



ZOYA

Indo-Arabic Dining

Welcome to Zoya, a Silk Road-inspired dining destination located on the second floor of The Bay Kitchen, where culinary traditions from East and West come together in a harmonious journey of flavor. Drawing inspiration from the legendary trade route, Zoya celebrates the rich exchange of spices, stories, and hospitality that once connected distant cultures.

Here, the soulful warmth of Indian kitchens blends seamlessly with the timeless elegance of Middle Eastern feasts, creating a space designed for gathering, sharing, and unhurried conversations. Fragrant spices fill the air as time slows down, inviting guests to savor each moment.

Fully halal-certified, Zoya offers peace of mind alongside pleasure. Every dish is thoughtfully prepared in accordance with halal principles, with deep respect for tradition, ingredients, and culinary integrity. From tandoori grills, aromatic biryanis, and spiced lentils to mezze-style selections, saffron rice, and perfectly charred kebabs, each plate reflects a journey shaped by heritage and care.

This is more than dining. It is a modern Indo-Arabic dining experience, a celebration of culture, connection, and craftsmanship.



CHAAT

Kurkure Aloo Papdi Chaat 	200
Crispy fried potato, short bread crisp tossed with tangy chutneys, cardamom yoghurt, spices	
Katori Chaat 	200
Crispy rice & potato vermicelli served with chickpea, tamarind, mint sauce & yoghurt	
Avocado Palak Patta Chaat  	250
Avocado, spinach fritters, tamarind sauce, mint sauce for a vibrant modern twist on classic chaat	

TANDOOR & APPETIZERS

Dhungaar Paneer  	290
Full cream cottage cheese, yoghurt & spices marinated, traditionally cooked in clay oven with smoky flavors from Rajasthani Royal kitchen	
Tandoor Ke Phool  	290
Broccoli & cauliflower floret marinated with spiced yoghurt, cooked in clay oven	
Sunehera Truffle Murgh Tikka 	320
Succulent chicken thigh flavored with black truffle and Indian spices, slow cooked in clay oven	
Kadhipata Jhinga	400
Phu Quoc prawns marinated with curry leaves & yoghurt dressing	
Black Grouper Pollichathu  	400
Phu Quoc black grouper wrapped and slow-cooked in banana leaves, homemade tomato garlic chutney	

MAINS

Subz Zoya  	350
Local rock cap-fern cooked in home grounded spices & garlic	
Chowki Murgh 	400
Chicken thigh cooked with hand pound spices, onion & yoghurt	
Aloo Bukhara Kofta 	410
Dried “Ha Noi” plums and cottage cheese dumplings, filled with raisin & dates, simmered in spinach & spices	
Baigan Alu Ka Saag   	410
Homestyle cooked eggplant & potatoes with spices	
Malabar Fish Curry 	440
Phu Quoc black grouper simmered in curry with coconut milk, tamarind, curry leaves	
Bhuna Ghost Masala  	470
Australian lamb shoulder overnight marinated, slow cooked to perfection with “Chef Javed’s” mix spices	
Gucchi Mutter Makhmali 	500
Morels with green peas sauteed in onion cashew nut gravy, pistachio	
Madurai Pepper Lobster   	1500
Inspired from the region in southern India “Madurai” braised rock lobster, Phu Quoc fresh pepper, curry leaves & spices	

 *Chef Signature*  *Vegetarian*  *Spicy*  *Gluten Free*  *Vegan*

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order. All price are times VND '000, subject to 5% service charge and applicable Government Tax

DAL		
Dhaba Dal Tadka	 	220
From the “highway Indian’s restaurants” rustic & scented braised lentil with spices and garlic		
Dal Zoya	  	220
“Chef Javed’s” family recipe of black gram, kidney beans cooked for 24 hours slow cooked to perfection		
Maa Ki Dal Tadka		220
Tempered red lentil “Indian Mama traditionally cooked” with mild spices & clarified butter		

BREAD FROM TANDOOR		
Jodhpuri Mirch Missi Roti		120
Traditional clay oven bread from “Jodhpur” with gram flour, spices & clarified butter		
Laccha Roti		120
Layered whole wheat bread		
Garlic Naan		120
Clay oven cooked bread with garlic butter		
Truffle & Blue Cheese Naan	 	150
Stuffed blue cheese naan served with drizzle truffle oil		

BIRYANI		
Jeera Pulao	 	290
Cumin flavoured basmati rice		
Safed Yakhni Murgh Biryani		400
Mild spiced biryani “The royal palace of Lucknow” served with garlic raita		
Kiraak	  	470
“World’s famous Hyderabadi” lamb biryani cooked with in-house grounded spices		

MASHAWI		
Falafel		290
Crunchy chickpea bites with fresh herbs and ready to steal the show		
Sheesh Taouk		320
Succulent chicken skewered kebab served with grilled pita & dips		
Sultan’s Swing	 	420
Lamb chops marinated with “Turkish spices” char grilled to perfection with smoked paprika butter		
Shawarma of your choice		
Falafel		410
Chicken		450
Served with hummus, labneh and salad		

MEZZE		
Hummus	 	220
Creamy dip made from blended chickpea, tahini, lemon juice & garlic		
Babaganoush	 	220
Smoky roasted eggplant with tahini, extra virgin olive oil & garlic		
Labneh	 	220
Thick yoghurt dip with garlic, extra virgin olive oil & “Za’atar” spice		
Muhammara	 	220
Vibrant red pepper, pomegranate molasses and rich walnut dip		
Mutabal	 	220
Roasted eggplant dip with yoghurt, garlic & pomegranate		
Tzatziki	 	220
Yoghurt dip with cucumber, garlic & dill		
All the mezze are served with grilled pita, lavash, pickled vegetables and salad		

DESSERT		
Seasonal Tropical Sliced Fruit	  	170
Mango Phirni	  	180
“Kashmiri” cream of rice with twist of caramelised sugar blanket & Phu Quoc mango		
Kesar Pista Kulfi	  	180
Frozen creamy saffron & pistachio parfait		
Kunafa Nutella Cheesecake		180
Blend of Middle Easter kunafa & classic cheesecake, candied nuts & chocolate nutella		

SIDE DISHES		
Raita		160
Choice of Raita Fried Garlic Vegetable Plain Yoghurt		
Green Salad		180

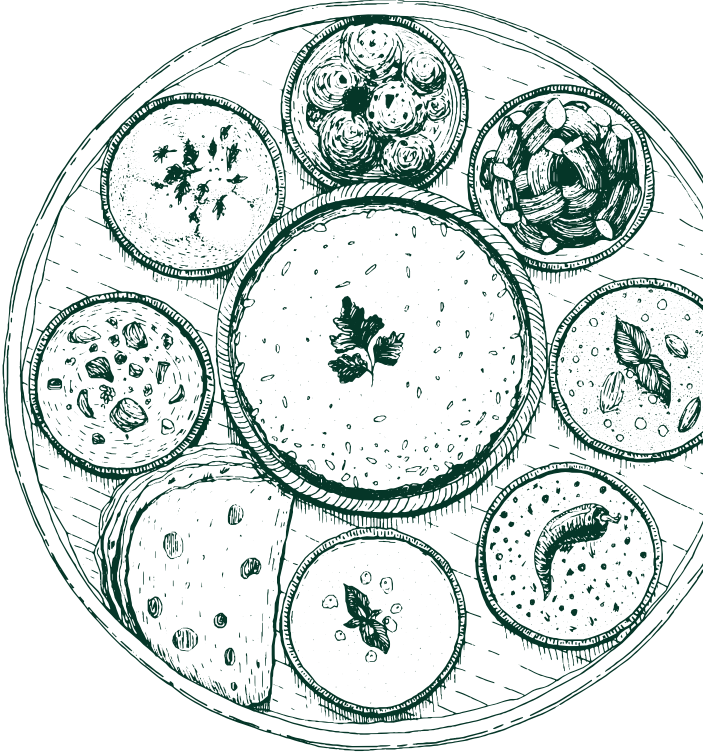

Chef Signature


Vegetarian


Spicy


Gluten Free


Vegan



If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order.
All price are times VND ‘000, subject to 5% service charge and applicable Government Tax