



**PAL**  
HEIGHTS  
**MANTRA**



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# Zaiika

*the touch to good taste*

The word ZAIKA quite literally means as cultured flavours and this is the thought behind our Innovative & Extensive menu. With an emphasis on refined yet creative Indian cuisine, the menu incorporates both traditional classic favourites and original new dishes that apply the Indian flavours with a continental twist. We also have added the Authentic Flavours of Chinese cuisine to make ZAIKA the ultimate foodies experience.

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## FROM THE KETTLE & PANTRY

(11:30 Hrs to 22:30 Hrs)

ROASTED TOMATO WITH BASIL ESSENCE • 🕒	205
roasted tomato broth, served with garlic and basil toast	
FOREST MUSHROOM SOUP • 🕒	210
blend of shitake and button mushroom, porcini dust, drizzle of truffle oil, herb garlic toast	
CREAM OF CHICKEN SOUP • 🍷 🕒	230
served with oven fresh basket of bread rolls and butter	
SPRING SPROUT SALAD • 🕒	340
sprouted green lentils with chopped onion, green coriander, tomatoes drizzled with lemon dressing	
PAL HEIGHTS CAESAR BOWL • •	300
ADD ON CHICKEN •	355
iceberg tossed in parmesan and olive oil dressing with crisp parmaggiano reggiano shavings, bread croutes, and cherry tomato	
APPLE BASIL SALAD • 🕒	280
basil & apple salad is a wholesome and sumptuous salad, which is actually as fillings as a meal	
CLASSIC GREEK SALAD • 🕒	340
TUNA NICOISE SALAD •	355
GREEN RELISH • 🍷	180
garden fresh vegetable served in round slice cut	

## WESTERN FLAVOURS

(12:30 Hrs to 22:30 Hrs)

FRIES YOUR WAY •	210
Cajun Spiced / Peri Peri Spiced / Parmesan and Parsley / Salted	
MASALA MUSHROOM ROCKS • 🕒 🍷	440
mushroom pate, choux pastry, relis	
HERBS MALAI CHAAP • 🕒	440
farm fresh herbs, soya chaap, garlic lemon cream	
ONION RINGS • 🕒	295
our special onion rings lightly breaded & deep fried to perfection	
GARLIC BREAD PLAIN & CHEESE • 🕒 🍷	250 / 290

CHEESY NACHOS • 🕒	360
corn crispies sprinkled with mexican spices, topped up with cheese and flashed under the salamander, served with sour cream and tomato salsa	
CRISPY CHICKEN WINGS •	480
sriracha sauce, cheese dip, jalapeno, farmer's salad greens	
CHICKEN SOUVLAKI •	480
classic greek skewers, warm pita, olive, tomatoes and tzatziki	
MEATY FRIES •	480
pulled meat, home cut fries, cheddar cheese, sour cream, pico de gallo	
MASALA FISH & CHIPS •	550
crispy fish, mushy peas, potato wedges	
FISH FINGER • 🕒	550
CRISPY FRIED CHICKEN •	480
AMERICAN MIXED GRILLED (Mutton / Chicken) • 🕒	850
grilled lamb steak with sausages and chicken ham topped with sunnyside fried egg, served with butter garlic spaghetti	
PAN SEARED FISH FILLET WITH CHOICE OF SAUCE • 🕒 🐟	650
Lemon Butter / Chimichurri	
mustard marinated grilled fish served with butter tossed exotic vegetables,	
CHAR GRILLED PRAWNS • 🕒 🐟	850
butter garlic marinated jumbo prawns, grilled and served with butter tossed exotic vegetables, mashed potato and sauce vierge	
CHICKEN BREAST WITH CHOICE OF SAUCE • 🕒	625
Brown / Mushroom / Cheese	

Note: Kindly allow 45 minutes service time | If you have any food allergy or intolerance, kindly inform our service staff or Chef  
 Vegetarian 🟢 Non-Vegetarian 🟠 Milk & Milk products 🥛 Healthy Option 🍷 Signature Dish 🕒 Round the clock 🕒  
 Contains sea food & fish product 🐟 Gluten & cereals 🍷



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## WESTERN FLAVOURS

(12:30 - 22:30pm)

### PASTA 🍷 🍴

Choose From Penne / Farfalle / Spaghetti / Fusilli

AL ARRABBIATA • 🌶️ 🧀 480

spicy tomato base sauce topped up with cheese

AGLIO OLIO • 🌶️ 🧀 460

tossed in olive oil, garlic and parmesan cheese per serve

AL POLO • 🌶️ 🧀 510

Creamy Chicken Sauce

\*served with grated parmesan, olive oil and garlic toast choice of whole wheat penne spaghetti

FETTUCINI FUNGHI TRIFOLATI • 🌶️ 🧀 🍴 530

Wild Mushroom / Truffle Oil

ADD CHICKEN • 550

## WOK'S SELECTION

(12:30 - 3:00 PM & 7:30 - 10:30 PM)

CHOICE OF SOUP • • 210 / 215

Sweet Corn / Man Chow / Lemon Coriander

TOM YUM • 🌶️ 230

VEG BITES • 🌶️ 🧀 🍴 440

Chilly Nuts Cottage Cheese / Veg Konjee / Crispy Corn / Chilly Baby Corn

INDO-CHINESE CRISPY CHILLI MUSHROOM • 🌶️ 🌶️ 460

stuffed mushroom tossed with traditional way

CHICKEN BITES • 520

Kung Pao Chicken / Green Chilly Chicken / Crispy Thread Chicken / Chicken Taipei

Drums of Heaven / Chicken Salt & Pepper / Garlic

FISH IN CHOICE OF SAUCE • 550

Hunan / Schezwan / Chilly / Cilantro

ASIAN CHILLY CRAB • 940

PRAW IN CHOICE OF SAUCE • 850

Garlic Butter / Hunan / Schezwan



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BALI PRAWNS • 🐟 🍴 🍴 850

crunchy tiger prawns topped up with chilly plum sauce

LOBSTER • As per size

Schezwan / Hunan

tossed in a delicious combination of peppercorn, ginger, garlic and soya sauce

ASIAN GREENS • 🍷 410

medley of greens cooked mildly and topped with golden garlic

COTTAGE CHEESE IN CHOICE OF SAUCE • 450

Hot Garlic / Schezwan /chilly Soya Garlic / Indo-chinese style

THAI CURRY • 🌶️ 🍴 00

Yellow / Red / Green

EXOTIC VEGETABLES THE RICE BOWL • 415

fried rice preparation with a choice mix vegetable, corn

CHICKEN / PRAWN • 🐟 🍴 530 / 850

NASI GORENG • 🐟 🌶️ 🍴 440

work tossed spicy fried rice served with grilled prawns, chicken satay, shrimp cracker and fried egg

NOODLE MAO STREET • • 🍴 300/ 300 / 310 / 340

noodle preparation with a choice

Mix Vegetables / Chicken / Prawn / Mix

PAD THAI • • 340 / 370 / 440

Veg / Chicken / Mix

flat thai rice noodles served with crushed peanut, bean sprout and spring onion.

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Vegetarian 🟢 Non-Vegetarian 🟠 Milk & Milk products 🍴 Healthy Option 🍷 Signature Dish 🍴 Round the clock 🕒

Contains sea food & fish product 🐟 Gluten & cereals 🌾 Spice level 🌶️



## INDIAN DINING EXPERIENCE

(12:30 - 3:00 PM &  
7:30 - 10:30 PM)

### SHORBA

TOMATOR DHANIYA KA SHORBA •	210
DAL HARA NARIYAL KA SHORBA •	210
MURG JAHANGIR SHORBA •	230

### KEBABS

ALOO SAGO TIKKI •	325
spiced potato and tapioca pearls patties with roasted bell pepper chutney	
CRISPY ROOMALI ROTI • 🍲	190
NADRU KI KEBAB • 🍷 🍴	450
mix together with crispy lotus steam, raw banana, veges and indian spices serves with tamarind, cherry chutney, yoghurt	
PANEER TIKKA • 🍲	450
a delectable preparation of indian cottage cheese with chef's special marination and finished in clay tandoor	
ALOO CHUTNEYWALA •	325
baby potato marinated in chutney made of fresh mint, coriander, pomegranate seeds, tomato, green chili and youghurt,chargrilled	
TANDOORI FLORETS •	450
florets of broccoli marinated in cream cheese and florets of cauliflower marinated in mustard, chargrilled in tandoor	
DAHI KE KABAB • 🍲	450
the intriguing shallow fried stuffed hung curd patty	
DOODHIYA KABAB • 🍲	450
spiced potato filled cottage cheese sandwich, cooked on traditional mahi tawa	
PANEER NAZAKKAT • 🍲 🥗	450
thin paneer sheets rolled with exotic vegetable farce, coated with creamy saffron batter and grilled.	
AWADHI HARA KABAB • 🍲 🥗	450
shallow fried prunes and cheese stuffed spinach patties	
ALOO KHUSHNUMA • 🍲	420
potato barrels filled with spicy mix of cheese and nuts, coated with sesame dum cooked in tandoor	
BHARWAN TANDOORI MUSHROOM •	450
button mushroom stuffed with a mixture of cheese, green chilly, mint and ginger, finished in tandoor	
VEGETABLE SEEKH KEBAB • 🍲	420
minced vegetables rolled over a skewer and chargrilled in tandoor	

VEG KEBAB PLATTER •	765
assortment of paneer tikka, tandoori aloo, veg seekh and mushroom served with mint chutney and salad	
CHICKEN TIKKA CHEESE PIE • 🍲	530
chef signature chicken tikka pie, desi twist	
KHADE MASALA KI BOTI • 🍲	715
indian spice infused goat, baked kebab, cucumber and jalapeno	
SOUTERN INDIAN FRIED CHICKEN • 🍷	530
crispy indian style fried chicken with spice mayo	
PONDU CRAB •	815
crisp fried soft-shell crab, yetti masala	
SAMUDRI KHAZANA •	2250
clay oven roasted king prawns, fish, crab & pomfret and served with raw mango manga charu sauce & salads	
TANDOORI LOBSTER •	As per size
homemade mustard paste and curry leaf marinated lobster cooked in tandoor	
AJWAINI POMFRET •	710
whole pomfret fish marinated in saffron and carom seed infused yoghurt cooked in tandoor	
LEHSUNI JHINGA •	850
jumbo prawns marinated in garlic and flavoured mixture of yoghurt marination, skewered and roasted over charcoal fire	
ZAFRANI FISH TIKKA •	710
succulent chunks of fish marinated in hung curd and saffron marinade, finished in tandoor	
MUTTON GILAFI SEEKH KEBAB •	715
minced lamb kebab blended with home ground spices cooked in tandoor	
GOSHT GALOUTI KEBAB •	715
fine lamb mince mixed with spices, chopped green chillies, coriander formed into tikkis. shallow fried on hot grill and served on a bed of reshmi paratha.	

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(12:30 - 3:00 PM &  
7:30 - 10:30 PM)

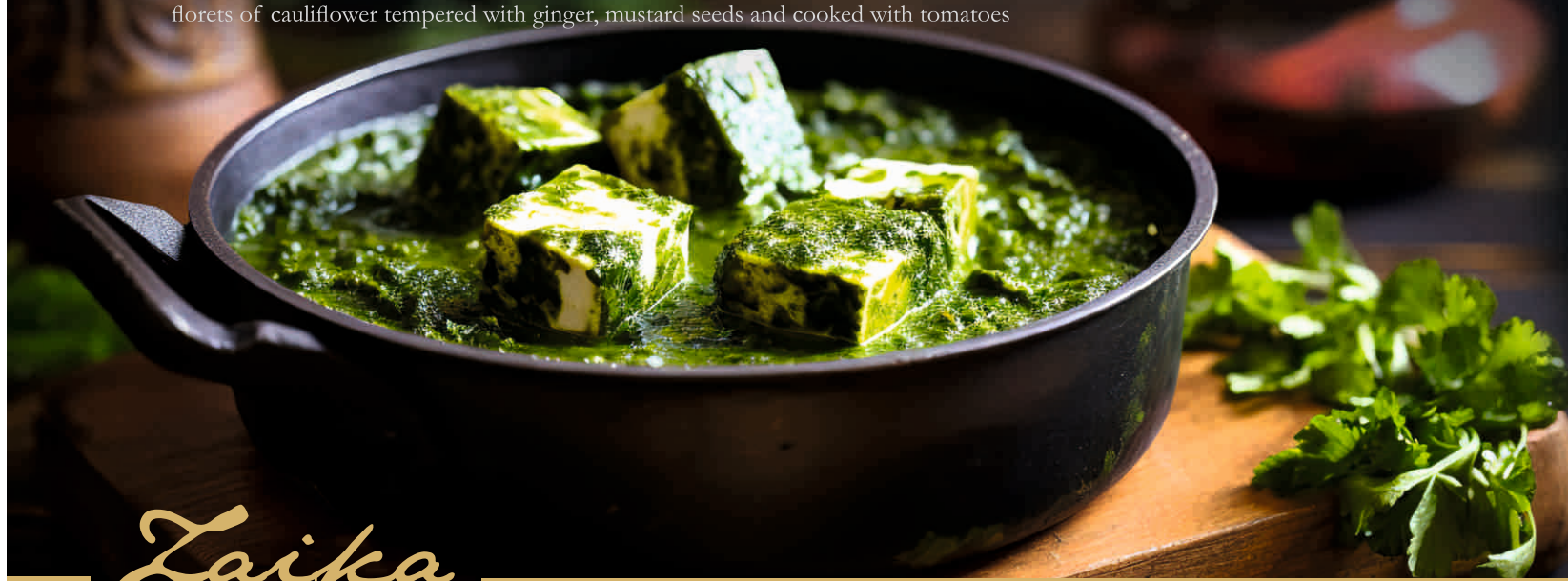
<b>KALMI TANGDI KEBAB</b> •	530
tender chicken drumsticks marinated in yoghurt flavored with lime, cream and crushed pepper corns.	
<b>CHOICE OF CHICKEN KEBABS</b> • 🍲	530
Murgh Kalimirichi / Murgh Tikka / Mugh Malai Tikka / Murgh Resmi Tikka	
boneless chunks of chicken marinated in traditional indian spices along with cream and youghurt cooked in clay tandoor	
<b>MURGH SEEKH BHARWAN</b> • 🍲	530
minced chicken scented with cardamom, stuffed with creamy cheese filling of mint & coriander	
<b>CHICKEN AJU BAJU</b> •	530
i love this five ingredient meyer lemon flavors chicken recipe for several reasons first of all, it's delicious	
<b>TANDOORI CHICKEN</b> • (HALF/FULL)	585/965
spring chicken marinated with hung curd and homemade spices,	
<b>KEBAB PLATTER</b> • 🐟 🍲 🍷	1200
assortment of murgh tikka, mutton seekh kebab, fish tikka and lehsuni jhinga served with mint chutney and salad	

## INDIAN CURRIES

<b>PANEER PALAK MAKHNI "MILLE FEUILLE"</b> • 🍲 🍷	650
stuffed paneer triangles simmered in the duo of palak & makhani gravy	
<b>CHOICE OF PANEER</b> • 🍲 🌿	450
Kadai Paneer / Lababdar / Tikka Masala / Butter Masala / Palak Paneer / Do Piyaz	
Cubes of cottage cheese cooked in your choice of sauce	
<b>BHARWAN ALOO TILWALA</b> •	400
stuffed potato barrels coated with sesame, simmered in cashew based gravy	
<b>SAM SABERA KOFTA</b> • 🍲 🌿	420
palak paneer kofta curry are made by enriching creamy makhani gravy.	
<b>CHOICE OF ALOO</b> • 🍲	380
Jeera / Methi / Simla mirichi / Hing Dhaniya	
<b>ADRAKI PHOOL</b> •	400
florets of cauliflower tempered with ginger, mustard seeds and cooked with tomatoes	

<b>BHUNA MAKAI</b> •	415
a dry preparation of corn kernels pearls tempered with cumin, asafetida and indian spices	
<b>KADAI MUSHROOMS / MUSHROOM MASALA</b> •	450
button mushrooms, stir fried with bell pepper, cherry tomatoes, spring onion & seasoned with black pepper.	
<b>AJWAINI BHINDI</b> •	415
okra tossed in onion tomato masala tempered with carom seeds	
<b>HOUSE SPECIAL VEGETABLE</b> •	415
seasonal available vegetables cooked together with indian spices	
<b>KADHI OF THE DAY</b> •	380
a delectable preparation of spiced yoghurt thickened with gram flour	
<b>DAL TADAKA / LASOONI DAL</b> • 🍲	340
Yellow Lentil Preparation, Tempered with Onion, Garlic and Tomatoes	
<b>DAL MAKHANI / BALTI DAL</b> • 🍲 🍷	365
whole black grams & kidney beans, simmered over night on tandoor to finished with cream and exotic spices. it's a delicacy that is very much a famous dish of the punjab.	
<b>CHICKEN MAKHAN MASALA</b> • 🍲	540
classic butter chicken with dried fenugreek leaves	
<b>ROASTED CHICKEN VINDALO</b> • 🍲	540
marinated indian style roasted chicken and vindaloo gravy	
<b>MURGH TIKKA MAKHNI</b> • 🍲	540
served with velvety tomato cashew based makhani gravy	
<b>TARIWALA MURGH</b> •	540
home style chicken curry preparation	
<b>KOSHA MANGSHO</b> •	590
bengali style goat masala with potatoes, onion & garlic	

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## INDIAN CURRIES

GOSHT HANDI LAZEEZ • 🍲	590
succulent morsel of lamb cooked in rich sauce flavored with lichens and vattier	
GOSHT ROGAN JOSH • 🍲	590
an exquisite and traditional lamb preparation cooked with kashmiri spices	
PAN FRIED FISH MASALA •	550
pan seared fish cook with indian masala	
DAKHINI MACHHLI •	550
south indian style fish curry	
PRAWN SCALEPD CURRY •	850
cilantro & garlic infused flaten grilled prawn cook in indian style	
JHINGA NIMBU KALIMIRCH •	850
prawns braised in onion tomato sauce spiced with pepper and curry leaves	
AATISH JHINGA MASALA •	850
pan grilled prawns cooked in a rich tomato gravy & cashew gravy with spices	
GHEE ROAST PRAWNS •	850
mangalorean style sauteed prawns, tamarind, fennel & curry leaves	
EGG CURRY •	450
shallow fried boiled eggs simmered in smooth onion & tomato gravy	
CRAB CURRY •	925
a fragrant and delicious simple crab curry to enjoy	



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## BIRYANI, BREADS & RICE

(12:30 - 3:00 PM &  
7:30 - 10:30 PM)

MURGH DUM BIRYANI • 🍲 🍲	540
long grain fragrant basmati rice cooked under dum along with chicken, scented with mace, cinnamon and green cardamom - served with raita	
GOSHT KI BIRYANI • 🍲 🍲	600
long grain fragrant basmati rice cooked under dum along with succulent pieces of lamb, scented with mace, cinnamon and green cardamom - served with raita	
NABABI TARKARI BIRYAN • 🍲	340
Saffron flavored seasonal vegetable cooked with basmati rice and finished on dum- served with raita	
STEAMED RICE • 🍲	205
long grain fragrant basmati rice cooked under dum	
PULAO • 🍲	310
veg / jeera / green peas	
MOONG DAL KHICHDI •	310
BROWN RICE KHICHDI • 🍲	410
mélange of rice and lentil cooked slowly with mild spices, served with plain curd	
CHOOSE YOUR BREAD • 🍞	
Tandoori Roti / Butter Naan •	75 / 80
Kulch / Laccha Paratha •	85 / 80
Roti basket •	265
Phulkas •	75

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## SIDES

PLAIN CURD • 🥛	130
RAITA • (BOONDI / MIX / PINEAPPLE) 🥛	145
MASALA PAPAD •	100

## DESSERT STUDIO

(12:30 - 3:00 PM &  
7:30 - 10:30 PM)

BAKED RASGOLA • 🥛	235
GULAB JAMUN • 🥛 🌿	210
deep fried dehydrated milk dumplings soaked in homemade sugar syrup, topped up with nuts	
FRESH FRUIT PLATTER PER • 🥛 🍷 🕒	200
ICE CREAM (2 SCOOPS) • 🥛	205
VANILLA / CHOCOLATE / STRAWBERRY / BLACK CURRANT	
RAS MALAI • 🥛	235
TUTTY FRUTTY • 🥛	235

## TO ALL OUR GUESTS

Please inform our service associate in case you are allergic to any of the following ingredients:

- Fish, shell fish & their products
  - Milk & dairy products
  - Wheat & wheat products
  - Peanuts, Soya, Tree nuts, Sesame seeds & other nuts
- Mushrooms or edible fungi / Any others

Our Chef would be delighted to design your meal without them



Note: If you have any food allergy or intolerance, kindly inform our service staff or Chef

- Vegetarian  
 ● Non-Vegetarian  
 🥛 Milk & Milk products  
 🍷 Healthy Option  
 🍴 Signature Dish  
 🌶️ Spice level  
 🕒 Round the clock  
 🍷 Contains alcohol  
 🐟 Contains sea food & fish products  
 🌿 Gluten & cereals  
 🌿 Peanuts & tree nuts  
 🥚 Egg | Kindly allow 45 minutes service time

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