

There are dining experiences that leave you fulfilled, fully satisfied – Punjab Grill Dubai does that in more ways than one, and just in time for the celebrations of Diwali.

First of all, it is superb in its interior décor and design.

From the lobby of The Oberoi hotel, Punjab Grill offers a grand entrance as well the convenience of hotel service.



And the proud Lion of Punjab welcomes you...







Elegance is paramount, and at the same time regal, while accommodating in total comfort.

The Maharaja presides, and you are now an honored guest of his royal kitchens...





In fact, you are in for a fine dining experience of regal proportions, and you will immediately realize so as the first delectable appetizer reaches your table!







A fresh oyster, sourced locally, from the UAE East Coast, and superbly paired with coconut pearls and pineapple, presented gracefully with a splendid introduction from the manager, your host.

Not only an appealing hors d'oeuvre of pure magic, but a superb delight on the palate in its freshness and intensity.

Now that's how to start dinner in style!





A cheeky chaat follows - crispy spinach base that explodes under the gentle pressure of cutlery, and flavors that fly over your tongue, cheek to cheek!



And the crunchiness does not end there; as neither does the expert attention to detail in both preparation and plating... very impressive!





Just look closely at the crispy lightness of the Dakshin Chicken, with curd rice and appalam.







The creativity and genius matching of competing flavors with textures is the underlying theme of the marvelous examples of Indian cuisine at fine-dining level that emerge from the Punjab Grill live kitchens - and you see the good Chef and his small army of dedicated cooks at work through the glass.

Delicacy after delight are prepared and presented at your table - each of them impeccably perfect.



The a la carte selection is extensive, and there is something to tickle everyone's fancy, from gorgeous grilled seafood to fully exciting vegan.

Mystically spiced roasted vegetables...





... to selections of fresh-baked roti, paratha, naan, and even kulcha - from wholemeal layered...



...to decadent garlic oils!





And the availability of tried and true staples are as welcome as the inventiveness of dishes we had never tasted before - Indian cuisine is after all as diverse as its regions, languages, and peoples; so having the privilege to sample dishes out of the ordinary, and I dare say, unique to Dubai, exalted the dining experience further.

For instance, our side of a splendid and refreshing creation with taro root was exceptional!





While on the menu other favorites enticed, such as Duck Breast Vindaloo and Goan Prawn Curry.

Truly a delectable dining experience, all the more enhanced by silver spoon service courtesy of the professional wait staff.





And then desserts appear, and they blow your mind beyond the universe of deliciousness!







Overall, a superlative evening of Indian cuisine at the highest level of finesse - and I can't wait to sample the Diwali menu!

For a fine-dining experience second to none in Dubai, Punjab Grill caters a gourmet selection of very creative and carefully curated exclusive dishes for an unforgettable lunch or dinner.





Punjab Grill Dubai

