

skyloft

Roof
Top

D I N I N G




According to the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, individual calorie needs may vary based on age, activity level, and overall health.

Some of the food items on this menu may contain traces of egg, peanut, soya bean or one of its derivatives, milk, fish, shellfish, wheat, gluten or sesame seeds. If you have any food allergies, intolerances, or special dietary preferences, kindly inform our team.





Curated Menu

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

		6 Veg and 6 Non-veg Starters	₹3700
		4 Veg and 4 Non-veg Starters	₹3300
		2 Veg and 2 Non-veg Starters	₹3000

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

Eight Treasure Soup

(Vegetable/ Prawn)

Eight Treasure soup, a wholesome medley of vegetables, mushrooms, and savory broth, rich in flavor and texture.

Vegetable - 150/kcal 250ml, Prawn - 236/kcal 250ml

Something to Start With

Vegetarian

Shakalaka Lychee 329kcal / 125g

Charcoal grilled lychee stuffed with melting cheese and spices.

Bbq Paneer with Walnut Sauce 235kcal / 125g

Diced paneer marinated with bbq spices grilled in hot pan with chef special walnut sauce.

Cajun Spiced Baby Potato 126kcal / 125g

Fried baby potatoes dusted with cajun spice and onions and deep fried.

Hot Pot Bbq Pineapple 35kcal / 125g

Sliced barbecued pineapple with homemade hot sauce.

Honey Chilli Lotus Stem 79kcal / 125g

A crispy appetizer made from slices of lotus stem coated in a seasoned batter, deep-fried to perfection and tossed in a flavourful sauce.

Crispy Corn Niblets 270kcal / 125g


















Corn kernels deep fried and tossed with chilli and spices.





Something to Start With

Non - Vegetarian

-  **Caribbean Chicken** 188kcal / 125g 
Chicken marinated in caribbean spices and grilled in bbq style.
-  **Bbq Style Chermoula Prawns** 251kcal / 125g  
Bbq prawns homemade chermoula masala.
-  **Char Grilled Mustard Glazed Fish** 136kcal / 125g  
Fish coated with kasundi mustard and grilled to perfection.
-  **Crispy Fried Calamari** 145kcal / 175g  
Tender rings of calamari breaded and deep fried until crisp. served with aioli.
-  **Sizzler Mutton Chapli Kebab** 302kcal / 125g  
Minced mutton kebab with whole indian spices coated in egg and pan seared.
-  **Dragon Chicken Lollipop** 285kcal / 175g  
Chicken drumettes marinated in a flavourful blend of spices and sauces and deep fried until golden.














Main Course

- **Subzi Dhiwani Handi** 176kcal / 175gm  
A medley of assorted vegetables cooked in a rich and creamy gravy, flavored with aromatic spices like cumin, coriander and garam masala.
- **Dal Bukhara** 750kcal / 175gm 
Slow cooked black lentil simmered in a tomato based sauce until rich and creamy.
- ▲ **Murgh Tikka Masala** 493kcal / 175gm 
Succulent pieces of marinated chicken, cooked in a creamy and spiced tomato-based sauce.
- ▲ **Dhaba Wala Murgh** 299kcal / 175gm 
Rustic north indian chicken curry cooked in a bold, spicy, smoky dhaba-style gravy.
- **Jeera Pulao** 296kcal / 150gm 
Steamed rice tempered with clarified butter and cumin.
- ▲ **Murgh Dum Biryani** 190kcal / 225gm 
Fragrant basmati rice layered with tender, spiced chicken, slow cooked to perfection with aromatic herbs and saffron for a rich, flavorful experience.
- ▲ **Schezwan Fried Rice with Celery**   
(Choice of Chicken / Vegetables) Veg - 186.89kcal / 100gm Chicken - 274.64kcal / 100gm
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 .
Naan - 188kcal / 125gm , Butter Naan - 188kcal / 125gm
Garlic Naan - 188kcal / 125gm , Tandoori Roti - 188kcal / 125gm
Lachha paratha- 188kcal / 125gm




















Dessert

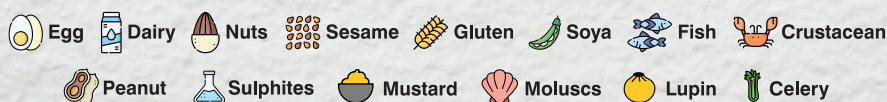
-  **Elaneer Payasam** 255kcal / 100gm  
Delicious dessert prepared with tender coconut milk, tender coconut flesh and boiled sago.
-  **Seasonal Ice Cream** 222.77kcal / 100gm  
Please ask our associate for flavors.
-  **Gulab Jamun with Vanilla Ice Cream** 226.1kcal / 60gm  
Delicious sweet gulab jamun served with a scoop of creamy vanilla ice cream.



Ala Carte










Soup

- **Cream of Broccoli with Almonds** 101kcal / 250ml    ₹600
 Comforting, creamy and nutritious, this soup highlights the vibrant flavors of broccoli complemented by the nuttiness of almonds.
- **Roasted Pimento And Plum Tomato Basil Soup With Parsely Garlic Bread** 114kcal / 250ml   ₹600
 Roasted pimento and plum tomato basil soup with a smoky, rich flavor, served with warm parsley–garlic bread.
- ▲ **Atlantic Lobster Bisque With Garlic Bread** 469 kcal / 250ml    ₹750
 Atlantic lobster bisque, rich and creamy with delicate seafood flavor, served with warm garlic bread.
- **Clear Vegetable & Tofu Soup** Veg - 31kcal / 250ml    ₹600
 Light, clear soup with fresh vegetables and soft tofu in a delicate broth.
- ▲ **Tom Yum Soup**   ₹600/650/700
 (Veg/Chicken / Prawn) Veg - 31kcal/250ml Chicken - 258kcal/250ml Prawn - 233kcal/250ml
 Classic Thai Tom Yum soup, a bold hot and sour broth infused with lemongrass, kaffir lime, and chili.
- ▲ **Eight Treasure Soup**   ₹600/700
 (Vegetable / Prawn) Veg -150kcal / 250ml Prawn - 236kcal / 250ml
 Eight Treasure soup, a wholesome medley of vegetables, mushrooms, and savory broth, rich in flavor and texture.





Salads

-  **Caesar Salad**    ₹1125/1225
(Smoked Chicken/Prawns) Chicken - 597.25kcal / 250gm Prawn - 473.25kcal / 250 gm
A classic salad that features crisp romaine lettuce tossed in a creamy dressing, topped with croutons and parmesan cheese.
-  **Quinoa with Crunchy Pomegranate Salad** 303kcal / 250gm   ₹1225
Nutritious and refreshing salad that combines the wholesome goodness of quinoa with a variety of crunchy vegetables, pomegranate, pears, garlic croutons and lime vinaigrette.
-  **Green Apple Sprouts And Peacants Salad** 341kcal / 250gm  ₹1000
Green apple, sprouts, and pecans salad—crisp, refreshing, and lightly tossed for a perfect balance of sweet and nutty flavours.



Small Plates

Vegetarian





-  **Honey Chilli Lotus Stem** 159kcal / 250gm   ₹1025
A crispy appetizer made from slices of lotus stem coated in a seasoned batter, deep-fried to perfection and tossed in a flavourful sauce.
-  **Crispy Corn Niblets** 541kcal / 250gm  ₹1025
Corn kernels deep fried to a crisp and tossed with chilli, garlic and spices.
-  **Wok Fried Schezwan Mushroom** 373kcal / 250gm  ₹1025
Earthy mushrooms tossed in fiery schezwan sauce, soy sauce and peppers.
-  **Tofu with Chilli Bean** 200kcal / 250gm  ₹1025
Tofu tossed with leeks and celery with a chilli bean sauce.
-  **Sizzler Mexican Smoked Vegetables** 429kcal / 250gm  ₹1025
Seasonal vegetables with kidney beans, bell peppers and tomatoes tossed with cumin & paprika and smoked.
-  **Steamed Dim Sum Veg** 303kcal / 250ml ₹1025
Steamed vegetable dim sum, filled with a medley of fresh, crisp vegetables, wrapped in a soft, delicate dumpling skin.





Small Plates







Vegetarian

- **Bbq Stuffed Spinach Paneer with Walnut Sauce** 468kcal / 250gm  ₹1125
 Diced paneer marinated with bbq spices grilled in hot pan with chef special walnut sauce.
- **Bharwan Anjeer Paneer Tikka** 228kcal / 250gm  ₹1125
 Creamy paneer stuffed with sweet figs and aromatic spices, marinated and grilled to perfection in a traditional tandoor oven.
- **Spinach Aranchi With Aioli** 488kcal / 250gm  ₹1025
 Crispy risotto balls filled with spinach and cheese-served with a creamy, garlicky aioli for a rich, flavorful bite.
- **Bbq Shabnam Ki Moti (Mushroom)** 335kcal / 250gm  ₹1125
 Mushroom marinated in a creamy, spiced blend and char-grilled for a smoky, flavorful finish. Tender, juicy, and packed with rich BBQ aromas.
- **Kathal Shami Kebab** 576kcal / 250gm  ₹1125
 Soft, spiced jackfruit and lentil kebabs, pan-fried to a golden crisp. Served with mint chutney.



Small Plates

Non Vegetarian












- ▲ **Tandoori Tiger Prawns** 409kcal / 350gm  ₹1625
 Arabian tiger prawns marinated with kashmiri chilli paste, coriander, cumin and cracked pepper and pan-fried.
- ▲ **Tandoori Salmon Skyloft Way** 500kcal / 350gm  ₹2025
 Cardamom flavoured salmon steak with indian spices, cooked in a clay oven.
- ▲ **Lobster** 234kcal / 350gm  ₹3725
 (Vodka sauce/ Tandoori sauce/ Chilli basil sauce)
- ▲ **Spicy Chargrilled Pomfret** 229kcal / 350gm  ₹1825
 Whole pomfret marinated in fiery spices and cooked in a traditional oven for a smoky, flavorful finish.
- ▲ **Tandoori Chicken**  ₹1275/2075
Half/Full Half - 588.29kcal/ 350gm , Full - 1176.58kcal/ 350gm
 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** 908.73kcal / 350gm  ₹1225
 Chicken marinated with cashew nut paste, yoghurt and cardamom and cooked in tandoor.





Small Plates

Non Vegetarian

- ▲ **Tangri Kebab** 663kcal / 350gm   ₹1225
 Chicken drumsticks marinated with indian spices and cooked in tandoor.
- ▲ **Mutton Gulafi Seekh Kebab** 1518.6kcal / 350gm   ₹1325
 Minced lamb marinated with ground spices, cheese, fried onion and cooked in tandoor.
- ▲ **Crispy Fried Calamari** 291kcal / 350gm   ₹1425
 Deep fried squid coated with semolina and served with olive caper aioli, arugula and an orange salad.
- ▲ **Dragon Chicken Lollipop** 571kcal / 350gm   ₹1225
 Chicken winglet deep fried and tossed in hot garlic sauce.
- ▲ **Butter Garlic Prawns** 279kcal / 350gm    ₹1625
 Fried prawn tossed with butter and golden garlic and herbs.
- ▲ **Samundari Fish Tikka** 567kcal / 350gm     ₹1225
 Flaky fish marinated in coastal spices and tandoori-cooked in a traditional oven for a smoky, flavorful finish.



Small Plates

Non Vegetarian

-  **Apollo Fish** 1120kcal / 350gm    ₹1225
Stir fried fish cubes tossed with chilli and curry leaves.
-  **Crispy Fried Sesame Chicken** 589kcal / 350gm   ₹1325
Chicken marinated with chilli and golden garlic, coated with sesame and deep fried.
-  **Crispy Lamb in Chilli Garlic Sauce** 603kcal / 350gm   ₹1425
Wok tossed crispy fried lamb in chilli garlic sauce.
-  **Steamed Dim Sum Chicken** 719kcal / 350gm  ₹1225
Steamed chicken dim sum, delicately wrapped and tender, with a savory filling that's light, juicy.
-  **Crispy Kataifi Prawn Tossed With Cajun Spices** 858kcal / 350gm   ₹1625
Crispy kataifi prawns, wrapped in delicate kataifi pastry and tossed with bold Cajun spices for a crunchy, flavorful bite.



From The Coal & Bbq Grill

- **Shakalaka Lychee** 658kcal / 250gram    ₹1175
 Charcoal grilled lychee stuffed with melting cheese, garlic and spices.
- **Bbq Stuffed Spinach Paneer with Walnut Sauce** 468kcal / 250gram   ₹1175
 Grilled cottage cheese stuffed with a spiced spinach mixture, barbecued for a smoky flavor and topped with creamy walnut sauce.
- **Cajun Spiced Baby Potato** 252kcal / 250gram  ₹1075
 Fried baby potatoes dusted with cajun spice and onions.
- **Hot Pot Bbq Pineapple** 71kcal / 250gram   ₹1075
 Pineapple sliced and marinated in homemade sauce and barbecued.
- ▲ **Caribbean Chicken** 376kcal / 250gram  ₹1275
 Chicken marinated in caribbean spices and grilled bbq style.
- ▲ **Bbq Style Chermoula Prawns** 503kcal / 250gram   ₹1575
 Bbq prawns cooked in homemade masala and curry leaves.
- ▲ **Burnt Garlic Char Grilled Fish** 381kcal / 250gram   ₹1375
 Fish fillets marinated with "burnt" garlic, herbs, and spices, grilled to achieve a smoky Flavour.
- ▲ **Sizzler Mutton Chapli Kebab** 604kcal / 250gram   ₹1475
 Minced mutton kebab coated in egg and pan simmered with whole indian spices.





Main Course

International Grills

-  **Grilled King Prawns** 371kcal / 250g   ₹2125
King prawns marinated with butter, garlic and paprika.
-  **Scottish Salmon Fillet** 192kcal / 250g   ₹2225
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.
-  **Pan Grilled Hawain Chicken With Pepper Sauce** 837kcal / 250g   ₹1375
Juicy chicken glazed with a sweet and tangy Hawaiian-style marinade, pan-grilled to perfection and finished with a rich, aromatic pepper sauce.BBQ aromas.
-  **New Zealand Lamb Chops** 1105kcal / 250g  ₹2125
Tender, premium lamb chops seasoned with aromatic spices and grilled to perfection, delivering rich flavor and juicy succulence.
-  **Tenderloin Steak** 1044.8kcal / 250g  ₹1975
Tenderloin steak marinated with crushed pepper, grilled on a hot plate and served with garlic spinach, asparagus, merlot reduction and butter.
-  **Pork Chops** 1072kcal / 250g   ₹1975
Oven roasted pork chops glazed with honey, garlic, mustard and served with mashed potato and jus.





Pasta

Choice Of Pasta

Penne/Fusili/Fettuccine/Spaghetti

Choice Of Sauce

- Pomodoro – Tomatoes, Onion, Basil, Parmesan ₹1125/1275/1375
(Vegetable/ Chicken/Prawn)
Veg - 927kcal/300gm Chicken 1065kcal/350gm Prawn - 1065kcal/300gm
- Aglio, Olio Pepperoncino – Garlic, Olive Oil, Chili Flakes    ₹1125/1275/1375
(Vegetable/ Chicken/Prawn)
Veg - 882kcal/300gm Chicken 1069kcal/350gm Prawn - 939kcal/300gm
- Basil Pesto – Pine Nuts, Olive Oil, Garlic, Parmesan     ₹1125/1275/1375
(Vegetable/ Chicken/Prawn)
Veg - 1031kcal/300gm Chicken 1218kcal/350gm Prawn - 1088kcal/300gm
- Alfredo – Cream, Parsley, Olive Oil, Parmesan    ₹1125/1275/1375
(Vegetable/ Chicken/Prawn)
Veg - 961kcal/300gm Chicken 1148kcal/350gm Prawn - 1018kcal/300gm



Pan Asian

-  **Wok Tossed Pomfret** 408kcal / 350gm    ₹1575
Pomfret fish in a chilli and coriander sauce and cooked in a wok.
-  **Kung Pao Prawn** 292kcal / 350gm    ₹1475
A beloved dish from sichuan cuisine featuring a perfect balance of heat, sweetness, and umami.
-  **Black Bean**    
(Chicken/Prawn) Chicken - 531kcal / 350gm , Prawn - 296kcal / 350gm ₹1475/1775
A dish that combines tender chicken or prawn with the bold and savory taste of fermented black beans, celery and bamboo shoot.
-  **Exotic Stir Fried Vegetables** 262kcal / 350gm    ₹1075
Seasonal english vegetables wok tossed in chef special sauce.



Pan Asian

-  **Vegetables in Hot Basil Sauce** 400kcal / 350gm   ₹1075
A medley of fresh vegetables stir-fried to perfection in a zesty and spicy basil-infused sauce.
-  **Classic Chilli Paneer** 887kcal / 350gm    ₹1275
Crisp batter fried paneer tossed in slightly sweet, spicy, hot and tangy chilli sauce.
-  **Fried Firm Tofu in Schezwan Hot Pepper Sauce** 950kcal / 350gm   ₹1125
Crispy fried tofu cubes tossed in a fiery schwan hot pepper sauce .
-  **Potatoes Kung Pao Style** 771kcal / 350gm   ₹1075
Crispy potatoes tossed in a bold, spicy Kung Pao sauce with garlic, chilies, and a hint of sweetness.
-   **Thai Curry** 
(Vegetable/ Chicken/Prawn) ₹1175/1275/1375
Veg - 680kcal/350gm , Chicken 944kcal/350gm , Prawn - 755kcal/350gm



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/

Veg - 387kcal/200gm , Chicken - 603kcal/200gm , Prawn - 551kcal/200gm

₹1175/1275/1375



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/

Veg - 373/79kcal/200gm , Chicken - 549.29kcal/200gm , Prawn - 513.69kcal/200gm

₹1175/1275/1375



Fried Rice

(Vegetable /Chicken/Prawn)













Wok-tossed rice with fresh vegetables, your choice of protein, and savory sauces for a classic, flavorful dish.

Veg - 613kcal/200gm , Chicken - 769kcal/200gm , Prawn - 674kcal/200gm

₹1175/1275/1375



Indian Selection

-  **Kadai Paneer** 1050kcal /350gm  ₹1125
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** 373.10kcal /350gm  ₹1125
Potatoes and cauliflower deep fried and tossed in aromatic spices.
-  **Paneer Tikka Masala** 883kcal /350gm  ₹1125
Paneer tikka cooked in tandoor and simmered in a delicate tomato cream sauce.
-  **Sabzi Diwani Handi** 352kcal /350gm   ₹1125
A medley of assorted vegetables cooked in a rich and creamy gravy, flavored with aromatic spices like cumin, coriander, and garam masala.
-  **Dingri Mutter Hara Pyaza** 703kcal /350gm   ₹1125
Mushrooms and green peas cooked with loads of fresh onions and aromatic herbs, delivering a light, flavorful, and mildly spiced curry.







Indian Selection

-  **Murgh Tikka Masala** 986kcal /350gm   ₹1325
Succulent pieces of marinated chicken, cooked in a creamy and spiced tomato-based sauce.
-  **Mutton Rogan Josh** 1243kcal /350gm  ₹1525
Pieces of lamb or mutton braised with a gravy flavoured with garlic, ginger and aromatic spices.
-  **Malabari Prawn Curry** 819.80kcal /350gm   ₹1525
Succulent prawns cooked in a creamy coconut-based Malabari sauce, enriched with aromatic spices for a flavorful coastal experience.
-  **Murgh Dum Biryani** 380kcal /350gm   ₹1375
Fragrant basmati rice layered with tender, spiced chicken, slowcooked to perfection with aromatic herbs and saffron for a rich, flavorful experience.
-  **Dhaba Murgh** 598.86kcal /350gm   ₹1325
Classic North Indian-style chicken curry, rich in spices and flavors, slow-cooked to tender perfection just like at a roadside dhaba.




Lentils

-  **Lasooni Dal Tadka** 466kcal / 300gm  ₹875
A traditional yellow lentil dish with a garlic-infused tempering.
-  **Dal Makhani** 1500kcal / 350gm  ₹1025
Slow cooked black lentil simmered in a tomato based sauce until rich and creamy.



Rice

-  **Steamed Basmati Rice** 143kcal / 300gm ₹775
Fragrant long grain basmati rice.
-  **Curd Rice** 267kcal / 300gm  ₹925
A beloved south indian dish that offers a delightful balance of coolness and tanginess. tempered mix of rice and curd.
-  **Jeera Pulao** 592kcal / 300gm  ₹925
Steamed rice tempered with clarified butter and cumin.



Indian Breads

-  **Plain Naan (2 PIECES)** 318kcal / 80gm  ₹375
-  **Tandoori Roti (2 PIECES)** 251kcal / 80gm  ₹375
-  **Lacha Paratha (2 PIECES)** 285kcal / 80gm  ₹375
-  **Phulka (4 PIECES)** 217kcal / 80gm  ₹375














Desserts

-  **Tiramisu 'The Skyloft Way'** 261.6kcal / 200gm   ₹825
A classic italian dessert that combines layers of espresso-soaked ladyfingers, rich mascarpone cream, and a hint of cocoa.
-  **Chocolate Fudge Brownie** 860kcal / 200gm     ₹825
Crafted with the finest ingredients to achieve the perfect balance of rich chocolatey goodness of a moist, fudgy texture .
-  **Elaneer Payasam** 510kcal / 200gm   ₹825
A traditional south indian dessert that combines the sweetness of coconut milk and the exture of sago pearls.
-  **Gulab jamun** 452.2kcal / 200gm   ₹825
Grape size filled balls of dough made from milk solids, soaked in an aromatic syrup spiced wit green cardamom and baked.



Desserts

-  **Tres Leches** 623kcal / 200g    ₹825
Delicate vanilla sponge infused with a luscious trio of milk, creating a moist texture, finished with airy whipped cream.
-  **Ice Cream** 445.55kcal / 200g   ₹825
Please ask our associate for flavors.
-  **Pistachio Kunafa Cheesecake** 1578kcal / 200g    ₹825
Creamy cheesecake with crispy kunafa layers, topped with crunchy pistachios.

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

