





**Zaika**  
*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 • C	215
roasted tomato broth, served with garlic and basil toast	
FOREST MUSHROOM SOUP • 🍲 MEX	220
blend of shiitake and button mushroom, porcini dust, drizzle of truffle oil, herb garlic toast	
CREAM OF CHICKEN SOUP • 🍲 MEX	240
served with oven fresh basket of bread rolls and butter	
SPRING SPROUT SALAD • C	355
sprouted green lentils with chopped onion, green coriander, tomatoes drizzled with lemon dressing	
PAL HEIGHTS CAESAR BOWL • •	315
ADD ON CHICKEN •	370
iceberg tossed in parmesan and olive oil dressing with crisp parmagiano reggiano shavings, bread croutes, and cherry tomato	
CLASSIC GREEK SALAD • MEX	355
GREEN RELISH • 🍅	190
garden fresh vegetable served in round slice cut	

## WESTERN FLAVOURS

(12:30 Hrs to 22:30 Hrs)

FRIES YOUR WAY •	220
Cajun Spiced / Peri Peri Spiced/ Parmesan and Parsley / Salted	
MASALA MUSHROOM ROCKS • MEX	460
mushroom pate, choux pastry, relies	
HERBS MALAI CHAAP • MEX	460
farm fresh herbs, soya chaap, garlic lemon cream	
ONION RINGS • C	310
our special onion rings lightly breaded & deep fried to perfection	
GARLIC BREAD PLAIN & CHEESE • MEX	260 / 300

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CHEESY NACHOS • MEX	375
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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 •	500
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sriracha sauce, cheese dip, jalapeno, farmer's salad greens

CHICKEN SOUVLAKI •	500
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classic greek skewers, warm pita, olive, tomatoes and tzatziki

MASALA FISH & CHIPS •	575
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crispy fish, mushy peas, potato wedges

FISH FINGER • C	575
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CRISPY FRIED CHICKEN •	500
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PAN SEARED FISH FILLET WITH CHOICE OF SAUCE • MEX	680
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Lemon Butter / Chimichurri

mustard marinated grilled fish served with butter tossed exotic vegetables,

CHAR GRILLED PRAWNS • MEX	890
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butter garlic marinated jumbo prawns, grilled and served with butter tossed exotic vegetables, mashed potato and sauce vierge

CHICKEN BREAST WITH CHOICE OF SAUCE • MEX	655
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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 MEX Healthy Option 🍔 Signature Dish 🌟 Round the clock C: Contains sea food & fish product 🐟 Gluten & cereals 🌾



## WESTERN FLAVOURS

(12:30 - 22:30pm)

### PASTA • 🍝

Choose From Penne / Farfalle / Spaghetti / Fusilli

#### AL ARRABBIATA • 🍝

spicy tomato base sauce topped up with cheese

#### AGLIO OLIO • 🍝

tossed in olive oil, garlic and parmesan cheese per serve

#### AL POLO • 🍝

Creamy Chicken Sauce

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

#### FETTUCINI FUNGHI TRIFOLATI • 🍝

Wild Mushroom / Truffle Oil

#### ADD CHICKEN •

490

470

520

540

560

## WOK'S SELECTION

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

### CHOICE OF SOUP ••

220 / 225

Sweet Corn / Man Chow / Lemon Coriander

### TOM YUM • 🍲

230 / 225

### VEG BITES • 🍲

460

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 •

545

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

Drums of Heaven / Chicken Salt & Pepper / Garlic

### FISH IN CHOICE OF SAUCE •

575

Hunan / Schezwan / Chilly / Cilantro

### ASIAN CHILLY CRAB •

985

### PRAWN IN CHOICE OF SAUCE •

890

Garlic Butter / Hunan / Schezwan

490

470

520

540

560

### BALI PRAWNS • 🐟

crunchy tiger prawns topped up with chilly plum sauce

890

### LOBSTER •

As per size

Schezwan / Hunan

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

### ASIAN GREENS • 🥬

430

medley of greens cooked mildly and topped with golden garlic

### COTTAGE CHEESE IN CHOICE OF SAUCE •

470

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

### THAI CURRY • 🐟

415 / 555 / 890

Yellow / Red / Green

### EXOTIC VEGETABLES THE RICE BOWL • • 🐟

275 / 300 / 350

fried rice preparation with a choice mix vegetable, corn

### NASI GORENG • 🐟

460

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

### MIX VEGETABLES • • 🐟

315 / 325 / 345/360

noodle preparation with a choice

Mix Vegetables / Chicken / Prawn / Mix

### PAD THAI • • 🍲

360 / 380 / 460

Veg / Chicken / Mix

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

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## INDIAN DINING EXPERIENCE

### SHORBA

- TOMATOR DHANIYA KA SHORBA • 220
- DAL HARA NARIYAL KA SHORBA • 210
- MURG JAHANGIR SHORBA • 240

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

### KEBABS

- ALOO SAGO TIKKI • 340  
spiced potato and tapioca pearls patties with roasted bell pepper chutney
- CRISPY ROOMALI ROTI • 200
- NADRU KI KEBAB • 470  
mix together with crispy lotus steam, raw banana, veges and indian spices serves with tamarind, cherry chutney, yoghurt
- PANEER TIKKA • 470  
a delectable preparation of indian cottage cheese with chef's special marination and finished in clay tandoor
- ALOO CHUTNEYWALA • 340  
baby potato marinated in chutney made of fresh mint, coriander, pomegranate seeds, tomato, green chili and yoghurt, chargrilled
- TANDOORI FLORETS • 470  
florets of broccoli marinated in cream cheese and florets of cauliflower marinated in mustard, chargrilled in tandoor
- DAHI KE KABAB • 470  
the intriguing shallow fried stuffed hung curd patty
- PANEER NAZAKKAT • 470  
thin paneer sheets rolled with exotic vegetable farce, coated with creamy saffron batter and grilled.
- AWADHI HARA KABAB • 470  
shallow fried prunes and cheese stuffed spinach patties
- BHARWAN TANDOORI MUSHROOM • 470  
button mushroom stuffed with a mixture of cheese, green chilly, mint and ginger, finished in tandoor

### VEGETABLE SEEKH KEBAB •

minced vegetables rolled over a skewer and chargrilled in tandoor

440

### VEG KEBAB PLATTER •

assortment of paneer tikka, tandoori aloo, veg seekh and mushroom served with mint chutney and salad

800

### CHICKEN TIKKA CHEESE PIE •

chef signature chicken tikka pie, desi twist

555

### PONDU CRAB •

crisp fried soft-shell crab, yetti masala

855

### TANDOORI LOBSTER •

As per size

homemade mustard paste and curry leaf marinated lobster cooked in tandoor

980

### AJWAINI POMFRET •

whole pomfret fish marinated in saffron and carom seed infused yoghurt cooked in tandoor

890

### LEHSUNI JHINGA •

jumbo prawns marinated in garlic and flavoured mixture of yoghurt marination, skewered and roasted over charcoal fire

575

### ZAFRANI FISH TIKKA •

succulent chunks of fish marinated in hung curd and saffron marinade, finished in tandoor

615

### GOSHT GALOUTI KEBAB •

fine lamb mince mixed with spices, chopped green chilies, coriander formed into tikkis.

shallow fried on hot grill and served on a bed of reshmi paratha.

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## INDIAN DINING EXPERIENCE

KALMI TANGDI KEBAB •	555
tender chicken drumsticks marinated in yoghurt flavored with lime, cream and crushed pepper corns.	
CHOICE OF CHICKEN KEBABS • 	555
Murgh Kalimirichi / Murgh Tikka / Mugh Malai Tikka / Murgh Resmi Tikka	
boneless chunks of chicken marinated in traditional indian spices along with cream and yoghurt cooked in clay tandoor	
MURGH SEEKH BHARWAN • 	555
minced chicken scented with cardamom, stuffed with creamy cheese filling of mint & coriander	
CHICKEN AJU BAJU •	555
i love this five ingredient meyer lemon flavors chicken recipe for several reasons first of all, it's delicious	
TANDOORI CHICKEN • (HALF/FULL)	615/1000
spring chicken marinated with hung curd and homemade spices,	
KEBAB PLATTER •  	1250
assortment of murgh tikka, mutton seekh kebab, fish tikka and lehsuni jhinga served with mint chutney and salad	

## INDIAN CURRIES

PANEER PALAK MAKHNI "MILLE FEUILLE" •  	475
stuffed paneer triangles simmered in the duo of palak & makhni gravy	
CHOICE OF PANEER •  	475
Kadai Paneer / Lababdar / Tikka Masala / Butter Masala/ Palak Paneer / Do Piyaz	
Cubes of cottage cheese cooked in your choice of sauce	
BHARWAN ALOO TILWALA •	340
stuffed potato barrels coated with sesame, simmered in cashew based gravy	
SAM SABERA KOFTA •  	440
palak paneer kofta curry are made by enriching creamy makhni gravy.	
CHOICE OF ALOO • 	340
Jeera / Methi / Simla mirchi / Hing Dhaniya	
ADRAKI PHOOL •	420
florets of cauliflower tempered with ginger, mustard seeds and cooked with tomatoes	



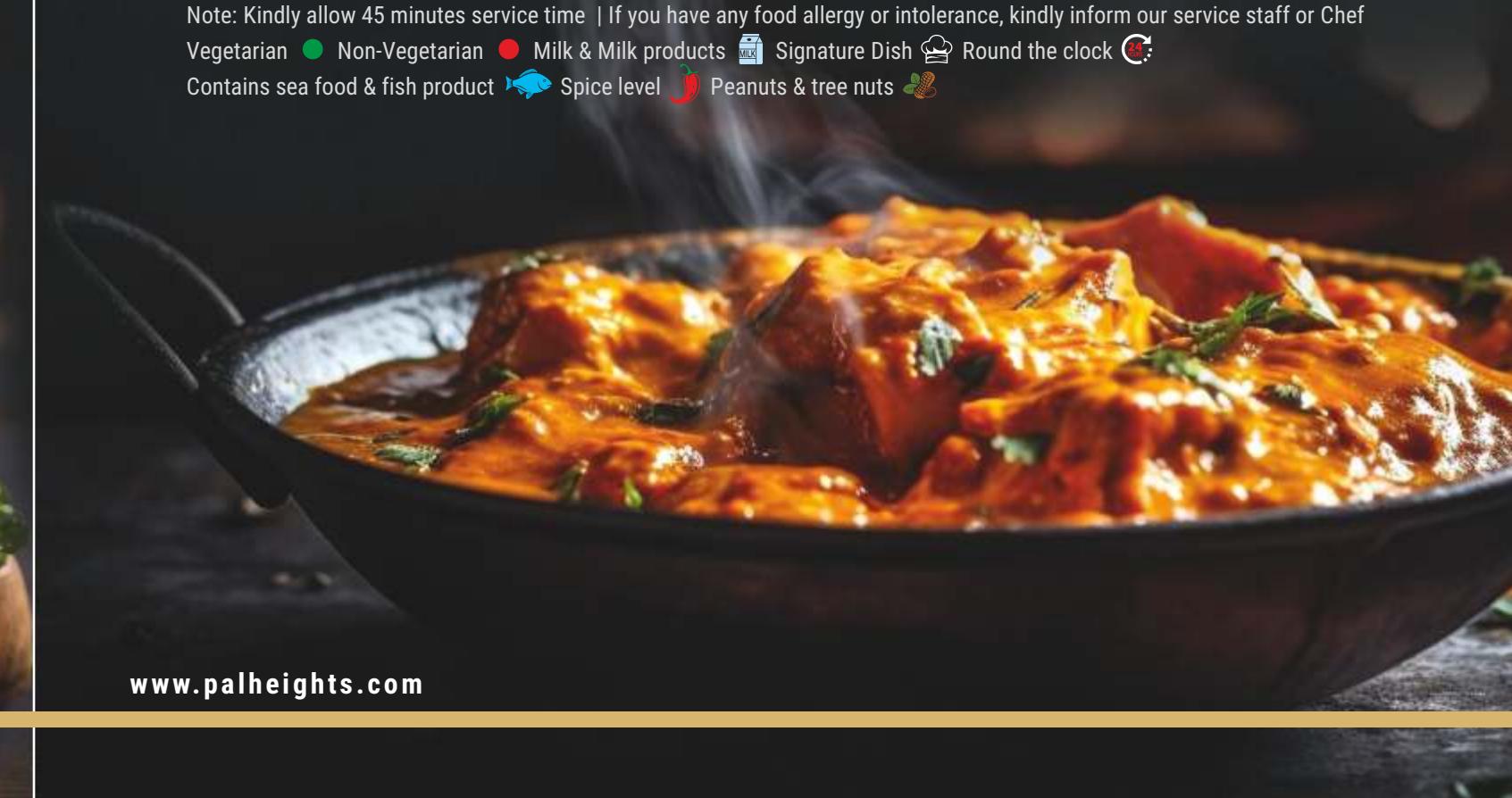
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(12:30 - 3:00 PM &  
7:30 - 10:30 PM)

KADAI MUSHROOMS / MUSHROOM MASALA •	470
button mushrooms, stir fried with bell pepper, cherry tomatoes, spring onion & seasoned with black pepper.	
AJWAINI BHINDI •	415
okra tossed in onion tomato masala tempered with carom seeds	
HOUSE SPECIAL VEGETABLE •	415
seasonal available vegetables cooked together with indian spices	
KADHI PAKODI •	395
a delectable preparation of spiced yoghurt thickened with gram flour	
DAL TADAKA / LASOONI DAL • 	355
Yellow Lentil Preparation, Tempered with Onion, Garlic and Tomatoes	
DAL MAKHANI / BALTI DAL •  	380
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.	
CHICKEN MAKHANWAL • 	560
classic butter chicken with dried fenugreek leaves	
ROASTED CHICKEN VINDALO • 	560
marinated indian style roasted chicken and vindaloo gravy	
MURGH TIKKA MAKHNI • 	560
served with velvety tomato cashew based makhni gravy	
TARIWALA MURGH •	560
home style chicken curry preparation	
KOSHA MANGSHO •	620
bengali style goat masala with potatoes, onion & garlic	

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## INDIAN CURRIES

GOSHT ROGAN JOSH •	620
an exquisite and traditional lamb preparation cooked with kashmiri spices	
PAN FRIED FISH MASALA •	575
pan seared fish cook with indian masala	
DAKHINI MACHHLI •	575
south indian style fish curry	
PRAWN SCALPED CURRY •	890
cilantro & garlic infused flaten grilled prawn cook in indian style	
AATISH JHINGA MASALA •	890
pan grilled prawns cooked in a rich tomato gravy & cashew gravy with spices	
GHEE ROAST PRAWNS •	890
mangalorean style sauteed prawns, tamarind, fennel & curry leaves	
EGG CURRY •	350
shallow fried boiled eggs simmered in smooth onion & tomato gravy	
CRAB CURRY •	955
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 •	555
long grain fragrant basmati rice cooked under dum along with chicken, scented with mace, cinnamon and green cardamom - served with raita	
GOSHT KI BIRYANI •	630
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 •	355
Saffron flavored seasonal vegetable cooked with basmati rice and finished on dum- served with raita	
STEAMED RICE •	215
long grain fragrant basmati rice cooked under dum	
PULAO •	320
veg / jeera / green peas	
MOONG DAL KHICHIDI •	320
CHOOSE YOUR BREAD •	75 / 80
Tandoori Roti / Butter Naan •	75 / 80
Kulch / Laccha Paratha •	90 / 80
Roti basket •	270
Phulkas •	75

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## SIDES

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

## DESSERT STUDIO

BAKED RASGOLA •	245
GULAB JAMUN •	220
deep fried dehydrated milk dumplings soaked in homemade sugar syrup, topped up with nuts	
FRESH FRUIT PLATTER PER •	250
ICE CREAM (2 SCOOPS) •	210
VANILLA / CHOCOLATE / STRAWBERRY / BLACK CURRANT	
RAS MALAI •	245
TUTTY FRUTTY •	245

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

## 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



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- 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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