLE PEHL / APERITIF

Kesar-Pisteywali Lussee - 14

Saffron Flavoured Yoghurt Shake
Garnished With Pistachio Flake

Mattha - 14

Iced Buttermilk Spiced With Ginger, Coriander, Green Chillies And Freshly
Roasted Cumin

Shikanjvi - 14

Traditional Punjabi Lemonade Served Sour, Sweet, Salt 'N' Peppered

Jaljeera - 14

A Tangy, Spicy Aperitif Flown Down The Ages With A Hint A Of Lemon And
Green Chillies Flavored With Fresh Mint

CHAATS & SALADS



Chowk Ki Tikki - 20

Pan Fried Potato Cake Stuffed With Green Peas, Served With Mint And Tamarind Chutney



Papdi Chaat - 20

Whole Meal Crisps Served With Bean Sprouts, Pomegranate, Drizzled With Mint And
Tamarind Chutney & Sweet Yoghurt

Golgappa Platter - 18

Whole Wheat Shells Stuffed With Masala Chickpeas Served With Sweet Tangy Tamarind
And Spicy Mint & Coriander Water

Chicken Tikka & Lychee Chaat - 24

Chicken Tikka Tossed With Lychees, Cream Cheese, Tamarind
Chutney & Sweet Sour Flavors

Punjabi Vegetable Samosas - 24

Home Style Puff Pastry Stuffed With Potatoes / Dry Fruit & Spices, Fried To Perfection

Kachumber Salad - 15

Garden Green Salad Tossed In Masala Vinalgrette Dressing

SHORBA / SOUPS

Murgh Badami Shorba - 18

A Deftly Spiced Consomme Of Almonds & Free-Range Chicken

Tamatar Dhaniya Ka Shorba - 18

Tomato Soup Prepared With An Infusion Of Green Coriander Tempered With Royal
Cumin & Served With Crisp Namak Para 'CROUTONS'

Wild Mushroom Shorba - 20

Assorted Mushroom Puree Soup, Truffle Oil Drizzle



Taxes extra as applicable. We levy 10% Service Charge



BAR-BE-QUE

Vegetarian



Paneer Tikka Multani - 34

It Is Said That Paneer (cottage Cheese) Was 'born' In Multan, A Largely Vegetarian Province In Undivided India, Here The Paneer Is Infused With Herbs And Spices, Wrapped In Hung Curd Marinade And Glazed Golden In The Tandoor



Kurkuri Veg- 30

Crisp Wonton Cheese Rolls With Capers, Sun-dried Tomatoes, Bell Peppers And Pine Nuts Served With Aam Papad Chutney

Dahi Ke Kebab - 32

An Exquisite Kebab Of Yoghurt Cheese, Blended Cardamom And Black Pepper Fried Till Golden

Tandoori Broccoli - 32

Bouquets Of Broccoli, In Almond Marinade Chargrilled

Sabz Ki Kham Khatai (Vegetable Galouti Kebab) - 38

Laukhnawi Delicacy, Melt - In - The - Mouth Kebabs, Fashioned With Lotus Root, Collacaisa Root (arbi), Jirnikand With Cashews & Roasted Onions Spiced With Herbs And Grilled



Bharwaan Khumb Peshawari- 38

Handpicked Mushroom Stuffed With Cottage Cheese And Grated Mushroom, Marinated In Yoghurt, Flavoured With Fresh Mint And Pickle Spices And Grilled To Perfection

Lahori Shammi Kebab - 32

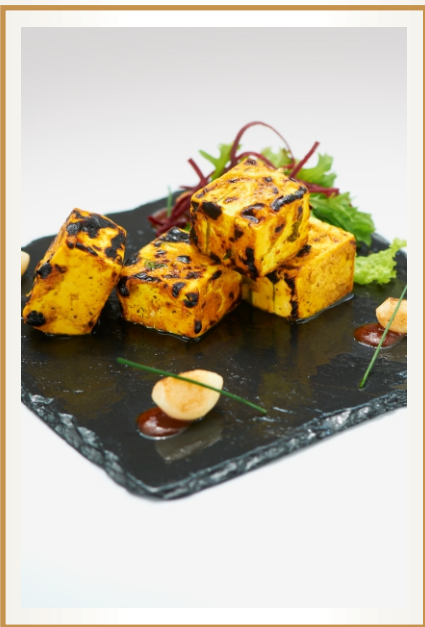
Lahore, Paris Of The East, Home To The Most Creative Chefs In The Land Of The Five Rivers, Crafted This Vegetable Version Of Pan Fried Kabab With Hand Pounded Spices

Bharwaan Aloo Pothohari- 32

Tandoor Roasted Potatoes Stuffed With Vegetables, Dried Plums And Nuts
A Gift From The Cook Of Pothohar, The Plateau Of Plenty

Veg Platter - 48

A Combination Of The Kebabs On Offer, Perfect For Those That Would Rather Not Have To Decide



Chef's recommendation



BAR-BE-QUE

NON VEGETARIAN

Tava Scallops - 42

Tava Seared Scallops, Tandoori Pineapple Confit, Cocum Dust

Tandoori Lobster - 68

There Could Hardly Be A Better Way To Treat Newfoundland's Off-shore Bounty It's Succulent And Flavoured With India's Unique Spice - Ajwain



Salmon Tikka - 45

Dill Flavoured Norwegain Salmon Tikka, Marinated With Hung Curd, Honey & Mustard.

Tandoori Jheenga - 48

Plump, Tiger Prawns, Refreshingly Marinated In A Citric Blend Of Lemon Juice, Ajwain, Grilled Golden In The Tandoor

Kasuri Methi Murgh Tikka - 42

Morsels Of Chicken Marinated In Yoghurt, Cashew Nut Paste And Cheese Cooked Flavoured Dried Fenugreek Leaves Power Perfection In The Tandoor

Murgh Tikka Punjab Grill - 42

Cubes Of Chicken, Prepared As A House Speciality, Steeped In A Marinade Of Royal Cummin-enriched Cream, Cheddar, Garlic And A Hint Of Fresh Coriander & Mustard Oil, Glazed In The Tandoor



Bhatti Da Murgh Pindiwala - 42

Thigh Of Spring Chicken, Reversed Overnight In A Yoghurt Marinade, First Cooked In The Tandoor, The Chicken Is Then Finished On The Bhatti Or Open - Fire Grill

Zaffrani Tandoori Murgh - 42

To Make This King Of Kebab Truly Magnificent, Our Master Roast The Chicken After Curring It With An Herbal Marinade Of Hungcurd, Saffron, Yellow Chili Paste, Kasuri Methi & Mustard Oil



Chicken Tikka Quessadilla- 42

Indian Version Of This Mexican Speciality Stuffed With A Filling Of Chicken Tikka & Cheese Masala Served With Mint Sauce



Tandoori Duck - 48

To Make The Kebab Truly Resplendent, Our Masters Roast Barbary Duck curing It With Citrus Marinade With A Delicate Hint Of Saffron, Orange & Whole Spices

Tandoori Foiegras - 48

Foiegras Tikka In Tandoori Marinade Served With Raw Mango Chutney



Chaamp Taaidar - 48

New Zealand Lamb Chops, Marinated With Cloves, Black Cardamom, Kasoori Methi And , Grilled In The Tandoor

Khaam Khatai (non Veg Galouti) - 48

In The Years Gone By, The Nawabs And Maharajas Used To Swap Chefs For Any Dish That They Liked When Being Entertained By Each Other. From This Interaction Comes A Kebab As Soft As The Popular Indian Cookie-khatai, Which Literally Melts In Your Mouth

Raunaqeen Seekhan - 42

The Traditional Seekh Of Lamb Mince Dons A Colourful Garb With The Singing Flavours Of Coriander, Mint And Spring Onions, Creating An Extraordinary Play Of Tastes, Finished With Spicy Cheesy Sauce Coating.

Non Veg Kebab Platter - 58

A Combination Of The Kebabs On Offer, Perfect For Those That Would Rather Not Have To Decide

Seafood Platter - 58

Seafood Lovers Will Cherish This Chefs Choice Of Grills On The Platter

Taxes extra as applicable. We levy 10% Service Charge



CURRIES

Vegetarian

Paneer Makhani - 38

Batons Of Paneer (cottage Cheese), simmered In Satin Smooth Tomato Gravy
Accentuated With The Aromatic Kasoori Methi



Paneer Tikka Lababdar - 38

Cubes Of Paneer (cottage Cheese) In Thick, Creamy Cheese Gravy Of Tomatoes & Onions

Daal Punjab Grill - 38

Delicacy Of Whole Urad, Simmered Overnight With A Trace Of Mustard Oil,
Finished With Tomato Puree And Cream, Tempered With Clarified Butter

Daal Paniratani - 34

Combination Of Five Lentils, Served With A Choice Of Tadkas: Burnt Garlic/ Browned
Onions/ Asafetida/ Tomato/ Onions And Garnished With Fresh Coriander

Sarson Da Saaḡ - 38

The Evergreen Mustard Leaf Delicacy - Cooked In Earthenware
Pots With Radish Leaves, Spinach, Bathua, Ginger, Rice, Gram Flour
And A Dash Of Mustard Oil Served With Home-churned White Butter

Amritsari Bainḡan Bharta - 34

Traditionally Roasted Eggplants, Cooked In Tomato & Onion Masala, Spiced To Perfection

Patialashahi Kadhai Paneer - 38

Batons Of Paneer Cooked With Bell Peppers And Tomatoes, Accentuated With Coriander
Seeds And Freshly Pound Black Peppercorns, Draped In A Creamy Tomato Gravy

Palak Paneer - 34

Paneer, Simmered In A Rich & Creamy Spinach Paste



Tava Mushrooms Asparagus - 34

Tava-grilled Green Asparagus, Musroom & Bell Peppers Tempered With
Royal Cummin And Indian Herbs

Pindi Channa - 32

Chickpeas Made With A Spicy Melange Led By Pomegranate Seeds,
Ajwain And Kasoori Methi, Flavoured With Rock Salt

Choices Of Vegetables - 34

Mix Vegetables / Aloo Gobi / Bhindi Masaleder / Zeera Aloo
+



Chef's recommendation



CURRIES

Non Vegetarian

Kadhai iheenga - 48

Tiger Prawns, Stir-Fried In Coriander Seed And Black Cardamom Tomato Masala

Patiala Shahi Machchi - 44

The Princely House Of Patiala's Fish Delicacy - Tangy Cubes Of River Sole,
Flash Fried And Cooked In A Dried Plum And Onion Coconut Milk Gravy.

Kadhai Murḡh - 45

Chicken Tikka Cooked With Bell Pepper And Tomatoes, Accentuated With Coriander
Seeds And Freshly Pound Black Peppercorns And Draped In A Creamy Tomato Gravy



Murḡh Makhani - 45

Tandoor-grilled Tikka Of Chicken, Simmered In Satin Smooth Tomato
Gravy, Rich In Cashew And Made Piquant With Dried Fenugreek

Raaruhi Meat - 48

Chops Of Kid Cooked With Kid Mince In Stock - Rich In Cloves,
Black Cardamom And Cinnamon - Which Is Added In Miniscule
Quantities At Regular Intervals To Bring Out A Unique Flavour

Meat Punjab Grill - 48

The House Specialty Of Lamb, Culled From The Shoulder Of Lamb,
Cooked The Old Fashioned Way Over Extremely Low Heat On An Angeethi,
Spiked With A Melange Of Thyme Pepper And Freshly Pound Peppercorn

Nalli Gosht - 58

Lamb Shanks Cooked With Brown Onion, Yogurt And Whole Spices

Saaḡ Gosht - 48

An Exotic Delicacy Of Baby Lamb And Spinach In An Unusually Delicate Avatar

Chicken Tikka Masala - 45

Boned Tandoori Chicken Cooked In Tomato Masala
With The Aromatic Flavours Of Authentic Indian Spices



Taxes extra as applicable. We levy 10% Service Charge



SIDES

Tadkewala dahi - 12

Yoghurt Tempered With Turmeric, Corlander And Mustard Seeds,
Garnished With Jullennes Of Red Chillies

Raita - 12

An Unusual Combination Of Yoghurt With Red Chillies, Salt And
Combined With A Choice Of Boondl / Pineapple / Mix



Masala Pappad - 12

Also Know As 'poppadum', A Thin Crispy Wafer Is Topped Up With
Chopped Tomatoes, Onions And Fresh Corlander Leaves, With Chutney
To Accompany Your Meal

CHAAWAL / RICE

Guchchi Pulao - 52

A Fragrant Combination Of Jumbo Morels, Stuffed With Royal Cumin-spiced
Milk Cake And Basmati Cooked On Dum Under A Flaky Puff Pastry

Dum Ki Biryani (chicken / Mutton / Prawn) - 44 / 48 / 50

The Pluperfect Delicacy Of Cholcest Cuts Of Meat / Chicken Braised
With Masala, Made Rich With Mukta Pishti And A Hint Of Amber, Combined
With Saffron Hude Basmati Rice And Cooked Under Flaky Puff Pastry

Tarkari Kesari Biryani - 42

The Rare Combination Of Aromatic Basmati, Seasonal Vegetables, Infused With
Saffron And Cooked On Dum

Samundari Pilaf - 60

Saffron Hued Aromatic Basmati Cooked On Dum With Sea Bass,
Tiger Prawns And Green Mussels

Steamed Rice / Jeera Rice - 12 / 18



BREADS

Bharme Amritsari Kulche (keema) - 14

Bharme Amritsari Kulche (aloo / Paneer) - 14

Kesari Tandoori Parontha (pudina / Aiwaini) - 14

Roquefort Cheese And Onion Kulcha - 14

Makkai Di Roti - 8

Naan (butter / Garlic) - 10

Tandoori Roti - 8

Assorted Bread Basket (naan, Parantha, Roti) - 28

MEETHA / DESSERT



Litchi Ki Tehri - 18

Milk Reduced In 'tohe Ki Kadhai' Finished With Shahi Lichi And Sultanas

Phirni - 15

The All Time Favourite Crushed Rice & Saffron Souffle Served Chilled

Kulfi Falooda - 18

Pistachio-almond Native Ice Dessert Served With Cornflour 'noodles'

Flambeed Gulab Jamun - 22

Milk Cake Dumpling Fried Till Brown & Later Soaked In Faloverd Suger Syrup
Finally Flamebeed With Rum

Kheer - 14

The Celestial Dessert Of Rice, Milk, Khoya And Malai

Rasmalai - 16

Cottage Cheese Dumplings, Soaked In Sweetend Flavoured Milk



Mango Saffron Creme Brulee, Pineapple Sorbet - 18

Coffee Caramel Ice Cream - 14

Gulab Jamun - 18

Milk Cake Dumplings Fried Till Brown & Later Soaked In Faloverd Suger Syrup
Garnished With Shaves Pistachoes

Dessert Sampler - 28

Choice Of Sweets To Savor Your Palate



Taxes extra as applicable. We levy 10% Service Charge



5 COURSE DEGUSTATION MENU - 98

Vegetarian

GOLGAPPA PLATTER

Whole Wheat Shells Served With Tangy Tamarind And Spicy Coriander Water

Tamatar Ka Shorba

Tomato Soup Prepared With An Infusion Of Green Coriander
Tempered With Royal Cumin & Served With Crisp Namak Para "croutons"

Paneer Tikka Multani

Paneer Infused With Herbs And Spices, Wrapped In Gram
Flour Marinade And Glazed Golden In The Tandoor

Tandoori Broccoli

Bouquets Of Broccoli In Almond Marinade Char-grilled

Dahi Ke Kebab

An Exquisite Kebab Of Yoghurt, Blended With
Cardamom And Coriander, Fried Till Golden

Chef Special Sorbet Of The Day

Tava Asparagus

Tava Grilled Green Asparagus, Tempered With Black Cumin

Paneer Tikka Lababdar

Cubes Of Paneer (cottage Cheese) In Thick, Creamy Gravy Of
Tomatoes, Onions And Bell Peppers,

Daal Punjab Grill

Delicacy Of Whole Urad, Simmered Overnight With Trace Of Mustard
Oil Finished With Tomato Puree And Cream, Tempered With Clarified Butter

Assorted Breads

Gucchi Pulao

Burhani Raita

Punab Grill Dessert Platter



5 COURSE DEGUSTATION MENU - 98

Non Vegetarian

GOLGAPPA PLATTER

Whole Wheat Shells Served With Tangy Tamarind And Spicy Coriander Water

Murgh Badami Shorba

A Deftly Spiced Consomme Of Almonds & Free-range Chicken

Salmon Tikka

Dill Flavoured Norwegian Salmon Tikka

Tandoori Jheenga

Plump Tiger Prawns, Refreshingly Marinated In A Citric
Blend Of Lemon Juice, Ajwain, Grilled Golden In The Tandoor

Chaamp Taaidar

Austrian Lamb Chops Marinated With Cloves,
Black Cardamom, Kasoori Methi And Grilled In The Tandoor

Chef Special Sorbet Of The Day

Murgh Makhani

Tandoor-grilled Tikka Of Chicken, Simmered In Satin Smooth Tomato
Gravy, Rich In Cashew And Made Piquant With Dried Fenugreek

Patiala Shahi Machchi

The Princely House Of Patiala's Favourite Fish Delicacy - Tangy Cubes
Of River Sole, Flash Fried And Cooked In A Dried Pulm And Tomato Gravy

Daal Punjab Grill

Delicacy Of Whole Urad, Simmered Overnight With A Trace Of Mustard
Oil Finished With Tomato Puree And Cream, Tempered With Clarified Butter

Assorted Breads

Gosht Dum Ki Biryani

Burhani Raita

Punjab Grill Dessert Platter

