

The image features a vibrant sunset sky transitioning from a deep orange at the bottom to a soft pink at the top. In the lower third, the dark silhouettes of a city skyline are visible against the bright horizon. The sun is a glowing yellow circle positioned just above the skyline. The word 'skyloft' is written in a dark blue, serif font, centered in the upper half of the image. The letters 's', 'k', 'l', 'o', 'f', and 't' are lowercase, while 'y' is lowercase and 'l' is lowercase. The two 'l's have a small brown dot above them with a thin yellow horizontal line passing through it. The 'o' is a simple circle. The 'f' and 't' are lowercase and have a thin yellow horizontal line at their top. The background image is a sunset over a city skyline, with the sun low on the horizon behind the buildings.

# skyloft

ROOF TOP DINING

## CURATED MENU

Our chef-curated menu is designed to delight your taste buds and take you on a culinary journey.

6 Veg and 6 Non-veg Starters	3000
4 Veg and 4 Non-veg Starters	2750
2 Veg and 2 Non-veg Starters	2500

## ON THE TABLE

### Garden Vegetable Bundle

Mixed green crudité

### Curry Leaf Makhana

Roasted fox nuts tempered with curry leaves

## DIPS

### Mango Chilli Sauce

### Dahi Garlic Chutney

### Mint Chutney

## 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

### Grilled Palak Paneer

Grilled cottage cheese stuffed with spinach and served with 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

## 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

### Kadai Subzi 🌱

Popular dish that showcases a medley of colourful and flavourful vegetables cooked in a spicy and aromatic tomato-based gravy

### Murgh Tikka Masala 🍷

Succulent pieces of marinated chicken, cooked in a creamy and spiced tomato-based 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 flavours 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

### Seasonal Ice Cream 🌱

Please ask our associate for flavours

## SOUPS

<b>Cream of Broccoli with Almonds</b> ■	450
Comforting, creamy and nutritious, this soup highlights the vibrant flavours of broccoli complemented by the nuttiness of almonds	
<b>Basil Infused Roasted Tomato &amp; Bell Pepper Soup</b> ■	400
A delightful and aromatic soup that showcases the rich flavours of roasted tomatoes and bell peppers, enhanced with the freshness of basil	
<b>Schezwan Hot &amp; Sour Soup</b> ■ ■	400/450/500
(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.	
<b>Lemon and Cilantro Soup</b> ■ ■	400/450/500
(Vegetable /Chicken/ Prawn) A refreshing and tangy soup that combines the vibrant flavours of lemon and cilantro to create a light and zesty dish	
<b>Tom Yum Soup</b> ■ ■	400/450/500
(Vegetable /Chicken/ Prawn) Flavourful broth made from a combination of lemongrass, galangal (a root similar to ginger), kaffir lime leaves, and chilli peppers	

## SALADS

<b>Seafood Salad</b> ■	600
Mixed seafood served with glass noodles, vegetable and a lemon and chilli dressing	
<b>Caesar Salad</b> ■ ■	450/500/600
(Vegetable/Smoked Chicken/Prawns) A classic salad that features crisp romaine lettuce tossed in a creamy dressing, accompanied by croutons and Parmesan cheese	
<b>Prawn Cocktail Salad</b> ■	600
Plump and succulent prawns served on a bed of crisp lettuce, accompanied by a tangy and creamy cocktail sauce	
<b>Quinoa Crunchy Vegetables</b> ■	500
Nutritious and refreshing salad that combines the wholesome goodness of quinoa with a variety of crunchy vegetables, pears, garlic croutons and lime vinaigrette	
<b>Desi Papdi Anardana Chaat</b> ■	500
Popular street food snack that combines crispy fried papdi (a type of savoury pastry), tangy tamarind chutney, yogurt, and a flavourful blend of spices. It is then garnished with pomegranate seeds and various toppings	

## SMALL PLATES

### VEGETARIAN

<b>Lotus Root Fritters</b> ●	700
A crispy appetiser made from slices of lotus root coated in a seasoned batter, deep-fried to perfection and tossed in a flavourful sauce	
<b>Crispy Corn Niblets</b> ●	700
Corn kernels deep fried to a crisp and tossed with chilli, garlic and spices	
<b>Wok Fried Schezwan Mushroom</b> ●	700
Earthy mushrooms tossed in fiery Schezwan sauce, soy sauce and peppers	
<b>Crispy Fried Tofu With Chilli Bean</b> ●	700
Deep fried tofu tossed with leeks and celery with a chilli bean sauce	
<b>Karare Phool</b> ●	700
Double cooked broccoli and cauliflower marinated with mustard, yogurt, Chickpea flower and fennel, finished in tandoor	
<b>Malai Paneer Tikka</b> ●	700
Paneer cubes in a hung curd marinade with cream and cheese delicately skewered and grilled to perfection in a traditional tandoor oven	
<b>Palak Aur Akhrot Ki Tikki</b> ●	700
Spinach mixed with walnut, cream cheese and a dash of spices to create a flavourful and nutritious vegetarian treat	

### NON VEGETARIAN

<b>Tandoori Spicy Prawns</b> ●	1250
Arabian bay prawns marinated with Kashmiri chilli paste, coriander, cumin and cracked pepper and pan-fried	
<b>"Skyloft" Special Tandoori Salmon</b> ●	1550
Cardamom flavoured salmon steak with Indian spices, cooked in a clay oven	
<b>Pudina Machli Tikka</b> ●	850
Bhetki fish cubes marinated with fresh coriander, mint, garlic, cumin and yogurt, finished in tandoor	
<b>Lobster Hari Mirch</b> ●	2800
Whole roasted lobster with a marinade of green peppercorn, lime, coriander, cream cheese and a splash of chardonnay	
<b>Lasooni Pomfret</b> ●	1400
Whole pomfret marinated in yogurt, yellow chilli powder, turmeric and ginger cooked in tandoor	
<b>Tandoori Chicken</b> ●	900/1500
Half/Full A classic dish that exemplifies the art of Indian Cuisine. Spring chicken marinated with chillies, mustard oil, fenugreek and melange of spices and then cooked in a traditional clay tandoor oven	
<b>Murgh Malai Kebab</b> ●	850
Chicken marinated with cashew nut paste, yoghurt and cardamom and cooked in tandoor	

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

<b>Tangri Kebab</b> ■	850
Chicken drumsticks marinated with Indian spices and cooked in tandoor	
<b>Gosht Seekh Kebab</b> ■	850
Minced lamb marinated with ground spices, cheese, fried onion and cooked in tandoor	
<b>Crispy Fried Calamari</b> ■	850
Crunchy calamari rings tossed with Chef's special sauce	
<b>Golden Fried Prawns</b> ■	1150
Prawns marinated in Peri Peri spice mix, coated with panko crumbs and deep fried until golden in color	
<b>Chicken Lollipop</b> ■	850
Chicken winglet deep fried and tossed in hot garlic sauce	
<b>Butter Garlic Prawns</b> ■	1100
Fried prawn tossed with butter and golden garlic and herbs	
<b>Apollo Fish</b> ■	900
Stir fried fish cubes tossed with chilli, curd and curry leaves	
<b>Fish Fillet in Chilli Plum Sauce</b> ■	900
Deep fried fish fillet in sweet, tangy and spicy chilli and plum sauce	
<b>Crispy Fried Sesame Chicken</b> ■	900
Chicken marinated with chilli and golden garlic, coated with sesame and deep fried	
<b>Crispy Beef/Lamb in Chilli Hoisin Sauce</b> ■	900/1000
Wok tossed crispy fried lamb/beef with chilli and hoisin sauce	

### **FROM THE COAL & BBQ GRILL**

<b>Shakalaka Lychee</b> ■	850
Charcoal grilled lychee stuffed with melting cheese, garlic and spices	
<b>Grilled Palak Paneer</b> ■	750
Grilled cottage cheese stuffed with spinach and served with walnut sauce	
<b>Cajun Spiced Baby Potato</b> ■	700
Fried baby potatoes dusted with cajun spice and onions	
<b>Hot Pot BBQ Pineapple</b> ■	700
Sliced and barbecued pineapple coated with homemade sauce	
<b>Vegetable Spider Roll</b> ■	700
Asian style vegetables rolled in noodles and deep fried	
<b>Caribbean Chicken</b> ■	850
Chicken marinated in Caribbean spices and grilled BBQ style	
<b>BBQ Prawns with Curry Leaves</b> ■	1150
BBQ prawns cooked in homemade masala and curry leaves	
<b>Char Grilled Mustard Glazed Fish</b> ■	900
Fish coated with Kasundi mustard and char grilled to perfection	
<b>Sizzler Mutton Chapli Kebab</b> ■	1050
Minced mutton kebab coated in egg and pan simmered with whole Indian spices	

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## MAIN COURSE

### INTERNATIONAL GRILLS

<b>Grilled King Prawns</b> ■	1500
King prawns marinated with butter, garlic and paprika	
<b>Scottish Salmon Fillet</b> ■	1500
Scottish Salmon marinated with butter and dill, cooked on a hot plate and served with sautéed potatoes, grilled asparagus, caper dill emulsion and crispy leeks.	
<b>Chicken Hawaiian Steak</b> ■	1150
Stuffed chicken breast grilled and served with exotic vegetables and mashed potatoes	
<b>Braised Lamb Shanks</b> ■	1300
Marinated Lamb shanks sous vied and served with garlic mashed potatoes, carrot and broccoli with rosemary jus	
<b>Tenderloin Steak</b> ■	1400
Tenderloin steak marinated with crushed pepper, grilled on a hot plate and served with garlic spinach, asparagus, merlot reduction and butter	
<b>Pork Chops</b> ■	1400
Oven roasted pork chops glazed with honey, garlic, mustard and served with mashed potato and jus.	

### PASTA & RISOTTO

<b>Penne Alfredo</b> ■■	800/900/1000
(Vegetable/ Chicken/Seafood) Penne pasta tossed with butter, cream, garlic and parmesan cheese	
<b>Penne with Oven Roasted Tomato Sauce</b> ■■	800/900/1000
(Vegetable/ Chicken/Seafood) Penne pasta tossed with tomato sauce, basil, garlic and herbs	
<b>Spaghetti Tossed with Pistachio Pesto &amp; Basil</b> ■■	800/900/1000
(Vegetable/ Chicken/Seafood) Pasta tossed with pistachio pesto and basil	
<b>Risotto Milanese</b> ■■	950/1050/1150
(Vegetable/ Chicken/Seafood) Creamy and saffron-infused rice dish, parmesan cheese and butter	
<b>Fettuccine With Lamb Bolognese</b> ■	1050
Pasta tossed with lamb ragu Bolognese, spinach, mushroom and parmesan	
<b>Mushroom Risotto With Porcini</b> ■■	950/1050/1150
(Vegetable/ Chicken/Seafood) Button and porcini mushroom risotto with butter and parmesan	

## PAN ASIAN

<b>Wok Tossed Pomfret</b> ■	1150
Pomfret fish sprinkled with a chilli and coriander sauce and cooked in a wok	
<b>Prawn XO</b> ■	1250
Wok tossed prawn with asparagus and a fiery seafood sauce	
<b>Krapow Chicken</b> ■	850
Wok fried minced chicken with fresh red chilli and holy basil	
<b>Kung Pao Chicken/Prawn</b> ■	950/1050
A beloved dish from Sichuan cuisine featuring a perfect balance of heat, sweetness, and umami	
<b>Black Bean Chicken/Prawn</b> ■	950/1050
A dish that combines tender chicken or prawn with the bold and savoury taste of fermented black beans, celery and bamboo shoot	
<b>Asian Greens With Cooking Wine</b> ■	700
A variety of Asian greens cooked to perfection and enhanced with the delicate notes of cooking wine	
<b>Vegetables in Hot Basil Sauce</b> ■	700
A medley of fresh vegetables stir-fried to perfection in a zesty and spicy basil-infused sauce	
<b>Kung Pao Potato</b> ■	700
Potatoes stir-fried with a medley of aromatic ingredients, including garlic, ginger, and dried red chillies	
<b>Fried Firm Tofu with Schezwan Hot Pepper</b> ■	700
Crispy fried tofu cubes tossed in a fiery Schezwan hot pepper sauce	
<b>Thai Curries</b> ■ ■	800/900/1000
(Vegetable/ Chicken/Prawn) Red curry with bamboo shoot and palm hearts Green curry with pea aubergine and sweet basil Yellow curry with baby potato and peanuts	

## RICE & NOODLES

<b>Skyloft Special Mixed Seafood Fried Rice</b> ■	900
A delectable fusion of fresh seafood and fragrant rice cooked to perfection	
<b>Schezwan Fried Rice With Celery</b> ■ ■	700/800/900
(Vegetable/ Chicken/Prawn) A tantalizing fusion of aromatic rice, fiery Schezwan sauce, and the refreshing crunch of celery	
<b>Soy Fried Rice With Sweet Corn &amp; Burnt Garlic</b> ■	700
A delightful blend of fragrant rice, sweet corn kernels, and the irresistible aroma of burned garlic	



<b>Cantonese Fried Rice</b> 🟢🟡	700/800/900
(Vegetable/Chicken/Seafood) This classic dish brings together fragrant rice, tender meats, and a delightful combination of vegetables, creating a harmonious blend of flavors	
<b>Pad Thai Noodles</b> 🟢🟡	700/800/900
(Vegetable /Chicken/Seafood) Flat glass noodles tossed in sweet and sour sauce topped with red chillies and crushed peanuts	
<b>Schezwan Noodles with Mushroom &amp; Celery</b> 🟢🟡	700/800/900
(Vegetable /Chicken/Prawn) This tantalizing dish combines the bold flavours of Schezwan sauce, the earthiness of mushrooms, and the refreshing crunch of celery	

## INDIAN SELECTION

<b>Paneer Shabnam</b> 🟢	800
Cottage cheese with lotus seeds and green peas in a rich tomato gravy	
<b>Paneer Tikka Masala</b> 🟢	800
Paneer tikka cooked in tandoor and simmered in a delicate tomato cream sauce	
<b>Kadai Sabzi</b> 🟢	800
Popular dish that showcases a medley of colorful and flavorful vegetables cooked in a spicy and aromatic tomato-based gravy	
<b>Murgh Tikka Masala</b> 🟡	900
Succulent pieces of marinated chicken, cooked in a creamy and spiced tomato-based sauce	
<b>Goan Fish or Prawn Curry</b> 🟡	900/1100
A delicious, tangy seafood staple from Goa cooked with coconut, tamarind, mustard seeds and chillies	
<b>Lamb Sali Boti</b> 🟡	1100
A delicious Parsee favorite from Mumbai - tender cuts of lamb cooked with ginger, ground spices, herbs and topped with crispy straw potatoes	
<b>Gosht Dum Biryani</b> 🟡	1050
Saffron flavored basmati rice cooked together with bone-in mutton chunks, cinnamon and mint and curd	

## LENTILS

<b>Lasooni Dal Tadka</b> 🟢	700
A traditional yellow lentil dish with a garlic-infused tempering	
<b>Dal Makhani</b> 🟢	800
Slow cooked black lentil simmered in a tomato based sauce until rich and creamy	

## RICE

<b>Steamed Rice</b> <span>■</span>	500
Fragrant long grain basmati rice	
<b>Curd Rice</b> <span>■</span>	600
A beloved South Indian dish that offers a delightful balance of coolness and tanginess. Tempered mix of rice and curd	
<b>Jeera Pulao</b> <span>■</span>	800
Steamed rice tempered with clarified butter and cumin	

## INDIAN BREADS

<b>PLAIN NAAN / GARLIC NAAN/ CHEESE NAAN/ BUTTER NAAN</b> <span>■</span>	300
<b>TANDOORI ROTI /LACHHA PARATHA/ PUDINA PARATHA</b> <span>■</span>	250

## DESSERTS

<b>Tiramisu 'The Skyloft Way'</b> <span>■</span>	600
A classic Italian dessert that combines layers of espresso-soaked ladyfingers, rich mascarpone cream, and a hint of cocoa	
<b>Chocolate Fudge Brownie</b> <span>■</span>	550
Crafted with the finest ingredients to achieve the perfect balance of rich chocolatey goodness and a moist, fudgy texture	
<b>Elaneer Payasam</b> <span>■</span>	550
A traditional South Indian dessert made with coconut milk and tender coconut pulp	
<b>Tabak Jamun</b> <span>■</span>	550
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	
<b>Rasmalai</b> <span>■</span>	600
Soft and spongy cheese dumplings made in-house immersed in sweetened milk, topped with almonds and pistachio	
<b>Ice Cream</b> <span>■</span>	500
Please ask our associate for flavors	
<b>Kunafa</b> <span>■</span>	500
A dessert made with thin strands of shredded pastry dough, layered with a sweet filling and soaked in a fragrant sugar syrup	

