



PAL
HEIGHTS
MANTRA

CHECK OUR
WEBSITE





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 • 🍷	215
roasted tomato broth, served with garlic and basil toast	
FOREST MUSHROOM SOUP • 🍷	220
blend of shitake and button mushroom, porcini dust, drizzle of truffle oil, herb garlic toast	
CREAM OF CHICKEN SOUP • 🍷	240
served with oven fresh basket of bread rolls and butter	
SPRING SPROUT SALAD • 🍷	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 parmaggiano reggiano shavings, bread croutes, and cherry tomato	
CLASSIC GREEK SALAD • 🍷	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 • 🍷	460
mushroom pate, choux pastry, relies	
HERBS MALAI CHAAP • 🍷	460
farm fresh herbs, soya chaap, garlic lemon cream	
ONION RINGS • 🍷	310
our special onion rings lightly breaded & deep fried to perfection	
GARLIC BREAD PLAIN & CHEESE • 🍷	260 / 300

CHEESY NACHOS • 🍷	375
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
sriracha sauce, cheese dip, jalapeno, farmer's salad greens	
CHICKEN SOUVLAKI • 🍷	500
classic greek skewers, warm pita, olive, tomatoes and tzatziki	
MASALA FISH & CHIPS • 🍷	575
crispy fish, mushy peas, potato wedges	
FISH FINGER • 🍷	575
CRISPY FRIED CHICKEN • 🍷	500
PAN SEARED FISH FILLET WITH CHOICE OF SAUCE • 🍷 🐟	680
Lemon Butter /Chimichurri	
mustard marinated grilled fish served with butter tossed exotic vegetables,	
CHAR GRILLED PRAWNS • 🍷 🐟	890
butter garlic marinated jumbo prawns, grilled and served with butter tossed exotic vegetables, mashed potato and sauce vierge	
CHICKEN BREAST WITH CHOICE OF SAUCE • 🍷	655
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 • 🌶️ 🧀 490

spicy tomato base sauce topped up with cheese

AGLIO OLIO • 🌶️ 🧀 470

tossed in olive oil, garlic and parmesan cheese per serve

AL POLO • 🌶️ 🧀 520

Creamy Chicken Sauce

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

FETTUCINI FUNGHI TRIFOLATI • 🌶️ 🍄 🍷 540

Wild Mushroom / Truffle Oil

ADD CHICKEN • 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

PRAW IN CHOICE OF SAUCE • 890

Garlic Butter / Hunan / Schezwan



BALI PRAWNS • 🐟 🌶️ 🍷 890

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



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INDIAN DINING EXPERIENCE

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

SHORBA

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

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 youghurt,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 • 🍲	440
minced vegetables rolled over a skewer and chargrilled in tandoor	
VEG KEBAB PLATTER •	800
assortment of paneer tikka, tandoori aloo, veg seekh and mushroom served with mint chutney and salad	
CHICKEN TIKKA CHEESE PIE •	555
chef signature chicken tikka pie, desi twist	
PONDU CRAB •	855
crisp fried soft-shell crab, yetti masala	
TANDOORI LOBSTER •	As per size
homemade mustard paste and curry leaf marinated lobster cooked in tandoor	
AJWAINI POMFRET •	980
whole pomfret fish marinated in saffron and carom seed infused yoghurt cooked in tandoor	
LEHSUNI JHINGA •	890
jumbo prawns marinated in garlic and flavoured mixture of yoghurt marination, skewered and roasted over charcoal fire	
ZAFRANI FISH TIKKA •	575
succulent chunks of fish marinated in hung curd and saffron marinade, finished in tandoor	
GOSHT GALOUTI KEBAB •	615
fine lamb mince mixed with spices, chopped green chillies, coriander formed into tikkis. shallow fried on hot grill and served on a bed of reshami paratha.	

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

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 youghurt 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 & makhani 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 makhani gravy.	
CHOICE OF ALOO • 🍷	340
Jeera / Methi / Simla mirichi / Hing Dhaniya	
ADRARI PHOOL •	420
florets of cauliflower tempered with ginger, mustard seeds and cooked with tomatoes	

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 makhani 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 SCALEPD 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	

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 KHICHDI •	320
CHOOSE YOUR BREAD • 🍞 🕒	
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

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

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

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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