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THE  
ROOFTOP TERRACE  
RESTAURANT

*"There is no sincere love  
than the love of food"*





## SMALL BITES & NIBBLES

CHEESE CHERRY PINEAPPLE STICK	285
Cheese of cubes, cherries and pineapple in a skewer	
ONION RING	325
stuffed onion ring breaded and deep fried serve with tangy buffalo dip.	
POTATO WEDGES   ROSTI	275
Spiced potato wedges or rosti patty served with easy sweet chili sauce	
FRENCH FRIES (REGULAR   HONEY CHILLY)	240   290
Deep fried salted potatoes accompanied with different dips and sauces	
PEANUT MASALA	200
Roasted peanut with tomato, coriander, onion, chilli, lemon juice and chaat masala.	
FRIED CASHEW NUTS	400
Cashew nuts deep fried and salted.	
MASALA PAPAD	125
Fried papad topped with tomato, onion and dry mango powder.	
CRISPY RUMALI	200
Roomali roti crisped to perfection and smeared with butter and red chili powder.	



## APPETIZERS (TANDOOR)

MIX VEG TANDOORI PLATTER	800
Assortment of paneer tikka, veg. Sheek kebab, tandoori gobi and tandoori mushroom, served lacha salad & chutney.	
LASOONI   ACHARI PANEER TIKKA	470
Cubes of malai paneer marinated with yoghurt, garam masala, delicately flavoured with garlic or pickled flavor, chargrilled.	
MAKAI MALAI SEEKH KEBAB	440
Creamy corn and cottage cheese kebab, char grilled	
VEG SHAMMI KEBAB	440
very popular awadhi dish made of minced black chickpeas and spices and shaped into small patties, shallow fried- served with onion-lacha salad and mint-chutney.	
TANDOORI MAHI TIKKA	575
Fillet of fish refreshing marinated in a citric blend of lemon juice & ptymol seed & yoghurt chargrilled	
TANDOORI PRAWN	890
Jumbo prawns marinated in yoghurt and chargrilled	
TANDOORI POMFRET	AS PER SIZE
Whole white pomfret marinated in tandoori masala and flavored yoghurt and chargrilled.	
MIX NON VEG. TANDOORI PLATTER	1250
Assortment of seekh kebab, chicken tikka, fish tikka tandoori prawn and kalmi tangdi kebab served with lacha onion salad and fresh mint chutney.	

*“Food is symbolic of love when words are inadequate.”*



### AFGHANI MURGH (HALF | FULL)

Classic grilled chicken marinated in traditional indian spices along with cream and yoghurt.

### MURGH TIKKA

Bonless chunks of chicken marinated in tandoori masala flavoured with yoghurt and chargrilled

### MURGH IRANI TIKKA

Apersian kebab marinated with lemon juice , saffron, chopped cashew and indian spices.

### MURGH MALAI KEBAB

Melt in the mouth morsels of chicken marinated in yoghurt flavoured with cheese and cream.

### MURGH ANGARA KEBAB

Chef Currated in house specialty

### MURGH RESHMI KEBAB

Melts in the mouth, morsels of chicken marinated in a mixture of yoghurt, roasted gram flour, cream & egg chargrilled.

### KALMI TANGDI KEBAB

Tender chicken drumsticks marinated in yoghurt flavoured with lime, cream and crushed peppercorns.

### MUTTON SEEKH KEBAB

Mutton mince, blended with fresh coriander, mint, ginger root, onion, subtle spices, skewered and chargrilled

### CAHPALI KEBAB

Mutton mince, blended with fresh coriander, mint, ginger root, onion, subtle spices, skewered and chargrilled

### GOSHT GALOUTI KEBAB

Fine lamb mince mixed with spices, chopped green chillies, coriander formed into tikkis.

Shallow fried on hot grill served on a bed of reshmi paratha.

### SOUTERN INDIAN FRIED CHICKEN

Crispy Indian style fried chicken with spice mayo

## ORIENTAL

### INDO-CHINESE CRISPY CHILLI MUSHROOM

stuffed mushroom tossed with traditional way

### CRACKLING SPINACH

chef curated in house specialty

### American Corn Chilly Pepper

Fried corn nibbles tossed with onion & chilly.

### Crispy Chilly Baby corn

Golden fried baby corn tossed in Chinese spice.

### Mushroom Salt and Pepper

Whole mushroom tossed with salt and pepper

*"Food brings people together on many different levels.  
It's nourishment of the soul and body it's truly love."*

615 | 1000

555

555

555

555

555

555

615

650

650

555



### Corn & Waterchestnut Balls

Whole mushroom tossed with salt and pepper

### Spring Roll (veg/chicken/prawn/crab)

Small authentic crispy pastry wrapped roll with vegetables filling cooked with Asian Flavored & deep fried.

### Chilly Egg

Boiled egg chili fry is a great recipe for snacking up.

### Golden fried prawn

Coated and deep fried Pan fried fish finished with gochujang and house chilly sauce.

### Jumbo prawn in Hunan style

King size prawn cooked to perfection

### Bali Prawn

Marinated prawns coated in cornflakes and deep fried. served with plum sauce.

### Lobster

tossed on pepper garlic butter sauce or schezwan

### Crab in choice of sauce (Schezwan chilly/ Hongkongstyle)

### Fish Finger

served with french fry & tartar sauce

470

395/ 410 / 430 / 450

325

890

925

925

As per size

915

575



<b>Pan fried Asian chilly fish</b> pan fried fish finished with with gochujang and house chilly sauce.	575
<b>Crispy fried chilly pomfret</b>	980
<b>Chicken Satay</b> grilled chicken skewers marinated with spices and served with peanut sauce	555
<b>Chicken Majestic</b> boneless chicken strips marinated and fried and tossed in spicy tangy mix.	555
<b>Drums of Heaven</b> chicken drumsticks tossed in sauce of your choice.	555
<b>Chicken Tarro</b> deep fried chicken chunked tossed in spices.	555
<b>Chicken Taipei</b> diced chicken tossed with onion and spicy sauce.	555
<b>Chicken Finger</b> breaded chicken strips with fries and honey mustard sauce	555
<b>CRISPY FRIED CHICKEN</b> seasoned chicken crumbed and deep fried. serve with tartar sauce.	555
<b>Lamb chilly</b> sliced of lamb tossed with diced onion, bell pepper with chilly& soya.and vegetables	650
<b>SAMUDRI KHAZANA</b> Clay oven roasted king prawns, fish, crab & pomfret and served with raw mango manga Charu sauce & salads	2250

“Food is as much about the moment,  
the occasion, the location  
and the company as it is about  
the taste.



## DIMSUM

6 PICES PER PORTION (BOILED & STEAMED SUIMAI)  
CHOICE OF MIX VEGETABLE | CHICKEN | PRAWN | CARB

425 | 475 | 500 | 550



## SOUP

<b>RED CLEAR</b> (CHICKEN   VEGETABLE)	230   220
<b>TOM YAM</b> (PRAWN   CHICKEN   VEGETABLE) Hot and spicy Thai soup with kafir lime and lemon grass	240   230   220
<b>VELVET CORN SOUP</b> (CRAB MEAT   CHICKEN   VEGETABLE) A favourite classic soup served with corn and cream	240   230   220
<b>MANCHOW SOUP</b> (PRAWN   CHICKEN   VEGETABLE) A thick chilli garlic flavored soup served with crispy noodles	240   230   220
<b>HOT AND SOUR SOUP</b> (CHICKEN   VEGETABLES) Spicy soya base thick soup served with tofu and black mushroom	230   220
<b>BURNT GARLIC SOUP</b> (PRAWN   CHICKEN   VEGETABLE) A clear soup with a hint of burnt garlic and vegetables	240   230   220





# MAIN COUSRE

ASIAN VEGETABLE IN HOT GARLIC SAUCE   STIR FRIED CHINESE GREEN	440
Seasonal vegetable stir fried with garlic and chilli.	
SICHUAN CHICKEN WITH SMOKE CHILIES AND PEANUTS	560
Chicken seasoned with tangué-tingling Sichuan pepper and dry red chillies.	
TEPPANYAKI	495   455   420   350
Mixed   Fish   Chicken   Veg with paneer tossed in chef's special sauce served over a bed of lettuce on a sizzler, Each sizzler is served with a choice of steamed rice or tossed noodles.	
CHOICE OF THAI CURRY	890   615   555   470
Kang Kiew Wan (Thai Green Curry) • Goeng Ped (Thai Red Curry) • Kaeng Kari (Thai Yellow Curry)	
PRAWNS   LAMB   CHICKEN   VEGETABLE	
KUNG PAO PRAWN	890
Traditional chinese prawn cooked in soya ginger sauce.	
CAJUN SMOKED JUMBO PRAWN	1050
marinated with garlic, cajun and chilli lemon, served on organic market vegetables	



“You don't need a silver fork to eat good food.



# RICE

SCHEZWAN   HONG KONG   SHANGAI FRIED RICE	310   325   350   380
Choice of Mix Vegetable   Egg   Chicken   Mixed Rice stir with special blend of oriental spicy chilli sauce	
RISOTTO CON FUNGI	475
Arborio rice cooked with white onion and mushroom, shaved parmesans and extra virgin olive oil served with garlic bugget toast.	
CHICKEN RISOTTO	555
Arborio rice cooked with white onion and chicken, shaved parmesans and extra virgin olive oil served with garlic bugget toast	



# NOODLE

PAD THAI	310   325   350   380
(MIX VEGETABLE   EGG   CHICKEN   MIXED) (THAILAND)	
Flat thai rice noodles served with crushed peanut, bean sprout and spring onion.	
HAKKA   SCHEZWAN NOODLES	310   325   350   380
(MIX VEGETABLE   EGG   CHICKEN   MIXED)	
Dry Noodles Tossed With Garlic, Onion And Assorted Bell Pepper.	
SPECIAL MIX SEAFOOD NOODLES	425
Wok tossed noodles with shrimp and fish.	
AMERICAN CHOPSWEY	310   325   350   380
Choice of mix vegetable   egg   chicken   mixed a delightful preparation of crispy fried noodles with choice of topping tossed in a sweet & sour sauce & topped with fried egg.	



## CHEF RECOMMENDED

### BROCCOLI | JALAPENO CHEESE NUGGETS

Broccoli mixed with potatoes, cheese & deep fried.

### FISH N CHIPS

Battered and fried fish with deep-fried chips.

### BUFFALO WINGS

An unbreaded chicken wing section that is generally deep-fried then dipped.

## SALADS

### GARDEN FRESH SALAD

Assorted green salad with choice of dressings (creamy french, Italian or thousand island).

### THE CLASSIC CAESAR SALAD (VEG | CHICKEN)

Crispy romaine lettuce with Caesar dressing, & Parmesan savings with choice of toping  
cajun chicken breast | Grilled paneer skewer and roasted tomato

### GREEK SALAD

Romaine lettuce, green peppers, olives, red onions, tomatoes, cucumbers, feta cheese and tossed in Greek vinaigrette

## SOUP

### OVEN ROASTED TOMATO & BASIL SOUP

Tomato soup flavoured with basil leaf.

### TRIO OF MUSHROOM SOUP

Exotics blend of porcini, shiitake and button mushroom finished with garlic oil.

### CREAM OF CHICKEN SOUP

Traditional thick chicken soup.



440

575

495

190

315 | 370

355

220

220

240

## MAINCOURSE

### VEGETABLE AU GRATIN / Lasagnaa

Seasonal vegetables cooked with white sauce, grated cheese on top and gratinated

### PAN SEARED FISH FILLET

Herb tossed veggies and lemon butter sauce.

### FISH AND CHIPS

panko crumbed fish served with tarter sauce and fries

### GRILLED LOBSTER

Served with lemon garlic butter, boiled vegetables, bread rolls and butter.

### CHICKEN QUESADILLA

strips of chicken breast, sauteed spanish onions, tomatoes, bell peppers and cheddar  
cheese served with soured cream, salsa and guacamole

### PERI PERI GRILLED CHICKEN

Peri peri marinated chicken grilled with juce, and boiled vegetables. Served with bread rolls & butter.

## PASTA

### SPAGETTI AGLIO E OLIO

Spaghetti tossed with olive oil, garlic, crushed red pepper flakes and parsley

### PENNE ARRABBIATA

Penne tossed in spiced tomato sauce

### FUSILLI FUNGI PESTO

Fusilli tossed with mushroom and pesto cream

### PASTA ALFREDO

Choice of pasta-penne | spaghetti | fusilli

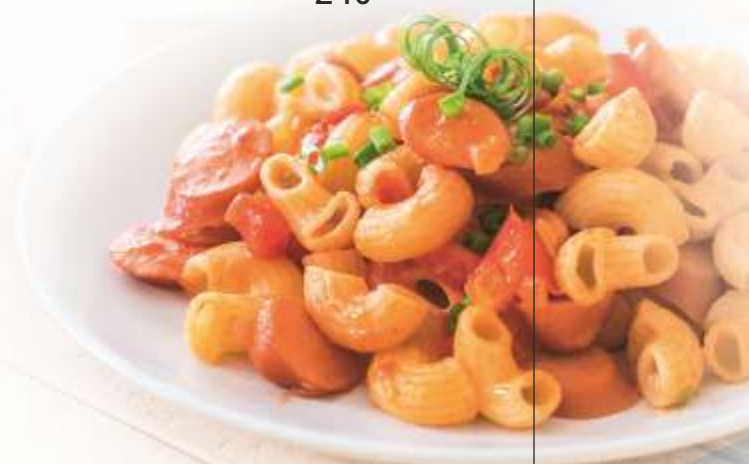
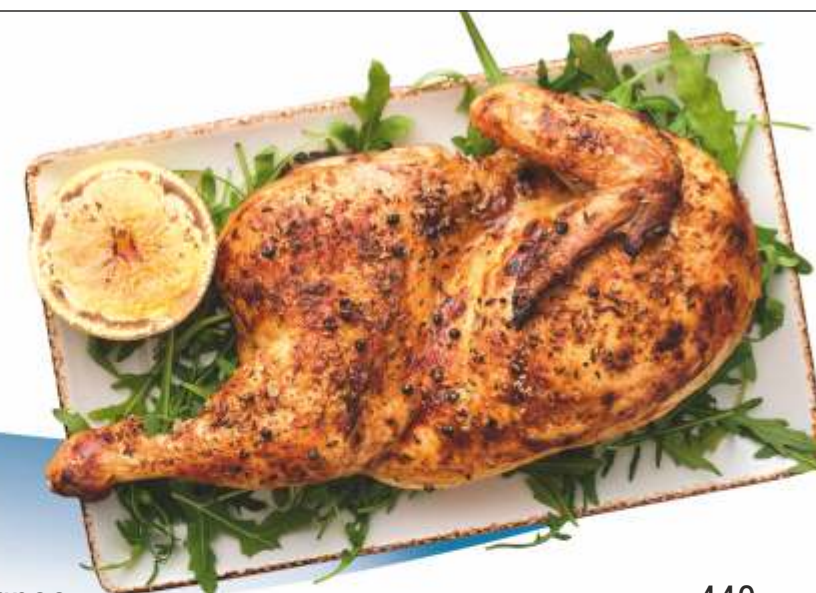
### ADD ON FOR PASTA

Herb scented chicken breast | cajun spicy chicken

### CHICKEN LASAGNA

Layered of grilled chicken slice, parmiggiano, chunk tomato sauce & béchamel sauce between pasta

*“Anyone who's a chef, who loves food,  
ultimately knows that all that matters is  
Is it good? Does it give pleasure?”*





# SIZZLING SIZZLERS

CHICKEN STEAK SIZZLER	550
minced chicken steak and exotic vegetables with chef's choice of sauce, served on a bed of lettuce on a sizzler	
LAMB STEAK SIZZLER	650
minced mutton steak and exotic vegetables with chef's choice of sauce served on a bed of lettuce on a sizzler	
PANEER STEAK VEG SIZZLER	470
Cottage cheese patty veg patty and exotic vegetables with chef's choice of sauce served on a bed of lettuce on a sizzler	

# SANDWICHES & SIDE

CHICKEN CLUB SANDWICH	295
Toasted triple-decker sandwich with chicken fillet, fried egg, cheese, tomato slices and crisp lettuce	
THE VEGGIE TRIPLE - DECKER MELTS	280
Crisp iceberg lettuce, grilled eggplants and tomatoes with spiced spinach leaves, Imported cheddar and homus spread. Served with guacamole and salsa	
FRENCH FRIES	220

“People who love to eat  
are always the best people.”



INDIAN SELECTION



# MAIN COURSE

PANEER LABABDAR   HANDI   KADAI   PASANDA	470
Cubes of cottage cheese cooked with tomato , cashew nut and whole ground spices.	
PANEER TIKKA MASALA   BUTTER MASALA	470
Chargrilled cottage cheese tossed in butter masala gravy.	
MALAI KOFTA   VEG. KOFTA	470
Roundel's of mashed potato & paneer stuffed with cheese, nuts & raisins cooked in mixture of onion & cashew nut gravy	
SUBZ MILONI   KADAI VEG   VEG AMRITASARI	470
Mix vegetables cooked in silken spinach gravy enriched with butter and cream.	
DAL MAKHANI	380
Whole black grams & kidney,simmered over night on tandoor to finished with cream and exotic. its a delicacy that is very much a famous dish of the Punjab.	
DAL TADKA   ADRABI   PALAK	355
Split yellow lentils cooked with ginger tempered with cumin, garlic, tomatoes and green chillies.	
POMFRET TAWA MASALA	980
Whole pomfret marinated grilled laced with tomato based masala made tangy with pomegranate & drenched with pepper.	
AATISHE JHINGA MASALA	1050
Pan grilled prawns cooked in a rich tomato gravy & cashew gravy with spices.	
MURGH TIKKA MASALA   MAKAHNWALA   MURGH MULTANI	555
Tantalizing grilled chicken tikka pieces simmered in mildly spiced tomato gravy.	
GOSHT ROGAN JOSH   Tawa Mutton	615
Pieces of mutton with bone cooked with fried onion, red chillies, pounded gram masala & spices.	
Keema Mutter Harimirsch Do Pyaza	690
A Mughlai dish where ground lamb meat is simmered with warm Indian spices & green peas	





## BIRYANI & RICE

### GOSHT KI BIRYANI

Chunks of mutton & chops marinated in garam masala, yoghurt, gonger, garlic & chillies cooked with saffron flavoured rice on dum sealed copper pot.served with raita.

630

### MURGH HYDERABADI BIRIYANI

Chicken pieces marinated in a special hyderabadi masala, cooked with aromatic basmati rice, fried onion & boil egg on dum sealed copper pot. Served with raita

555

### CHICKEN TIKKA BIRIYANI

In house specialty

575

### SABZI MASALA BIRIYANI

Basmati rice cooked with fresh garden vegetables, baby potato, in tangy sweet & sour masala, on dum sealed copper pot. Served with raita.

355

### STEAM RICE

215

## INDIAN BREADS

### NAAN

leavened bread made of refined flour, baked in a charcoal clay oven with choice of plain | butter | masala onion | garlic | pudina | kashmiri | cheese

80

### KEEMA NAAN (CHICKEN | MUTTON)

125 | 150

### ROTI

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of missi | tandoori | butter | phulka | roomali | khasta

75

### PARATHA

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of mirch | pudina | methi | achari | laccha | ajwaini | warqi

80

### STUFFED KULCHA ©

leavened bread made of refined flour, stuffed with choice of paneer onion | masala potatoes & baked in a charcoal clay oven

90

### KASHMIRI NAAN

white wheat flour bread laced with tomato ketchup & topped cashewnut.

95

### ROTI BASKET

assorted mini tandoori bread of masala kulcha, butter & garlic naan, roti , mint & plain Paratha

270

### PHULKA

Made with wheat flour and is in the form of a unleavened flat bread.

75

## MEETHA | DESSERTS

### KESAR RASMALAI

Poached dumplings of cottage cheese made from milk dipped in saffron and cardamom flavoured milk garnished with nuts.

245

### ANGOORI GULAB JAMUN

one of India's most popular sweet. these deep-fried dumplings | donuts made of dried milk are dipped in a rose-cardamom flavored sugar syrup and make quite a treat.

245

### DARSAN WITH ICE-CREAM

280

### FRIED ICE-CREAM

225

### FRESH FRUIT SALAD WITH ICE CREAM

Seasonal fresh fruits cut into small pieces mixed with light cream sauce topped with ice cream.

300

### CHOICE OF ICE CREAMS.

Vanilla, Chocolate, Mango, Strawberry, Butter Scotch.

210

### Tutty Frutty

245

### Sizzling Brownie

A light dessert of milk cooked with powdered basmati rice. Flavored with saffron and kewra water served in earthen pot.

245

### Cream Caramel

230



“Food is really and truly the most effective medicine.