



# **PUNJABI ZAAIKA**

*The Indian Restaurant*



**NORTH INDIAN CUISINE  
MENU**

**WELCOME**

## SOUP

### DAAL SHORBA

A comforting lentil soup simmered with Indian spices and herbs.



### TOMATO SHORBA

Tangy tomato soup infused with aromatic spices and fresh herbs.



### MULLIGATAWNY SOUP

Classic Anglo-Indian lentil and vegetable soup with a hint of curry.



### SUBZ KA ARAK

Light, clear vegetable broth with delicate Indian flavors.



### CHICKEN SHORBA

Fragrant chicken broth tempered with traditional Indian spices.



## SALAD

### ONION SALAD

Freshly sliced onions tossed with lemon and mild Indian spices.



### GREEN GARDEN SALAD

Crisp garden vegetables served with a light and refreshing dressing.



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## ROLLS

### ALOO KATHI ROLL

Soft paratha filled with spiced mashed potatoes and tangy chutney.



### PANEER KATHI ROLL

Grilled cottage cheese cubes wrapped with onions, peppers, and aromatic spices



### CHICKEN KATHI ROLL

Tender chicken tikka rolled in paratha with fresh herbs and mint chutney.



## EGG

### PLAIN OMELETTE - 2 EGGS

Fluffy eggs lightly seasoned and cooked to perfection.



### MASALA OMELETTE - 2 EGGS

Eggs scrambled with onions, tomatoes, chilies, and aromatic spices.



### HALF FRY / SUNNY SIDE UP

Perfectly fried eggs with tender whites and soft, runny yolks.



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# STARTER

## MAGGIE (PLAIN / VEG / CHICKEN)

Classic Indian-style noodles cooked with aromatic spices.



## PAPPADUM

Crispy lentil wafers served with tangy chutney.



## MASALA PAPPADUM

Spiced lentil wafers topped with onions, tomatoes, and fresh herbs.



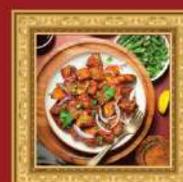
## SAMOSA 2PC

Golden pastry filled with spiced potatoes and peas, deep-fried to perfection.



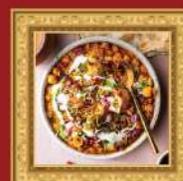
## ALOO CHAT

Tangy and spiced potato cubes garnished with chutneys and fresh herbs.



## CHANNA CHAT

Chickpeas tossed with onions, tomatoes, and traditional Indian spices.



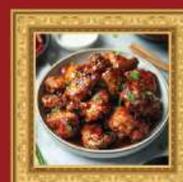
## VEG PAKORA

Crisp vegetable fritters lightly spiced and golden-fried.



## CHILLI CHICKEN

Tender chicken pieces tossed in a spicy Indo-Chinese sauce.



## CHICKEN PAKORA

Juicy chicken fritters marinated in traditional Indian spices and fried.



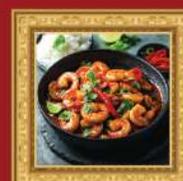
## CHICKEN 65

South-Indian style spicy fried chicken, flavored with curry leaves and chillies.



## CHILLI PRAWNS

Succulent prawns sautéed in a tangy and spicy sauce.



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# KEBAB

## CHEESE BURASI KEBAB

soft Cottage cheese marinated with beetroot and indian spices



## DAHI KE BEBAB

Delicate hung curd patties flavored with aromatic Indian spices.



## HARA BHARA KEBAB

Spinach and peas patties, lightly spiced and shallow-fried.



## VEG SEEKH KEBAB - TANDOOR

Minced vegetables seasoned with spices and skewered for tandoor grilling.



# TANDOOR (VEG)

## TANDOORI ALOO

Baby potatoes marinated in yogurt and spices, roasted in the tandoor.



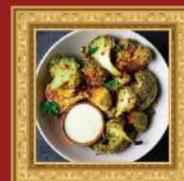
## TANDOORI GOBI

Cauliflower florets marinated with aromatic spices and grilled to perfection.



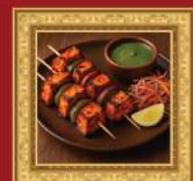
## TANDOORI BROCCOLI

Broccoli florets coated with spiced yogurt and chargrilled.



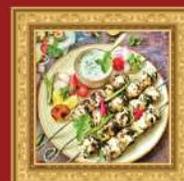
## PANEER TIKKA

Cottage cheese cubes marinated in spices and roasted in the tandoor.



## MALAI PANEER TIKKA

Soft paneer marinated in cream and mild spices, cooked to a delicate finish.



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# TANDOOR (NON VEG)

## CHICKEN TIKKA

Boneless chicken marinated in traditional spices and roasted in the tandoor.



## MALAI CHICKEN TIKKA

Tender chicken marinated in cream and aromatic spices, chargrilled.



## AJWAINI FISH TIKKA

Fish fillets infused with carom seeds and Indian spices, grilled to perfection.



## TANDOORI FISH - FULL FISH

Whole fish marinated with spices and roasted in the clay oven.



## TANDOORI CHICKEN HALF

Half portion of succulent chicken marinated in tandoor spices.



## TANDOORI CHICKEN FULL

Whole chicken cooked with traditional spices in the clay oven.



## TANDOORI PRAWNS

Juicy prawns marinated with herbs and spices, chargrilled in the tandoor.



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# PUNJABI SPECIAL PARATHA WITH BUTTER

## PLAIN PARATHA

Flaky layered whole wheat bread, lightly cooked on a griddle.



## ALOO PARATHA

Paratha stuffed with spiced mashed potatoes, golden-fried to perfection.



## ALOO PYAZ PARATHA

Soft paratha filled with a mix of potatoes and onions, seasoned with mild spices.



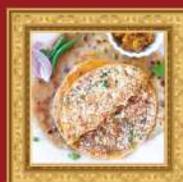
## GOBI PARATHA

Whole wheat bread stuffed with spiced cauliflower filling.



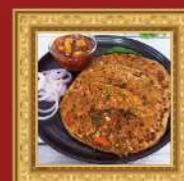
## PANEER PARATHA

Paratha filled with seasoned cottage cheese for a rich taste.



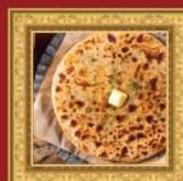
## MIX VEG PARATHA

Flavorful paratha stuffed with a blend of vegetables and aromatic spices.



## MIRCHI PARATHA

Spicy paratha filled with green chilies and masala.



## EGG PARATHA

Whole wheat paratha stuffed with spiced scrambled eggs, cooked golden on the griddle.



## YOGURT

Fresh homemade curd, creamy and refreshing.



## RAITA

Yogurt blended with onions lightly spiced.



## (AMRITSARI KULCHA)

Flaky stuffed bread from Amritsar, filled with spiced potatoes and herbs, served hot with butter.



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# DAAL

## PLAIN DAAL

Simple, comforting lentil preparation seasoned lightly with spices.



## DAAL FRY

Yellow lentils tempered with garlic, cumin, and aromatic spices.



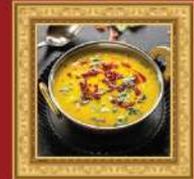
## LASOONI DAAL TADKA

Lentils flavored with a rich garlic tempering.



## PUNJABI DAAL TADKA

North Indian-style lentils garnished with fresh herbs and spices.



## DAAL PANCH MALE

Traditional five-lentil mix slow-cooked with aromatic spices.



## PUNJABI SPECIAL DAAL MAKHINI

Creamy black lentils simmered with butter, cream, and spices.



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# COMBO

## MUSKA BUN WITH CHAI

Soft, buttery bun served with a steaming cup of spiced tea.



## POORI BHAJI - 2PC

Fluffy deep-fried pooris with spiced potato curry.



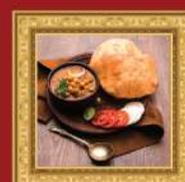
## POORI - 1PC

Single golden poori, crisp on the outside, soft inside.



## PUNJABI CHOLE BHATURE - 2PC

Spicy chickpeas served with fluffy deep-fried bread.



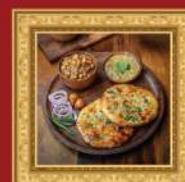
## BHATURA - 1PC

Single soft, deep-fried bread, perfect with chickpeas.



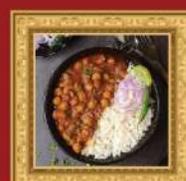
## AMRITSARI KULCHA WITH PUNJABI CHOLE

Stuffed kulcha served with rich chickpea curry.



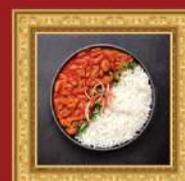
## RICE WITH PUNJABI CHOLE

Steamed rice accompanied by flavorful chickpea curry.



## RICE WITH RAJMA MASALA

Soft rice served with spiced kidney bean curry.



## CHEESE NAAN WITH GRAVY

Soft naan stuffed with cheese, served with rich curry.



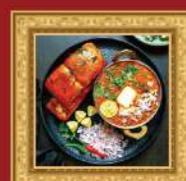
## CHICKEN KEEMA NAAN WITH GRAVY

Naan filled with spiced minced chicken, paired with gravy.



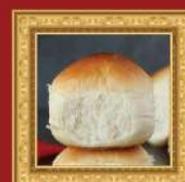
## PAV BHAJI - 2 PAV

Buttery buns served with spicy mixed vegetable mash.



## EXTRA PAV - 1PC

Yogurt blended with cucumber, onions, or boondi, lightly spiced.



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## MAIN COURSE - VEG

### DUM ALOO BANARASI

Baby potatoes slow-cooked in a rich, spiced tomato and yogurt gravy.



### BHINDI DO PYAZA

Tender okra sautéed with onions and aromatic spices.



### ALOO GOBI

Classic potato and cauliflower curry cooked with subtle spices.



### SUBZ MELONI TARKARI

Mixed seasonal vegetables simmered in a lightly spiced gravy.



### CHANNA MASALA

Chickpeas cooked in a tangy, spiced onion-tomato gravy.



### SUBZ KORMA

Mixed vegetables cooked in a creamy, mildly spiced sauce.



### MIX VEG

Fresh vegetables sautéed in traditional Indian spices.



### VEG KOHLAPURI

Vegetables cooked in a bold and spicy Malvani-style gravy.



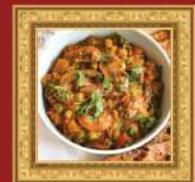
### METHI MALAI MATAR

Green peas cooked with fenugreek leaves in a creamy sauce.



### MATAR MUSHROOM

Fresh mushrooms and green peas simmered in lightly spiced tomato gravy.



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# PANEER

## PANEER BHURJI

Crumbled cottage cheese sautéed with onions, tomatoes, and aromatic spices.



## SHAHI PANEER

Soft paneer cubes simmered in a rich and creamy mildly spiced gravy.



## KADAI PANEER

Cottage cheese and bell peppers cooked in a robust, tangy tomato-onion gravy.



## PALAK PANEER

Paneer cubes simmered in a smooth, flavorful spinach sauce.



## PANEER BUTTER MASALA

Paneer cooked in a rich tomato and buttery cream gravy.



## PANEER LABABDAR

Paneer in a luscious onion-tomato gravy with cashew paste and subtle spices.



## PANEER MAKHNI

Classic paneer curry cooked in a buttery, creamy tomato sauce.



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# NON-VEG

## EGG BHURJI

Scrambled eggs cooked with onions, tomatoes, and fragrant spices.

## EGG CURRY

Boiled eggs simmered in a spiced onion-tomato gravy.

## CHICKEN CURRY

Classic Indian chicken curry with aromatic spices.

## CHICKEN KOHLAPURI

Bold and spicy Malvani-style chicken curry.

## BUTTER CHICKEN

Tender chicken cooked in a rich, buttery tomato cream sauce.

## CHICKEN TIKKA MASALA

Grilled chicken tikka served in a creamy, spiced tomato sauce.

## KADAI CHICKEN

Chicken and bell peppers cooked in a robust, tangy kadai gravy.

## CHICKEN LABABDAR

Tender chicken in a creamy onion-tomato and cashew-based gravy.

## RARA CHICKEN - KEEMA GRAVY

Minced chicken and tender pieces cooked in rich spiced gravy.

## MUTTON CURRY

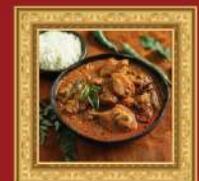
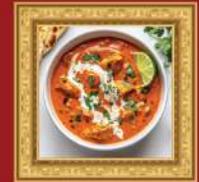
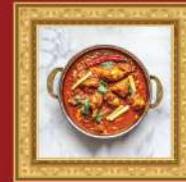
Succulent mutton slow-cooked in traditional Indian spices.

## MUTTON ROGAN JOSH

Tender mutton pieces in a rich, aromatic Kashmiri-style curry.

## RARA MUTTON - KEEMA GRAVY

Minced mutton and tender chunks cooked in flavorful spiced gravy.



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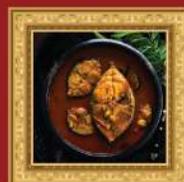
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## SEA FOOD

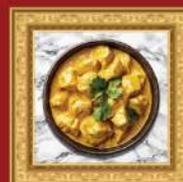
### FISH CURRY

Fresh fish simmered in a tangy, spiced onion-tomato gravy.



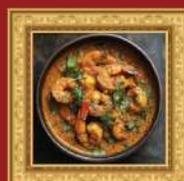
### FISH TIKKA MASALA

Grilled fish tikka served in a rich, creamy tomato-based sauce.



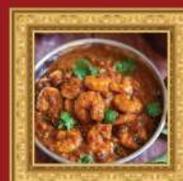
### PRAWNS CURRY

Succulent prawns cooked in a flavorful, mildly spiced curry.



### PRAWNS MASALA

Juicy prawns cooked in a tangy and spiced tomato-onion gravy.



## RICE

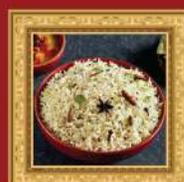
### INDIAN BASMATI RICE

Fragrant long-grain basmati, perfectly steamed.



### JEERA RICE

Aromatic basmati rice tempered with cumin seeds.



### PEAS PULAO

Basmati rice cooked with tender green peas and mild spices.



### VEG PULAO

Fragrant rice cooked with seasonal vegetables and subtle spices.



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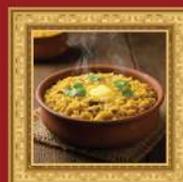
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## KHICHDI

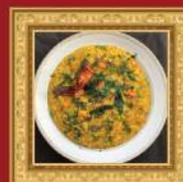
### PLAIN KHICHDI

Comforting rice and lentil porridge, lightly seasoned.



### MASALA KHICHDI

Nutritious rice and lentils cooked with vegetables and aromatic spices.



## SPECIAL BIRIYANI

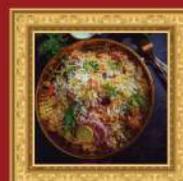
### PLAIN BIRIYANI

Fragrant basmati rice cooked with subtle Indian spices.



### VEG BIRIYANI

Aromatic rice layered with fresh vegetables and traditional spices.



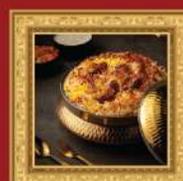
### HYDRABADI CHICKEN BIRIYANI

Tender chicken and basmati rice cooked with saffron and aromatic spices



### MUTTON BIRIYANI

Slow-cooked mutton layered with fragrant basmati rice and spices.



### PRAWNS BIRIYANI

Juicy prawns cooked with basmati rice and Indian spices for a delicate flavor.



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# BREAD

## TAWA ROTI

Soft whole wheat flatbread, freshly cooked on a griddle.



## MISSI ROTI

Spiced gram flour and wheat flatbread, aromatic and wholesome.



## TANDOORI ROTI PLAIN

Clay oven-roasted flatbread.



## TANDOORI ROTI BUTTER

Clay oven-roasted flatbread, with butter finish.



## NAAN PLAIN

Soft, leavened bread baked to golden perfection.



## NAAN BUTTER

Soft, leavened bread baked to golden perfection with butter.



## GARLIC NAAN

Soft, leavened bread mixed with garlic baked to golden perfection.



## CHEESE NAAN

Soft, leavened bread baked to golden perfection with cheese filling.



## LACHHA PARATHA

Flaky, layered whole wheat bread, rich in texture and flavor.



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## INDIAN DRINK

### LASSI - SWEET

Creamy yogurt drink with a touch of sugar.



### LASSI - SALTED

Refreshing yogurt drink with mild spices and salt.



### CHAAS

Spiced buttermilk, cool and refreshing.



### INDIAN MASALA TEA

(With Milk, Ginger, Cennamom, Cloves)

Tea brewed with milk, ginger, cardamom, and cloves.



## HOT OR COLD COFFEE

### BLACK COFFEE

Pure coffee without milk.



### COFFEE WITH MILK

Smooth coffee with milk.



### COLD COFFEE

Iced coffee with milk and sugar.



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## SOFT DRINKS

### COKE, SPRITE

Refreshing carbonated beverages



### TONIC WATER, GINGER ALE, SODA, DIET COKE



### BOTTLE WATER 500ML

Pure drinking water.



## COLD BEER

### BIVINA(VIETNAMESE LAGAR BEER -LIGHT) 330ML

Light, crisp Vietnamese lager.



### SAIGON RED(VIETNAMESE LAGAR BEER - STRONG) 330ML

Full-bodied Vietnamese lager.



### HEINEKEN 330ML

International light lager.



### HOEGAARDEN 330ML

Belgian wheat beer with a citrusy flavor.



### CORONA EXTRA 355ML

Smooth, refreshing international lager.



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## MIXED DRINKS 60ML

GIN TONIC / VODKA / BACARDI COKE



TEACHERS WITH ICE / SODA / WATER



JACK AND COKE



JW BLACK WITH ICE / SODA / WATER



CHIVAS REGAL WITH ICE / SODA / WATER



## DESERT

GULAB JAMUN(2 PC.)

Soft syrup-soaked dumplings made with milk solids



ICE CREAM(VANILA)

Classic creamy vanilla ice cream scoop.



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TỔ 7 GHANH DẦU HAMPTON (TH249 GRANDWORLD)  
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