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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

Cheese of cubes, cherries and pineapple in a skewer

285

ONION RING

stuffed onion ring breaded and deep fried serve with tangy buffalo dip.

325

POTATO WEDGES | ROSTI

Spiced potato wedges or rosti patty served with easy sweet chili sauce

275

FRENCH FRIES (REGULAR | HONEY CHILLY)

Deep fried salted potatoes accompanied with different dips and sauces

240 | 290

PEANUT MASALA

Roasted peanut with tomato, coriander, onion, chilli, lemon juice and chaat masala.

200

FRIED CASHEW NUTS

Cashew nuts deep fried and salted.

400

MASALA PAPAD

Fried papad topped with tomato, onion and dry mango powder.

125

CRISPY RUMALI

Roomali roti crisped to perfection and smeared with butter and red chili powder.

200



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

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

MURGH IRANI TIKKA

A Persian 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 Curated 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

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

*"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

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

MAIN COURSE

ASIAN VEGETABLE IN HOT

GARLIC SAUCE | STIR FRIED CHINESE GREEN



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440

SICHUAN CHICKEN WITH SMOKE CHILIES AND PEANUTS

Chicken seasoned with tongue-tingling Sichuan pepper and dry red chillies.

560

TEPPANYAKI

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.

495 | 455 | 420 | 350

475

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

Traditional chinese prawn cooked in soya ginger sauce.

890

555

CAJUN SMOKED JUMBO PRAWN

marinated with garlic, cajun and chilli lemon, served on organic market vegetables

1050



"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

Arborio rice cooked with white onion and mushroom, shaved parmesans and extra virgin olive oil served with garlic buffet toast.

CHICKEN RISOTTO

Arborio rice cooked with white onion and chicken, shaved parmesans and extra virgin olive oil served with garlic buffet 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 CHOPSWAY

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 topping 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.

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



440

575

495

190

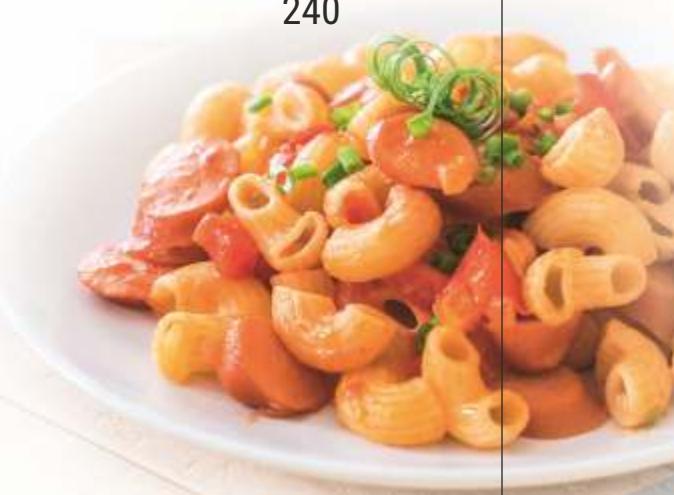
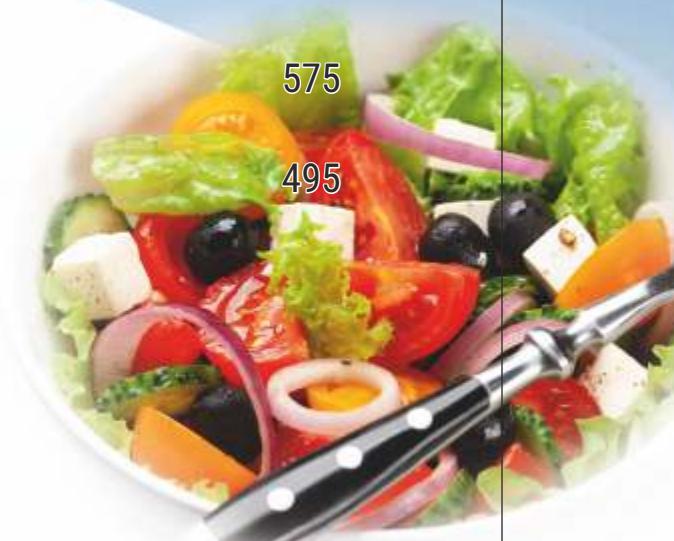
315 | 370

355

220

220

240



MAIN COURSE

VEGETABLE AU GRATIN / Lasagna

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 juice, and boiled vegetables. Served with bread rolls & butter.



440

645

575

AS PER SIZE

595

625

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, parmesan, chunk tomato sauce & bechamel sauce between pasta

475

475

475

475

500

500

SIZZLING SIZZLERS

CHICKEN STEAK SIZZLER

minced chicken steak and exotic vegetables with chef's choice of sauce, served on a bed of lettuce on a sizzler

550

LAMB STEAK SIZZLER

minced mutton steak and exotic vegetables with chef's choice of sauce served on a bed of lettuce on a sizzler

650

PANEER STEAK VEG SIZZLER

Cottage cheese patty veg patty and exotic vegetables with chef's choice of sauce served on a bed of lettuce on a sizzler

470

SANDWICHES & SIDE

CHICKEN CLUB SANDWICH

Toasted triple-decker sandwich with chicken fillet, fried egg, cheese, tomato slices and crisp lettuce

295

THE VEGGIE TRIPLE - DECKER MELTS

Crisp iceberg lettuce, grilled eggplants and tomatoes with spiced spinach leaves,
Imported cheddar and humus spread. Served with guacamole and salsa

280

FRENCH FRIES

220

*"People who love to eat
are always the best people."*



INDIAN SELECTION



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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 adraki 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 Harimirch 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, ginger, 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

PHULKHA

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

75

MEETHA | DESSERTS

KESAR RASMALAI

245

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

ANGOORI GULAB JAMUN

245

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.

DARSAN WITH ICE-CREAM

280

FRIED ICE-CREAM

225

FRESH FRUIT SALAD WITH ICE CREAM

300

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

CHOICE OF ICE CREAMS.

210

Vanilla, Chocolate, Mango, Strawberry, Butter Scotch.

Tutty Frutty

245

Sizzling Brownie

245

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

Cream Caramel

230



"Food is really and truly the most effective medicine."