



PUNJAB GRILL



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Gault
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SELECTED



About Us

The Lion Head, our emblem, pays homage to the Royal State of Punjab and the indomitable spirit of Maharaja Ranjit Singh—revered as Sher-e-Punjab, the Lion of Punjab—for his courage and vision. Under his reign, Punjab flourished in power, culture, and culinary excellence, a legacy that inspires every detail at Punjab Grill.

A contemporary fine-dining destination, Punjab Grill celebrates India's rich culinary heritage with modern sophistication. Recognized in the Michelin Guide for four consecutive years and recipient of multiple regional and international dining awards, the brand has earned acclaim for redefining Indian gastronomy across the globe.

From signature kebabs and regal curries to avant-garde tasting menus, each creation is a tribute to royal Indian flavors elevated with innovative techniques. Today, Punjab Grill stands as a symbol of refined hospitality and culinary artistry—an unforgettable gastronomic journey where tradition meets timeless elegance.

PIND DAAWAT

Wholesome, pure vegetarian fare crafted with simplicity and balance

Welcome Drink

Masala Shikanji

Street-side spiced lemonade loved across North India

Pre-plated Kebabs

Punjabi Samosa

Crispy, golden pastry filled with spiced potato and pea mixture

Makkai Palak Seekh, Popcorn Sauce

Tender spinach and corn skewers complemented by a unique, buttery popcorn sauce

Beetroot Chop, Peanut Sauce

Crisp, spiced beetroot cutlets served with a rich and savoury peanut sauce

Mains

Paneer Tikka Masala

Cottage cheese tikka simmered in a rich, spiced tomato-onion gravy

Vilayati Subz Miloni

Seasonal garden-fresh vegetables slow cooked in a spinach and mint curry

Dal Punjratni

A hearty blend of five lentils with Punjabi spices

Assorted Tandoori Breads

Freshly baked tandoor delights, from soft naans to crisp rotis

Subz Dum Biryani

Fragrant medley of seasonal vegetables, slow cooked with aromatic spices and basmati rice

Accompaniments

Boondi Raita

Papad / Pickle / Chutney / Raita

Dessert

Hot Gulab Jamun with Chilled Rabri





MAHARAJA DAAWAT

A royal spread of indulgent vegetarian delicacies
AED 250 all-inclusive per guest

Welcome Drink

Aam Panna Breeze

North India's favourite summer cooler

Chaat

Dahi Papdi Chaat

Khasta wheat crackers topped with spiced yogurt, tangy chutneys, and fresh herbs

Palak Patta Chaat

Crispy batter-fried spinach leaves topped with tangy spices and yogurt drizzle

Pre-plated Kebabs

Paneer Multani Tikka

Tender paneer cubes marinated in rich spices and roasted in the tandoor

Tandoori Kasundi Broccoli

Char-grilled broccoli flavoured with tangy Punjabi kasundi and aromatic spices

Makkai Palak Seekh, Popcorn Sauce

Tender spinach and corn skewers complemented by a unique, buttery popcorn sauce

Mains

Paneer Lababdar

Fresh cottage cheese cooked in a rich, spiced tomato-onion gravy

Vilayati Subz Miloni

Seasonal garden-fresh vegetables slow cooked in a spinach and mint curry

Aloo Gobi Adraki

Moorish stir-fry of cauliflower and potatoes with fresh ginger and spices

24-hour Dal Makhani

Rich, slow-cooked Dal Makhani, simmered 24 hours for authentic dhaba flavor

Assorted Tandoori Breads

Freshly baked tandoor delights, from soft naans to crisp rotis

Paneer and Subz Dum Biryani

Fragrant dum-cooked Biryani with soft paneer and seasonal vegetables

Accompaniments

Cucumber & Mint Raita

Papad / Pickle / Chutney / Raita

Desserts

Punjab Grill Rasmalai

NAWABI DAAWAT

Inspired by the princely traditions of Punjab's kitchens

Welcome Drink

Aam Panna Breeze

North India's favourite summer cooler

Chaat

Palak Patta Chaat

Crispy batter-fried spinach leaves topped with tangy spices and yogurt drizzle

Pre-plated Kebabs

Classic Chicken Tikka

Tender chicken morsels marinated in traditional spices and grilled to perfection

Raunakeen Lamb Seekh

Spiced, succulent lamb skewers, grilled to perfection

Punjabi Samosa

Crispy, golden pastry filled with spiced potato and pea mixture

Mains

Punjab Grill Butter Chicken

Charred chicken tikka morsels simmered in a fenugreek spiced silken tomato curry

Dum Ki Macchli

Tender fish cooked the Hyderabadi way with aromatic spices, birista and yoghurt

Aloo Gobi Adraki

Moorish stir-fry of cauliflower and potatoes with fresh ginger and spices

Dal Punjratni

A hearty blend of five lentils with Punjabi spices

Assorted Tandoori Breads

Freshly baked tandoor delights, from soft naans to crisp rotis

Subz Dum Biryani

Fragrant medley of seasonal vegetables, slow cooked with spices and basmati rice

Accompaniments

Cucumber & Mint Raita

Papad / Pickle / Chutney / Raita

Desserts

Hot Gulab Jamun with Chilled Rabri



SHAHI DAAWAT

A regal selection of rich, celebratory dishes

Welcome Drink

Gulab Jal Spritz

Inspired by Rose water sprinkling ritual for guests of honour in India

Chaat

Palak Patta Chaat

Crispy batter-fried spinach leaves topped with tangy spices and yogurt drizzle

Pre-plated Kebabs

Ajwaini Fish Tikka

Chargrilled fish tikka marinated with ajwain and aromatic spices

Classic Chicken Tikka

Tender chicken morsels marinated in traditional spices and grilled to perfection

Raunakeen Lamb Seekh Kebab

Spiced, succulent lamb skewers, grilled to perfection

Mains

Punjab Grill Butter Chicken

Charred chicken tikka morsels simmered in a fenugreek spiced silken tomato curry

Meat Saagwala

Succulent mutton cubes in a velvety spinach purée, delicately spiced with herbs

Paneer do Pyaaza

Fresh paneer simmered with a generous blend of onions in a spiced tomato-onion gravy

24-hour Dal Makhani

Rich, slow-cooked Dal Makhani, simmered 24 hours for authentic dhaba flavor

Assorted Tandoori Breads

Freshly baked tandoor delights, from soft naans to crisp rotis

Chicken Dum Biryani

Fragrant basmati rice slow cooked with succulent chicken, rich masala and saffron

Accompaniments

Cucumber & Mint Raita

Papad / Pickle / Chutney / Raita

Desserts

Hot Gulab Jamun with Chilled Rabri





DARBAR DAAWAT

A grand feast reminiscent of Punjab's royal courts

Welcome Drink

Nimbu Khajoor Refresher

India's timeless cooler, elevated with local dates for you!

Chaat

Palak Patta Chaat

Crispy batter-fried spinach leaves topped with tangy spices and yogurt drizzle

Pre-plated Kebabs

Ajwaini Fish Tikka

Chargrilled fish tikka marinated with ajwain and aromatic spices

Malai Chicken Tikka

Tandoori chicken tikka marinated in cream cheese and aromatic spices

Raunakeen Lamb Seekh Kebab

Spiced, succulent lamb skewers, grilled to perfection

Mains

Dum ka Murgh

Slow-cooked chicken in aromatic Hyderabad spices, sealed on dum for rich, smoky depth

Goan Prawn Curry

Succulent prawns simmered in a rich, tangy coconut and kokum-infused curry, bursting with authentic coastal spices

Meat Saagwala

Flavourful mutton cubes in a velvety spinach purée, delicately spiced with herbs

Aloo Jeera

Tender, spiced potato cubes sautéed with fragrant cumin seeds and aromatic Indian spices

24-hour Dal Makhani

Rich, slow-cooked Dal Makhani, simmered 24 hours for authentic dhaba flavor

Assorted Tandoori Breads

Freshly baked tandoor delights, from soft naans to crisp rotis

Hyderabad Murgh Dum Biryani

Fragrant long-grain basmati rice layered with tender, spice-marinated chicken, slow-cooked to perfection with saffron and aromatic herbs

Accompaniments

Pomegranate & Mint Raita

Papad / Pickle / Chutney / Raita

Desserts

Punjab Grill's Rasmalai

Motichoor Cheesecake

RANGLA PUNJAB DAAWAT

The Grand Celebration of Punjab

Welcome Drink

Divine Dewdrops

Temple holy water (charanamrit), reimagined as a refreshing welcome

Chaat

Chilled Watermelon & Sprouts Chaat

Refreshing medley of juicy seedless watermelon and crisp sprouts, tossed with tangy spices and zesty chaat flavours

Pre-plated Kebabs

Zaffrani Jumbo Prawns

Succulent jumbo prawns marinated in aromatic saffron and spices, seared to perfection for a rich, flavorful experience

Basil & Olive Chicken Tikka, Tomato Salsa

Chicken tikka marinated with fresh basil and olive oil, served with a zesty, tangy tomato salsa

Kashmiri Lamb Chops

Ver masala spiced lamb chops served with a nutty walnut and refreshing radish chutney

Sharing Mains served on the Table

Dum ka Murgh

Slow-cooked chicken in aromatic Hyderabad spices, sealed on dum for rich, smoky depth

Goan Prawn Curry

Succulent prawns simmered in a rich, tangy coconut and kokum-infused curry, bursting with authentic coastal spices

Mutton Rogan Josh

Aromatic Kashmiri dish of tender mutton infused with red chili, fennel seeds and Ver masala

Spinach Frittata Butter Masala

Creamy spinach frittata served in a rich Punjabi butter masala sauce

Crispy Aloo Jeera

Crisp-fried potatoes seasoned with aromatic cumin, fresh coriander & chilli flakes

24-hour Dal Makhani

Slow simmered for 24 hours, our Dal Makhani is a symphony of rustic yet refined flavours

Assorted Tandoori Breads

Freshly baked tandoor delights, from soft naans to crisp rotis

Hyderabad Mutton Dum Biryani, Tadkewali Onion Raita

Fragrant slow-cooked Hyderabad mutton biryani layered with aromatic spices, served with a zesty tadkewali onion raita

Accompaniments

Pomegranate & Mint Raita

Papad / Pickle / Chutney / Raita

Desserts

Punjab Grill's Rasmalai

Motichoor Cheesecake



بنجاب گرل
PUNJAB GRILL

