

LOUNGE
CAFE AND RESTAURANT

Sky



Rich and creamy flavours of Italy

A perfect hangout for friends and acquaintances. Here, you can enjoy a range of beverages, drinks, and excellent cuisine from around the world, over some leisure moments. The ambience and service standards are par excellence to give you a real privileged feel.



SALADS

An Elegant Start

Crunchy Vegetable Salad All time special green salad in a new look	235
Fruit Chaat Assorted fruits tossed in lemon juice and chaat masala, served over salad leaves	300
Asian Style Juicy Noodles & Crunchy Peanuts Steamed noodles, bell peppers, pineapple & crunchy peanuts, tossed in sweet chilli sauce	265
Kimchi Salad Semi pickled Korean salad	265
Tandoori Chicken Salad All-time favourite Tandoori Chicken, Lettuce & Onion Rings draped in tandoori spices flavoured creamy dressing.	385

SOUP

A Warm Treat

Rich Tomato & Vegetables Soup	200
Cream Soup (Spinach / Mushrooms / Chicken)	200/225/250
Spiced Clear Soup (Veg. / Chicken Balls)	200/250



Our Classic Hot n Grilled Sandwiches

(Served with Fresh n Juicy
salad and Herb Potatoes)

Veggies House Grilled 310

Bell peppers, Broccoli, Lettuce & Cheese, layered in bread & grilled

Mumbai Grilled Sandwich 330

A spicy & flavourful sandwich from Mumbai streets,
sprinkled chaat masala on every layer

Black Pepper Mushrooms Grilled 375

Pan grilled Mushrooms with crushed Black Pepper
& creamy cheese sauce layered in bread & grilled

Tandoori Chicken Grilled Sandwich 410

Onion, Capsicum & Chicken with Authentic
Indian Tandoori Sauce & greens

Potato Fries

Classic Salted 265

Tandoori Masala 295

Peri Peri 295

Pizza

Classic Margherita /Pindi Chana/Five Peppers 450/490/490

Smoked Paneer Tikka Pizza 490

Peppery Chicken /Butter Chicken 510/510



PASTA

(Choose from
Spaghetti / Penne)
VEGETARIAN
CHICKEN

Classic Alfredo

(Reduced Cream & Cheese sauce among a nice aroma of
Garlic & Shallots, tossed with choice of Pasta)

490 / 580

Mushroom & Cheese

(Sauté Mushrooms simmered in white sauce with Cheddar
Cheese, cooked with Pasta)

490 / 580

Pasta all'Arrabbiata

(Pasta cooked in all'Arrabbiata style, means angry style or spicy.
A spicy Italian tomato sauce flavoured with garlic & dried red chilly)

490 / 580

Roasted Vegetable Lasagne

(An Italian pasta dish made by layering vegetables and sauce
in between the lasagne sheets, topped with cheese and baked)

510

Spaghetti Aglio Olio Peperoncino/Pesto

510

MAGGI

(We all have been grown
up by eating and preparing
Maggi in our home kitchens.
Let us refresh your childhood
memories with our special
twist in Maggi recipe)

Mushroom & Cheese

(Maggi folded in sauté Mushrooms, creamy White
Sauce and Cheddar Cheese)

310

Makhni Style

(Maggi tossed in silky makhani gravy prepared with juicy red tomatoes)

290



STARTERS

(From all around the World)

- | | |
|--|-----|
| Sauteed Veggies | 490 |
| An assortment of exotic vegetables, tossed in light seasoning | |
| Falafel with Garlic Naan.....A speciality from Egypt | 435 |
| Round flat patties made with mashed boiled chickpeas, special spices and paprika powder, served with hummus and naan with garlic olive oil | |
| Chicken Shawarma Platter | 630 |
| Chicken marinated in Arabic spices along with cinnamon & clove powder, grilled and served with hummus, Arabic pickle and garlic naan | |
| CFChef's Special Fried Chicken | 625 |
| Chicken breast flattened with a meat tenderizer, seasoned well and crumb fried; A famous dish in Central Europe | |
| Oven Roast Chicken | 630 |
| Marinated chicken roasted in slow oven, served with herb potatoes | |
| Wild Wings | 570 |
| Chicken wings tossed in hot garlic sauce | |
| Silky Lemon Butter Fish "All time favourite fish delicacy" | 875 |
| Pan grilled fish fillet, our special lemon butter sauce poured over, served with tossed veggies and extra soft potato mash | |
| Fish & Chips | 875 |
| A famous dish of English origin; fish fillet seasoned and crisp fried, served with potato fries and garlic dip | |

Skyy



Oriental Soups

Lemon Coriander (Veg. / Chicken)	200 / 250
American Sweet Corn (Veg. / Chicken)	200 / 250
Manchow (Veg. / Chicken)	200 / 250
Hot & Sour (Veg. / Chicken)	200 / 250
Thukpa....Tibetan Noodles Soup (Veg. / Chicken)	225 / 275
Khow Suey.....Burmese Noodles Soup (Veg. / Chicken)	225 / 275

Steamed Dimsum

Spinach Corn & Cheese	385
Herbs & Veggies	350
Szechwan Mushroom & Paneer	385
Juicy Chicken	415



Snacks/ Mains	Honey Chilly Lotus Stem Lotus stem lengths cut into thin slices, crisp fried and tossed in aromatic sauce with a hint of hilly and honey	465
	Honey Chilly Potatoes Potatoes cut into strips, crisp fried and tossed in aromatic sauce with a hint of chilly and honey	405
	Cottage Cheese & Mango Stir Fry Crispy cottage cheese and chunky mango tossed in sweet chili sauce, topped with white sesame, clack sesame & fried basil.	475
	Cigar Rolls (Veg / Chicken) A very thin pan cake stuffed, rolled into cigar shape and crisp fried, served with chef special sauces	395/465
	Crispy Spinach Corn Cheese Rolls Cooked spinach, corn & cheese, filled and rolled in thin pastry sheets, crisp fried.	435
	Open Pizza Rolls Crispy vegetables & cheeserolls, cut and served open with special sauce.	435
	Vegetables Manchurian Balls (Dry / Saucy) Vegetables mixed with green chili and ginger, rolled into ball, crisp fried and tossed in onion, garlic and sauces.	430
	Crispy Corn & Spinach Super crispy corns and shredded spinach, tossed in crispy onion, garlic and seasoning.	395



**Snacks/
Mains**

- Stir Fried Veggies (Szechwan / Oyster)** 490
An assortment of exotic vegetables, tossed in choice of sauce
- Classic Style Chilly Cheese (Dry / Saucy)** 585
Our version of the classic chilly cheese, wok fried red and green peppers with ginger juliennes
- Mushrooms Black Pepper** 585
Button Mushrooms crisp fried and rolled in with Chef special spiced sauce
- Chicken & Pineapple Stir Fry** 595
Crispy chicken and pineapple chunks tossed in sweet chili sauce, topped with white sesame, black sesame & fried basil.
- Classic Style Chilly Chicken / Fish / Prawns (Dry / Saucy)** 690/775/945
Our version of the classic chilly chunks, wok fried red and green peppers with ginger julienne.
- Chicken Satay; an Indonesian delicacy** 560
Boneless chicken cut in lengthwise, marinated and skewered on bamboo sticks, grilled and served with peanut sauce.
- Pan Grilled fish in Choice of Sauce (Black Bean Pepper Sauce / Szechuan Sauce)** 875
Fresh river sole fish marinated and grilled over the hot plate, served with the choice of sauce on the top.



Snacks/ Mains	Thai Curry (Red / Green) Veg. / Chicken / Fish A very popular dish made with Thai red curry paste, coconut milk and fresh basil leaves, served with steamed rice.	500/585/655
	Pad Thai Sweet, spicy and tangy flat-rice noodles from the streets of Thailand, added crunch with crushed peanuts.	390
	Fried Rice (Vegetable / Szechwan / Chicken)	345/370/450
	Chow Mein (Vegetable / Szechwan / Chicken)	370/390/450



Starters

Indian Flavours

- Tandoori Smoked Paneer (Original / Achaari / Haryali)** 510
Cottage cheese sprinkled with whole spice blend and marinated in choice of marinade; char grilled in clay oven
- Andhra Paneer** 550
A South-Indian flavoured delicacy; grilled paneer tossed in korma sauce and sundried crushed red chili.
- Dahi Kebab** 475
Hung Curd blended well with herbs and crushed pepper, golden fried
- Tandoori Mushroom Tikka** 525
Button mushrooms marinated in spicy and flavourful yogurt marinade, baked in Tandoor
- Andhra Chicken** 650
A South-Indian flavoured delicacy; grilled chicken tossed in korma sauce and sundried crushed red chili.
- Cream Cheese Chicken Kebab** 630
Succulent pieces of chicken steeped in cream & cashews marination along with cardamom flavour, baked in clay oven
- Tandoori Smoked Chicken Kebab (Original / Achaari / Haryali)** 630
Tender chicken pieces sprinkled with whole spice blend and marinated in choice of marinade, char grilled in clay oven
- Murgh Afghani** 690
A creamy chicken delicacy from the streets of Afgan



Starters
Indian Flavours

Tandoori Chicken Seekh

An exotic combination of minced chicken with fresh herbs & spices, skewered & baked in moderate tandoor

690

Amritsari Tandoori Kukkad

A favourite dish of Punjab; whole chicken marinated in yogurt marinade made with spices, ginger, garlic, lemon & mustard oil, roasted in tandoor

630

Ajwain Aur Lehsun Fish Tikka

Silky sole fillet, marinated in ajwain and garlic flavoured yoghurt blend, roasted in tandoor

775

Amritsari Hawker Style Fish Fry

Delicate fish coated in ginger garlic crush, spices and gram flour paste, deep fried till crispy outer and enormously soft from inside

775

Shy



Main Dishes
Indian Flavours

- Dal Makhani “The Nation’s favourite lentil delicacy”** 390
Black lentils cooked overnight on slow fire in abundance of milk, fresh tomato puree and butter, finished with cream & whole spice powder.
- Cooker Moong Dal** 335
Moong Dal simmered to a smooth texture, tempered with fresh herbs & spices in pure ghee.
- Dal Palak** 450
Moong Dal & spinach leaves simmered to a smooth texture, tempered with ginger & green chillies
- Paneer Butter Masala** 535
Fresh n soft paneer chunks simmered in tomato and cashew gravy along with chopped masala, finished with homemade garam masala & lots of butter
- Methi Malai Paneer / Matar** 450/510
Paneer or Matar simmered in cashewnuts gravy with abundance of methi leaves, finished with butter and cream
- Malai Palak Paneer / Mushrooms / Corns** 560/585/515
Spinach leaves cooked well with ginger, garlic, green chillies & butter, smoothen with cream and served with the choice of ingredient
- Kadahiwala Paneer / Mushrooms** 560/585
Paneer / Mushrooms cooked in special masala with chunks of onions, bell peppers & dried red chillies, finished with ginger juliennes and green coriander
- Amritsari Paneer Bhurji.....Ambarsariyaan Da Style** 585
A spicy, flavourful & velvety scramble of cottage cheese



**Main
Dishes**
Indian Flavours

Vegetables Jhalfrezi Jhal means Spicy, in Bengali. Vegetables tossed with onions & bell peppers in spicy and tangy gravy, finished with fresh herbs	500
Paneer Zafran Kofta Paneer & khoya dumplings stuffed with dry fruits & simmered in rich cream, saffron and cashew nut gravy	535
Makhana Kaju Korma Kulcha A silky-smooth tomato gravy finished with coconut milk, cashews and foxnuts; served with pocket-size beetroot kulchas.	585
World Famous Butter Chicken A great combination of roasted chicken, tomato gravy, butter, cream and whole spices	655
Pind Da Kukkad Home style chicken curry	680
Handi Chicken Chicken cooked in special masala with coriander flakes, onions, tomatoes and capsicum, finished with butter, chillies and ginger	690
Murgh Kali Mirch Farm fresh chicken seared and simmered in cashew, cream & black pepper gravy, finished with butter	690
Mutton Saagwala Mutton simmered in spinach gravy with ginger, green chillies, butter & spices	775



Main Dishes

Indian Flavours

Dak Bunglow Mutton Curry

Dak Bunglow means guest house, this mutton delicacy was introduced by Indian khansamas for British officers in 19th Century when they used to stay in Dak Bunglows during their official visit or travel to India. A very flavourful mutton curry served with boiled egg

790

Cooker Meat

A flavorful home-style meat curry served in a steaming hot cooker to give you an experience of enjoying a dish straight from the cooking pot; served with pocket-size paranthas.

850

Laal Maans

A meat delicacy from Rajasthan, prepared with dried red chilies paste.

775

Sides

Accompaniments
with the Meal
Rice Preparations

Just Plain Rice

300

Pulao (Veg / Matar)

330/345

Veg Patila Biryani

430

Chicken Patila Biryani

560

Mutton Boti Patila Biryani

705

Egg Biryani

475



Curd Mixing	Classic Veg	235
	Potato Mint Cumin	220
	Crunchy Boondi	235
	Pineapple & Beetroot	265

Indian Bread Basket	Tandoori Roti	45
	Indian bread Basket	345
	Butter Roti	50
	Lachhedar Parantha (Butter/Lal Mirch/Hari Mirch)	70/75/75
	Missi Roti	70
	Tandoori Naan	60
	Rolled Butter Naan	75
	Garlic Naan	85
	Choor Choor Naan OUR SPECIALITY	85
Onion Kulcha	85	



Desserts	House Blends	235
	Ice Cream Of The Day	
	Brownie Sizzler	330
	(Chocolate Brownie Topped With Warm Chocolate On Sizzler Platter Served With Cold Vanilla)	
	Rabri Tart A Fussian With A Twist	355
	(Acrisp & Sweet Crumble Tart Topped With Reduced Milk Rabri And Apricot Puree)	
	Gulab Jamun	235

