



# PUNJAB GRILL



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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

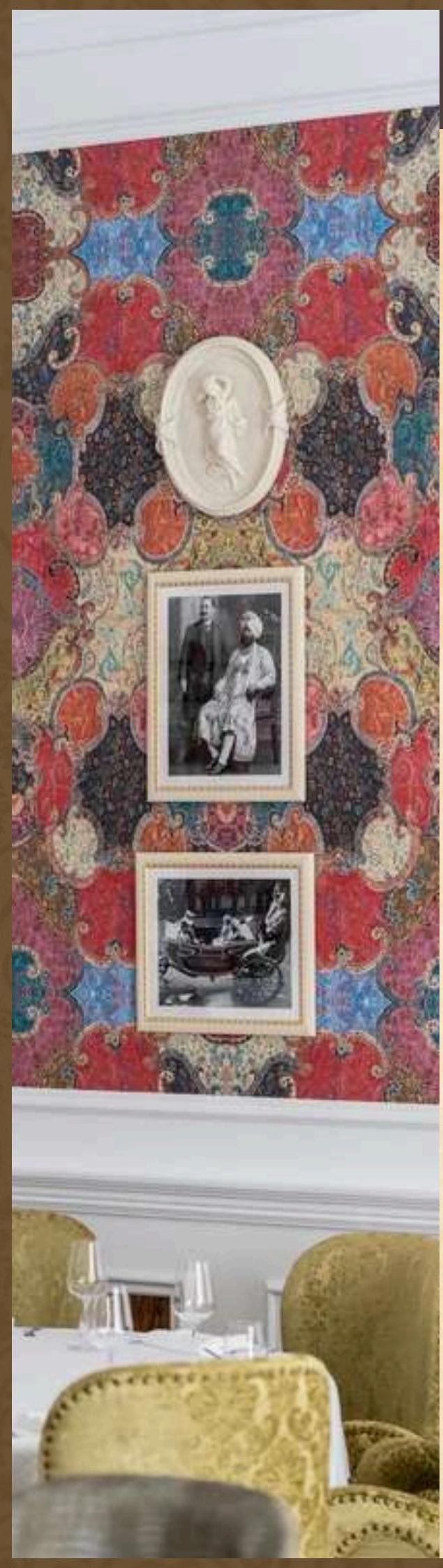
## Accompaniments

### Cucumber & Mint Raita

### Papad / Pickle / Chutney / Raita

## Desserts

### Hot Gulab Jamun with Chilled Rabri



## SHAHIDAAWAT

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 Hyderabadi 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

### Hyderabadi 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), reimaged 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 Hyderabadi 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

### Hyderabadi Mutton Dum Biryani, Tadkewali Onion Raita

Fragrant slow-cooked Hyderabadi 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



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PUNJAB GRILL

