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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) 615 | 1000

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

MURGH TIKKA 555

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

MURGH IRANI TIKKA 555

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

MURGH MALAI KEBAB 555

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

MURGH ANGARA KEBAB 555

Chef Currated in house specialty

MURGH RESHMI KEBAB 555

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

KALMI TANGDI KEBAB 555

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

MUTTON SEEKH KEBAB 615

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

CAHPALI KEBAB 650

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

GOSHT GALOUTI KEBAB 650

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 555

Crispy Indian style fried chicken with spice mayo

ORIENTAL

INDO-CHINESE CRISPY CHILLI MUSHROOM 470

stuffed mushroom tossed with traditional way

CRACKLING SPINACH 470

chef curated in house specialty

American Corn Chilly Pepper 470

Fried corn nibbles tossed with onion & chilly.

Crispy Chilly Baby corn 440

Golden fried baby corn tossed in Chinese spice.

Mushroom Salt and Pepper 470

Whole mushroom tossed with salt and pepper

Corn & Waterchestnut Balls 470

Whole mushroom tossed with salt and pepper

Spring Roll (veg/chicken/prawn/crab) 395/ 410 / 430 / 450

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

Chilly Egg 325

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

Golden fried prawn 890

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

Jumbo prawn in Hunan style 925

King size prawn cooked to perfection

Bali Prawn 925

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

Lobster As per size

tossed on pepper garlic butter sauce or schezwan

Crab in choice of sauce (Schezwan chilly/ Hongkongstyle) 915

Fish Finger 575

served with french fry & tartar sauce

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



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425 | 475 | 500 | 550

DIMSUM

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



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

- Pan fried Asian chilly fish 575
pan fried fish finished with 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.”*



MAIN COURSE

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 tangue-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



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.

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

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.



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440

575

495

190

315 | 370

355

220

220

240

MAINCOURSE**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 juce, 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 | spagetti | 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

475

475

475

475

500

500

*“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."*



THE TERRACE RESTAURANT

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
Roundels 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	630
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.	
MURGH HYDERABADI BIRIYANI	555
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	
CHICKEN TIKKA BIRIYANI	575
In house specialty	
SABZI MASALA BIRIYANI	355
Basmati rice cooked with fresh garden vegetables, baby potato, in tangy sweet & sour masala, on dum sealed copper pot. Served with raita.	
STEAM RICE	215

INDIAN BREADS

NAAN	80
leavened bread made of refined flour, baked in a charcoal clay oven with choice of plain butter masala onion garlic pudina kashmiri cheese	
KEEMA NAAN (CHICKEN MUTTON)	125 150
ROTI	75
unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of missi tandoori butter phulka roomali khasta	
PARATHA	80
unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of mirch pudina methi achari laccha ajwaini warqi	

“Food is really and truly the most effective medicine.”

STUFFED KULCHA © 90

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

KASHMIRI NAAN 95

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

ROTI BASKET 270

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

PHULKA 75

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

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



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