



PUNJAB GRILL

A-La Carte Menu

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 Cuisine Chef of the Year for 2016 and 2014
- * Trip Advisor Excellence Award every year since our inception
- * Singapore Tattler's Listing of Best Restaurants 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. Our staff work tirelessly to ensure a truly wonderful experience for all our guests .

PEHLE PEHL / APERITIF

Mango Lassi 14

Fresh Mango flavored yogurt shake

Shikanjvi 14

Traditional Punjabi lemonade served sour, sweet salt N peppered

Jaljeera 14

Cumin Seed flavored Indian drink with spices

SHORBA/SOUP

Subz Shahi Shorba Half pot at 30 – (Serves 2) Full pot at 46 (serves 4)

Seasonal vegetable puree prepared with an infusion of green coriander tempered with Royal cumin and served with crispy Gram flour pearls

Chicken Almond Shorba Half pot at 30 – (Serves 2) Full pot at 46 (serves 4)

Chicken Soup, Punjabi style with Black pepper and almonds

SMALL (PUNJABI) PLATE

Punjabi Samosa 26

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

Old Delhi Golgappas 20

Whole wheat shell served with tangy tamarind and spicy coriander water



TAXES EXTRA AS APPLICABLE . WE LEVY 10% SERVICE CHARGE

VEG BARBEQUE KEBAB

Achaari Olives Paneer Tikka 40

Kalamata olives marinated cottage cheese ,Grilled in the Tandoor to perfection

Tandoori Soya Chop 36

Soya marinated in chef special hand pounded spices, Grilled in the Tandoor

Tandoori smoked Pineapple Tikka –32

Chunks of Pineapple cooked in our copper tandoors

Tandoori Malaai Broccoli 36

Bouquets of Broccoli in almond marinade char Grilled in Tandoor

Veg platter –52

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

NON VEG BARBEQUE

Achaari Jaituni Chicken Tikka 46

Olive and pickle tapenade chicken Tikka

Tandoori Garma Garam Prawns 60

Plum Tiger prawn freshly marinated in a citric Blend of lemon juice ajwain Grilled Golden in the Tandoor

Lamb Rogani Seekh Kebab 48

Traditional preparation of minced lamb marinated with Indian spices and grilled on skewers

Tulsi and Sarsonwali Barramundi fish Tikka 44

Barramundi fish freshly marinade in Basil; paste & kasundi mustard flavor ,Glazed in the Tandoor

Punjab Grill Tandoori Murgh Tikka 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, Kasturi methi & mustard oil

Garlic Lemon Chicken Tikka – 48

Mouthwatering and soft boneless chicken with flavour of garlic, tanginess of lemon and spies

Tandoori Stuffed Tangri – 52

Spicy, juicy chicken legs marinated with Indian herbs and cooked in tandoor

Tandoori Lamb Chop 60

Australian lamb chop marinated with cloves ,black cardamom,kasoori methi and grilled in Tandoor ,glazed with sweet & sour sauce

Non Veg Kebab Platter –60

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

VEG CURRIES

Palak Paneer 40

Paneer simmered in a rich and creamy spinach paste

Punjab Grill Paneer Lababdar 38

Cubes of paneer cottage cheese in thick cheese gravy of Tomato & onion

Sarso ka Saag 40

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.

Punjab Grill Dal Makhani 40

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.

Tava Mushroom and Asparagus with Hara Pyaz 38

Amazing Mushrooms and Asparagus pan cooked with fresh green or spring onions

Kadai Paneer 40

A spicy, flavorful and delicious curry made with cottage cheese

Mushroom Mattar 38

Juicy, earthy flavour of mushrooms along with the sweetness of peas

Shahi Kofta 40

Fried balls of Potato, Cottage Cheese and mixed veg with rich and creamy gravy

Tandoori Soya Chaap masala 42

Nutritious Soya Chaap pieces marinated in tandoori spices

Paneer Burji 40

Spiced soft crumbled cottage cheese sauteed with onion, tomato and bell peppers

Palak Corn & Mushroom 40

Healthy combination of spinach and mushrooms with crunchiness and sweetness of corns

Methi Malai Mutter 42

Lusciously creamy white curry along with fenugreek, peas and cashews

Paneer Butter Masala 42

Soft cottage cheese cubes and green peas cooked in a spicy and flavorful curry



NON VEG CURRIES

Kashmiri Lamb Rogan Josh 52

Kashmiri delicacy .shoulder of lamb cooked the old fashioned way of over Extremely low heat infused with whole Red chilli paste and finished with yoghurt

Murg Tikka Masala 50

Grilled boneless chicken tikka's simmered in satin smooth cashew gravy

Punjab Grill Butter Chicken 50

Tandoor Grilled Chicken tikka simmered in satin smooth tomato gravy rich in cashew and made piquant with dried fenugreek

Rarra Gosht 52

A minced mutton curry with roasted ground spices

Keema Kaleji 50

Mouthwatering combination of mutton mince and liver are slow cooked with a blend of aromatic Indian spices and herbs

Palak Mutton / Saag Gosht 54

Soft and succulent pieces of lamb in the spiced spinach gravy

Bhuna Gosht 52

Lip-Smacking roasted mutton pieces are slow cooked in whole spices

Palak Chicken / Saag Chicken 50

Tender pieces of boneless chicken breast and fresh spinach leaves simmered in an onion-tomato curry

Kadhaai Chicken 50

Spicy, Smokey marinated chicken with greek yogurt and flavorful ground spices

Kadhaai Jheenga 60

Prawns cooked in aromatic Indian gravy along with delicious capsicum

Egg Curry 48

Succulent curry of boiled eggs, spruced up with a pungent paste of tomatoes, onions and splash of Indian spices



CHAAWAL / RICE

Dum Ki Briyani (Chicken 52, Lamb 54, Jeenga 60)

The pluperfect delicacy of choicest cuts of meat Lamb /chicken braised with spices made rich with Muk-tapishti and hint of amber combined with saffron hued basmati rice and cooked under flaky puff pastry

Parda Nashi Subz Briyani 48

The rare combination of aromatic basmati rice with seasonal vegetables infused with saffron & cooked on dum.

Steamed Rice 12 / Jeera Rice 18

Simple boiled rice/ Rice cooked with cumin seeds and ghee or butter

Gucchi Pulao 70

The rich and flavorful Guccchi Pulao is filled with rare kind of mushrooms from foothills of Himalayas

ROTI / BREADS

Garlic Naan/Butter Naan - 10

Aloo kulcha /masala paneer kulcha - 15

Pudina paratha /plain paratha /ajwain paratha - 14

Tandoori Roti - 8

Makki Roti 8

Assorted Bread Basket - 30

RAITA / SIDES

Mix Veg Raita 12

Plain Papad 8

Masala Papad 12

Onion Lemon Green Chilli 8

MEETHA / DESSERT

Gulab Jamun Platter – 18

A soft centered Milk Cake Dumplings fried & soaked in Sugar Syrup, Garnished with Pistachio

Kesar Pista Kulfi – 22

Saffron and pistachio flavored frosty

Rasmalai – 22

Classic Indian festive dessert made with milk, sugar and saffron.

Badaam Halwa – 22

Blanched almonds cooked along with ghee, sugar, milk and saffron

Mango Kulfi – 22

Creamy frozen delight made from sweet ripe mangoes , thickened milk with pistachios

Paan Kulfi – 22

Milk based dessert that is flavoured with gulkand (rose jam) and betel leaves