

skyloft

Roof  
Top

D I N I N G











## Curated Menu

Our expertly crafted menu is designed to captivate your taste buds and take you on a gourmet adventure

		<b>6 Veg and 6 Non-veg Starters</b>	₹ 3500
		<b>4 Veg and 4 Non-veg Starters</b>	₹ 3100
		<b>2 Veg and 2 Non-veg Starters</b>	₹ 2800

## *On the Table*

-  **Garden Vegetable Bundle**  
*Medley of Fresh Vegetables Served with Dips*
-  **Curry Leaf Makhana**  
*Roasted Fox Nuts Tempered with Curry Leaves*

## *Dips*

- Dips**
- Mango Chilli Sauce**
- Dahi Garlic**
- Chutney Mango**
- Mint Dip**





## *Soup*

### **Schezwan Hot and Sour Soup**

*Choice of Vegetable / Chicken / Seafood*

Rich and Aromatic Broth Made with Vegetable Stock, infused with the Pungent and Spicy Flavours of Schezwan Sauce Made with a Blend of Chilli Peppers, Garlic, Ginger, and Various Spices.

## *Something to Start With*

*Vegetarian*

### **Shakalaka Lychee**

Charcoal Grilled Lychee Stuffed with Melting Cheese and Spices

### **Bbq Paneer with Walnut Sauce**

Diced Paneer Marinated with Bbq Spices Grilled in Hot Pan with Chef Special Walnut Sauce

### **Cajun Spiced Baby Potato**

Fried Baby Potatoes Dusted with Cajun Spice and Onions and Deep Fried

### **Hot Pot Bbq Pineapple**

Sliced Barbecued Pineapple with Homemade Hot Sauce

### **Vegetable Spider Roll**

Asian Style Vegetables Rolled in Noodles and Deep Fried until Crisp

### **Crispy Corn Niblets**

Corn Kernels Deep Fried and Tossed with Chilli and Spices





# *Something to Start With*

*Non - Vegetarian*

- **Caribbean Chicken**  
Chicken Marinated in Caribbean Spices and Grilled in Bbq Style
- **Bbq Curry Leaves Prawn**  
Barbecued Prawns Cooked in Homemade Masala and Curry Leaves
- **Char Grilled Mustard Glazed Fish**  
Fish Coated with Kasundi Mustard and Grilled to Perfection
- **Crispy Fried Calamari**  
Tender Rings of Calamari Breaded and Deep Fried until Crisp. Served with Aioli
- **Sizzler Mutton Chapli Kebab**  
Minced Mutton Kebab with Whole Indian Spices Coated in Egg and Pan Seared
- **Dragon Chicken Lollipop**  
Chicken Drumettes Marinated in a Flavourful Blend of Spices and Sauces and Deep Fried until Golden





## *Main Course*



### **Subzi Dhiwani Handi**

A Medley of Assorted Vegetables Cooked in a Rich and Creamy Gravy, Flavored with Aromatic Spices like Cumin, Coriander and Garam Masala



### **Murgh Tikka Masala**

Succulent Pieces of Marinated Chicken, Cooked in a Creamy and Spiced Tomato-Based Sauce



### **Chicken Gravy**

Schezwan or Manchurian or Hot Garlic Sauce



### **Gosht Dum Biryani**

Saffron Flavoured Basmati Rice Cooked with Mutton Pieces Marinated in Yogurt and a Blend of Spices



### **Dal Bukhara**

Slow Cooked Black Lentil Simmered in a Tomato Based Sauce until Rich and Creamy



### **Jeera Pulao**

Steamed Rice Tempered with Clarified Butter and Cumin



### **Schezwan Fried Rice with Celery**

*(Choice of Chicken / Vegetables)*

Delectable and Spicy Indo-Chinese Dish that Combines the Flavors of Schezwan Sauce, Rice and Crisp Celery



### **Assorted Indian Breads**

Choice of Naan, Butter Naan, Garlic Naan, Tandoori Roti and Lachha Paratha





## *Dessert*

- **Elaneer Payasam**  
Delicious Dessert Prepared with Tender Coconut Milk, Tender Coconut Flesh and Boiled Sago
  
- **Seasonal Ice Cream**  
Please ask our Associate for Flavors
  
- **Gulab Jamun with Vanilla Ice Cream**  
Delicious Sweet Gulab Jamun Served with a Scoop of Creamy Vanilla Ice Cream





## Ala Carte

### *Soup*

- **Cream of Broccoli with Almonds** ₹ 525  
Comforting, Creamy and Nutritious,  
This Soup Highlights the Vibrant Flavors of Broccoli  
Complemented by the Nuttiness of Almonds
  
- **Basil Infused Roasted Tomato & Bell Pepper Soup** ₹ 525  
A Delightful and Aromatic Soup that Showcases the  
Rich Flavors of Roasted Tomatoes and Bell Peppers,  
Enhanced with The Freshness of Basil
  
- ■ **Schezwan Hot & Sour Soup** ₹ 450/525/575  
*(Vegetable/Chicken/Prawn)*  
Rich and Aromatic Broth made with Vegetable Stock,  
infused with the Pungent and Spicy Flavours of  
Schezwan Sauce Made with a Blend of Chilli Peppers,  
Garlic, Ginger, and Various Spices.
  
- ■ **Lemon and Cilantro Soup** ₹ 450/525/575  
*(Vegetable /Chicken/ Prawn)*  
A Refreshing and Tangy Soup that Combines the  
Vibrant Flavours of Lemon and Cilantro to Create a  
Light and Zesty Dish
  
- ■ **Tom Yum Soup** ₹ 450/525/575  
*(Vegetable /Chicken/ Prawn)*  
Flavourful Broth made from a Combination of  
Lemongrass, Galangal (A Root Similar to Ginger),  
Kaffir Lime Leaves, and Chilli Peppers





## Salads

- **Seafood Salad** ₹ 700  
Mixed Seafood Served with Glass Noodles, Vegetables and a Lemon and Chilli Dressing
  
- **Caesar Salad** ₹ 600/700  
(Smoked Chicken/Prawns)  
A Classic Salad that Features Crisp Romaine Lettuce Tossed in a Creamy Dressing, Topped with Croutons and Parmesan Cheese
  
- **Mexican Prawn & Lettuce Salad with Salsa Roja** ₹ 700  
Prawns Loaded with Lettuce, Tomatoes and Cilantro Lime Dressing
  
- **Quinoa with Crunchy Vegetables** ₹ 575  
Nutritious and Refreshing Salad that Combines the Wholesome Goodness of Quinoa with a Variety of Crunchy Vegetables, Pears, Garlic Croutons and Lime Vinaigrette
  
- **Classic Greek Salad with Feta Crumble** ₹ 575  
A Traditional Greek Salad Consisting of Sliced Cucumbers, Tomatoes, Green Bell Pepper, Red Onions, Olives, and Feta Cheese
  
- **Cashew Samosa Anardana Chaat** ₹ 575  
Homemade Pastry Filled with Green Peas, Nuts and Deep Fried. Crushed and Topped with Pomegranate and Tamarind Sauce





## *Small Plates*

*Vegetarian*

- **Lotus Root Fritters** ₹ 800  
A Crispy Appetizer Made from Slices of Lotus Root Coated in a Seasoned Batter, Deep-Fried to Perfection and Tossed in a Flavourful Sauce
  
- **Crispy Corn Niblets** ₹ 800  
Corn Kernels Deep Fried to a Crisp and Tossed with Chilli, Garlic and Spices
  
- **Wok Fried Schezwan Mushroom** ₹ 800  
Earthy Mushrooms Tossed in Fiery Schezwan Sauce, Soy Sauce and Peppers
  
- **Crispy Fried Tofu with Chilli Bean** ₹ 800  
Deep Fried Tofu Tossed with Leeks and Celery with a Chilli Bean Sauce
  
- **Mexican Smoked Vegetables** ₹ 800  
Seasonal Vegetables with Kidney Beans, Bell Peppers and Tomatoes Tossed with Cumin & Paprika and Smoked





## *Small Plates*

*Vegetarian*

- **Malai Paneer Tikka** ₹ 800  
Paneer Cubes in a Hung Curd Marinade with Cream and Cheese Delicately Skewered and Grilled to Perfection in a Traditional Tandoor Oven
  
- **Subz Cheese Tukda** ₹ 700  
Minced Vegetables and Cheese Deep Fried, Served with Mint Chutney
  
- **Bbq Paneer with Walnut Sauce** ₹ 875  
Diced Paneer Marinated with Bbq Spices Grilled in Hot Pan with Chef Special Walnut Sauce.
  
- **Tandoori Momos – Kashmiri or Malai** ₹ 800/975  
(Veg / Non Veg)  
A Fusion Dish that Combines Traditional Tibetan Momos with Indian Tandoori Cooking Techniques.





## Small Plates

*Non Vegetarian*

- **Tandoori Spicy Prawns** ₹ 1450  
Arabian Bay Prawns Marinated with Kashmiri Chilli Paste, Coriander, Cumin and Cracked Pepper and Pan-Fried
  
- **"Skyloft" Special Tandoori Salmon** ₹ 1800  
Cardamom Flavoured Salmon Steak with Indian Spices, Cooked in a Clay Oven
  
- **Hariyali Bbq Machli Tikka** ₹ 975  
Fish Marinated with Cilantro Paste Cooked to Perfection in Tandoor Pot
  
- **Lobster** ₹ 3225  
(Vodka Sauce/ Tandoori/ Chilli Basil)
  
- **Chef Special Pomfret** ₹ 1600
  
- **Tandoori Chicken** ₹ 925/1725  
*Half/Full*  
A Classic Dish that Exemplifies the Art of Indian Cuisine. Spring Chicken Marinated with Chillies, Mustard Oil, Fenugreek and a Melange of Spices and then Cooked in a Traditional Clay Tandoor Oven
  
- **Murgh Malai Kebab** ₹ 975  
Chicken Marinated with Cashew Nut Paste, Yoghurt and Cardamom and Cooked in Tandoor





## *Small Plates*

*Non Vegetarian*

- **Tangri Kebab** ₹ 975  
Chicken Drumsticks Marinated with Indian Spices and Cooked in Tandoor
  
- **Gosht Seekh Kebab** ₹ 975  
Minced Lamb Marinated with Ground Spices, Cheese, Fried Onion and Cooked in Tandoor
  
- **Crispy Fried Calamari** ₹ 975  
Deep Fried Squid Coated with Semolina and Served with Olive Caper Aioli, Arugula and an Orange Salad
  
- **Lebanese Style Grilled Prawns** ₹ 1325  
Pan Grilled Prawns Tossed with Cumin, Garlic, Butter and Cilantro
  
- **Chicken Lollipop** ₹ 975  
Chicken Winglet Deep Fried and Tossed in Hot Garlic Sauce
  
- **Butter Garlic Prawns** ₹ 1275  
Fried Prawn Tossed with Butter and Golden Garlic and Herbs





## *Small Plates*

*Non Vegetarian*

- **Apollo Fish** ₹ 1050  
Stir Fried Fish Cubes Tossed with Chilli and Curry Leaves
  
- **Phuket Fish** ₹ 1050  
*(Manchurian/ Schezwan/ Chilli Soya)*  
Sliced Fish Deep Fried and Tossed in Choice of Sauce
  
- **Crispy Fried Sesame Chicken** ₹ 1050  
Chicken Marinated with Chilli and Golden Garlic,  
coated with Sesame and Deep Fried
  
- **Crispy Lamb in Chilli Garlic Sauce** ₹ 1050  
Wok Tossed Crispy Fried Lamb in Chilli Garlic Sauce





## *From The Coal & Bbq Grill*

- **Shakalaka Lychee** ₹ 975  
Charcoal Grilled Lychee Stuffed with Melting Cheese,  
Garlic and Spices
- **Bbq Paneer with Walnut Sauce** ₹ 875  
Diced Paneer Marinated with Bbq Spices Grilled in  
Hot Pan with Chef Special Walnut Sauce
- **Cajun Spiced Baby Potato** ₹ 800  
Fried Baby Potatoes Dusted with Cajun Spice and Onions
- **Hot Pot Bbq Pineapple** ₹ 800  
Pineapple Sliced and Marinated in Homemade  
Sauce and Barbecued
- **Vegetable Spider Roll** ₹ 800  
Asian Style Vegetables Rolled in Noodles and Deep Fried
- **Caribbean Chicken** ₹ 975  
Chicken Marinated in Caribbean Spices and Grilled Bbq Style
- **Bbq Prawns with Curry Leaves** ₹ 1325  
Bbq Prawns Cooked in Homemade Masala and Curry Leaves
- **Char Grilled Mustard Glazed Fish** ₹ 1050  
Fish Coated with Kasundi Mustard and  
Char Grilled to Perfection
- **Sizzler Mutton Chapli Kebab** ₹ 1200  
Minced Mutton Kebab Coated in Egg and  
Pan Simmered with Whole Indian Spices





## *Main Course*

### **International Grills**

- **Grilled King Prawns** ₹ 1725  
King Prawns Marinated with Butter, Garlic and Paprika
  
- **Scottish Salmon Fillet** ₹ 1725  
Scottish Salmon Marinated with Butter and Dill,  
Cooked on a Hot Plate and Served with Sauteed Potatoes,  
Grilled Asparagus, Caper Dill Emulsion and Crispy Leeks
  
- **Chicken Hawain Steak** ₹ 1150  
Half Spring Chicken Marinated with a Butter and  
Lemon Mixture, Cooked on a Hot Plate and Served with  
Creamy Mashed Potato, Brussels Sprouts, Arugula  
and Cherry-Port Reduction
  
- **Braised Lamb Shanks** ₹ 1500  
Marinated Lamb Shanks Sous Vied and Served with  
Garlic Mashed Potatoes, Carrot and Broccoli with  
Rosemary Jus
  
- **Tenderloin Steak** ₹ 1625  
Tenderloin Steak Marinated with Crushed Pepper,  
Grilled on a Hot Plate and Served with Garlic Spinach,  
Asparagus, Merlot Reduction and Butter
  
- **Pork Chops** ₹ 1625  
Oven Roasted Pork Chops Glazed with Honey, Garlic,  
Mustard and Served with Mashed Potato and Jus





## *Pasta & Risotto*

- Penne Alfredo** ₹ 925/1050/1150  
*(Vegetable/ Chicken/Seafood)*  
Penne Pasta Tossed with Butter, Cream,  
Garlic and Parmesan Cheese
  
- Penne in Oven Roasted Tomato Sauce** ₹ 925/1050/1150  
*(Vegetable/ Chicken/Seafood)*  
Penne Pasta Tossed with Tomato Sauce,  
Basil, Garlic and Herbs
  
- Spaghetti Tossed with Pistachio Pesto and Basil** ₹ 925/1050/1150  
*(Vegetable/ Chicken/Seafood)*  
Pasta Tossed with Pistachio Pesto and Basil
  
- Risotto Milanese** ₹ 1100/1200/1325  
*(Veg / Chicken / Seafood)*  
Creamy and Saffron-Infused Risotto with  
Parmesan Cheese and Butter
  
- Fettuccine with Lamb Ragu Bolognese** ₹ 1225  
Pasta Tossed with Lamb Ragu Bolognese,  
Spinach, Mushroom and Parmesan
  
- Risotto with Porcini Mushroom** ₹ 1100  
Button and Porcini Mushroom Risotto with  
Butter and Parmesan





## *Pan Asian*

- **Wok Tossed Pomfret** ₹ 1325  
Pomfret Fish in a Chilli and Coriander Sauce and Cooked in a Wok
  
- **Prawn Xo** ₹ 1450  
Wok Tossed Prawns with Asparagus and a Fiery Seafood Sauce
  
- **Krapow Chicken** ₹ 975  
Wok Fried Minced Chicken with Fresh Red Chilli and Holy Basil
  
- **Kung Pao** ₹ 1100/1225  
(Chicken/Prawn)  
A Beloved Dish from Sichuan Cuisine Featuring a Perfect Balance of Heat, Sweetness, and Umami
  
- **Black Bean** ₹ 1100/1225  
(Chicken/Prawn)  
A Dish that Combines Tender Chicken or Prawn with the Bold and Savory Taste of Fermented Black Beans, Celery and Bamboo Shoot
  
- **Eggs with Choice of Sauce** ₹ 975  
(Manchurian/ Schezwan/ Chef Special)
  
- **Exotic Stir Fried Vegetables** ₹ 800  
Seasonal English Vegetables Wok Tossed in Chef Special Sauce





## *Pan Asian*

-  **Vegetables in Hot Basil Sauce** ₹ 800  
A Medley of Fresh Vegetables Stir-Fried to Perfection in a Zesty and Spicy Basil-Infused Sauce
-  **Classic Chilli Paneer** ₹ 800  
Crisp Batter Fried Paneer Tossed in Slightly Sweet, Spicy, Hot and Tangy Chilli Sauce
-  **Fried Firm Tofu in Schezwan Hot Pepper Sauce** ₹ 800  
Crispy Fried Tofu Cubes Tossed in a Fiery Schwan Hot Pepper Sauce
-   **Thai Curry** ₹ 925/1050/1150  
(Vegetable/ Chicken/Prawn)

- Red Curry with Bamboo Shoot and Palm Hearts
- Green Curry with Pea Aubergine and Sweet Basil
- Yellow Curry with Baby Potatoes and Peanuts





## *Rice and Noodles*

-  **Skyloft Special Mixed Seafood Fried Rice** ₹ 1050  
A Delectable Fusion of Fresh Seafood and Fragrant Rice Cooked to Perfection
-   **Schezwan Fried Rice with Celery** ₹ 800/925/1050  
(Vegetable/ Chicken/Prawn)  
A Tantalizing Fusion of Aromatic Rice, Fiery Schezwan Sauce, and the Refreshing Crunch of Celery
-  **Soy Fried Rice with Sweet Corn & Burnt Garlic** ₹ 800  
A Delightful Blend of Fragrant Rice, Sweet Corn Kernels, and the Irresistible Aroma of Burned Garlic
-   **Cantonese Pan Fried Noodles** ₹ 800/925/1050  
(Vegetable/ Chicken/ Seafood)  
This Classic Dish Showcases a Harmonious Blend of Stir-Fried Noodles, Fresh Vegetables, and Savory Sauce
-   **Cantonese Fried Rice** ₹ 800/925/1050  
(Vegetable/Chicken/Seafood)  
This Classic Dish Brings Together Fragrant Rice, Tender Meats, and a Delightful Combination of Vegetables, Creating a Harmonious Blend of Flavors





## *Rice and Noodles*



### **Pad Thai Noodles**

*(Vegetable /Chicken/Seafood)*

Flat Glass Noodles Tossed in Sweet and Sour Sauce  
Topped with Red Chilies and Crushed Peanuts

₹ 800/925/1050



### **Spicy Schezwan Noodles with Mushroom & Celery**

*(Vegetable /Chicken/Prawn)*

This Tantalizing Dish Combines the Bold Flavours of  
Schezwan Sauce, The Earthiness of Mushrooms,  
and the Refreshing Crunch of Celery

₹ 800/925/1050





## *Indian Selection*

- **Palak Paneer** ₹ 925  
A Classic Curried Dish from North Indian Cuisine Made with Fresh Spinach, Onions, Spices, Paneer (Cottage Cheese) and Herbs
  
- **Kadai Paneer** ₹ 925  
A Spicy, Warming, Flavorful and Super Delicious Dish Made by Cooking Paneer (Cottage Cheese) and Bell Peppers with Fragrant, Fresh Ground Spices
  
- **Aloo Gobi Adraki** ₹ 925  
Potatoes and Cauliflower Deep Fried and Tossed in aromatic Spices
  
- **Paneer Tikka Masala** ₹ 925  
Paneer Tikka Cooked in Tandoor and Simmered in a Delicate Tomato Cream Sauce
  
- **Sabzi Diwani Handi** ₹ 925  
A Medley of Assorted Vegetables Cooked in a Rich and Creamy Gravy, Flavored with Aromatic Spices like Cumin, Coriander, and Garam Masala





## *Indian Selection*

- **Murgh Tikka Masala** ₹ 1050  
Succulent Pieces of Marinated Chicken, Cooked in a Creamy and Spiced Tomato-Based Sauce
  
- **Skyloft Special Fish or Prawn Curry** ₹ 1050/1275
  
- **Mutton Rogan Josh** ₹ 1275  
Pieces of Lamb or Mutton Braised with a Gravy Flavoured with Garlic, Ginger and Aromatic Spices
  
- **Gosht Dum Biryani** ₹ 1225  
Saffron Flavored Basmati Rice Cooked Together with Bone-In Mutton Chunks, Cinnamon and Mint and Curd





## *Lentils*



### **Lasooni Dal Tadka**

A Traditional Yellow Lentil Dish with a Garlic-Infused Tempering

₹ 800



### **Dal Makhani**

Slow Cooked Black Lentil Simmered in a Tomato Based Sauce until Rich and Creamy

₹ 925





## *Rice*

- **Steamed Basmati Rice** ₹ 700  
Fragrant Long Grain Basmati Rice
- **Curd Rice** ₹ 800  
A Beloved South Indian Dish that Offers a Delightful Balance of Coolness and Tanginess. Tempered Mix of Rice and Curd
- **Jeera Pulao** ₹ 925  
Steamed Rice Tempered with Clarified Butter and Cumin





## *Indian Breads*

- Plain Naan / Garlic Naan/ Cheese Naan/ Butter Naan/Phulka ₹ 350
- Tandoori Roti /Lachha Paratha/ Pudina Paratha ₹ 300





## *Desserts*

- **Tiramisu 'The Skyloft Way'** ₹ 700  
A Classic Italian Dessert that Combines Layers of Espresso-Soaked Ladyfingers, Rich Mascarpone Cream, and a Hint of Cocoa
  
- **Chocolate Fudge Brownie** ₹ 650  
Crafted with the Finest Ingredients to Achieve the Perfect Balance of Rich Chocolatey Goodness of a Moist, Fudgy Texture
  
- **Elaneer Payasam** ₹ 650  
A Traditional South Indian Dessert that Combines the Sweetness of Coconut Milk and the texture of Sago Pearls
  
- **Tabakjamun** ₹ 650  
Tabak Jamun is a Variation of the Popular Gulab Jamun, but with a Unique Twist. Instead of the Traditional Round Shape, Tabak Jamun is Shaped into Elongated Pieces





## *Desserts*

- **Rasmalai** ₹ 650  
Soft and Spongy Cheese Dumplings Made In-House  
Immersed in Sweetened Milk, Topped with  
Almonds and Pistachio
  
- **Ice Cream** ₹ 700  
Please ask our Associate for Flavors
  
- **Punjabi Kulfi** ₹ 575  
Traditional Indian Frozen Dessert with Cream,  
Saffron, Almonds, Pistachio and Milk
  
- **Kunafa** ₹ 575  
A Dessert Made with thin Strands of Shredded  
Pastry Dough, Layered with a Sweet Filling and  
Soaked in a Fragrant Sugar Syrup

**The rates mentioned above are exclusive of taxes. Kindly inform our associate if you have any food allergies, food intolerance or special dietary preferences.**