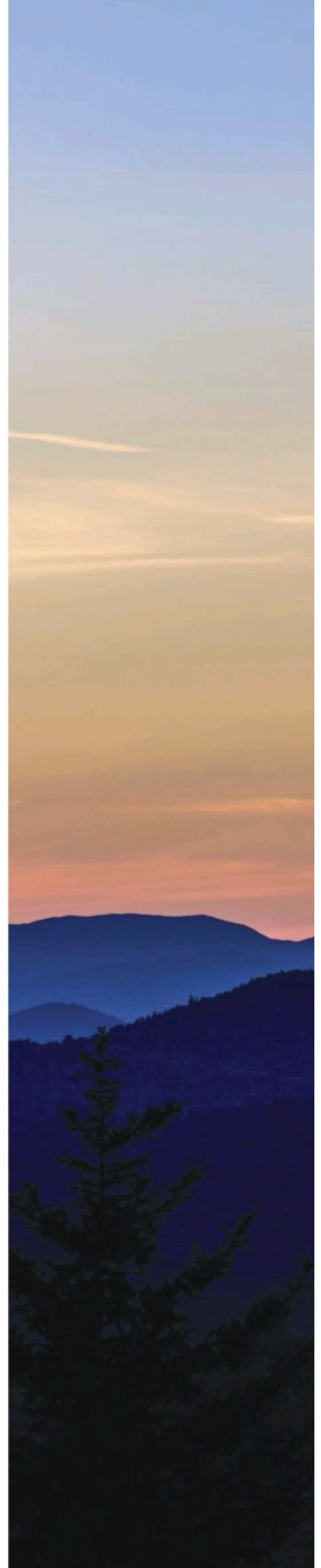
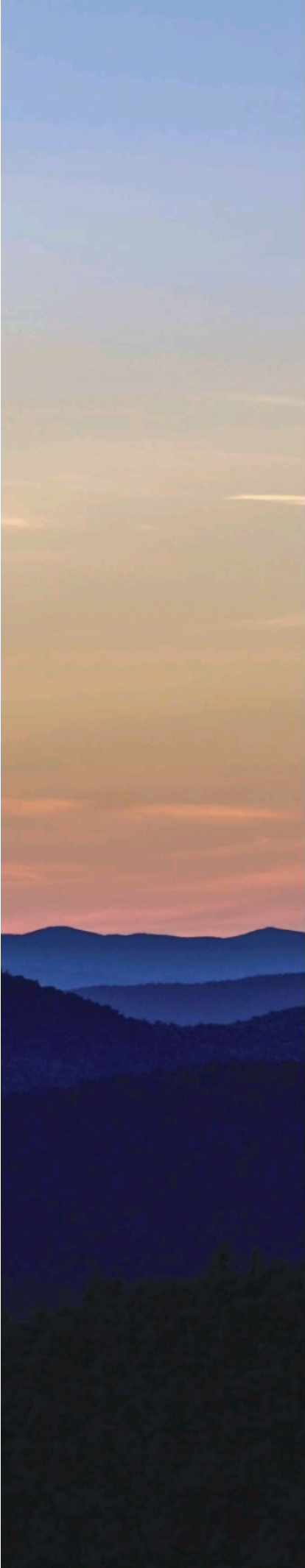


SKY *high*
Multi-Cuisine Rooftop

Menu

SKY *high*
Multi-Cuisine Rooftop





Sky High

delivers an unforgettable dining experience under the stars with panoramic city views that elevate every meal.

Perfect for families, this multi-cuisine restaurant serves breakfast, lunch, and dinner, offering both indoor and outdoor seating.

The stylish décor and open-air terrace blend sophistication with tranquillity. Whether celebrating a special occasion or enjoying a casual meal, Sky High promises a magical experience where gourmet cuisine meets the beauty of the skyline and the night sky.

All Day Health Booster

Wake-Up 240
Concentrated dose of pineapple, green apple and orange malta.

Fibre Active 270
Pleasant and well-being shot made with beetroot, orange malta and red apple.

Runner-Up 270
Carrot, Red apple, Malta orange and ginger.

Other Beverages

Iced Cappuccino 170
Shot of espresso blended with ice and sweetened milk

Frozen Cappuccino 220
Iced cappuccino blended with vanilla ice cream

Iced Tea 180
Lemon / Peach / Blueberry and green apple

Lassi 180
Mango / Blueberry / Plain

Fresh Lime Water / Soda 150

Seasonal Fresh Fruit Juice 170
Burans / Orange malta / Watermelon / Pineapple

Water Bottle MRP

Soft Beverages / Red bull 150
(Please request your server for the available flavours)

Uttarakhand Cuisine (Chef's Special)

Kandalee Ka Saag (Seasonal) 🟢🔺
 Traditional dish of Uttarakhand made with bichhu grass and aromatic spices - a must try with your choice of Mushroom / Cottage cheese / Chicken / Mutton 320 / 480 / 540

Kafuli 🟢🔺
 A popular and delectable dish from Uttarakhand cuisine - combination of spinach & fenugreek, melange of spices - tastes better with steamed rice with your choice of Mushroom / Cottage cheese / Chicken / Mutton 320 / 480 / 540

Jakhiya Aloo 🟢
 Traditional dish of baby potatoes, tempered with Pahadi aromatic spices, jakhiya and red chillies 280

Aloo Mooli Ki Thechwani 🟢
 A Pahadi's favourite variant - classic combination of mashed potatoes and white radish (mooli), green and red chillies 280

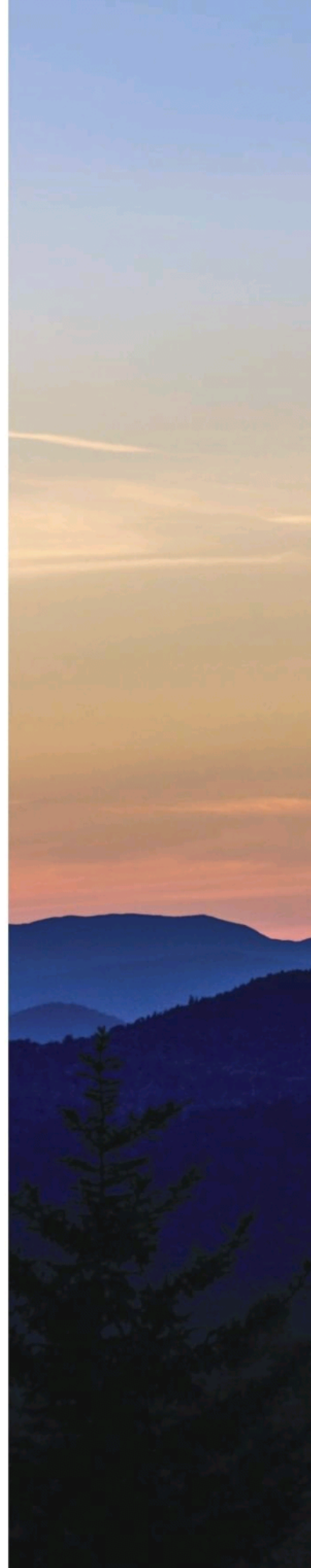
Chaunsa – Pahadi Dal 🟢
 Pahadi black pulse, tempered with local spices and pure desi ghee - protein packed 350

Laal Bhaat 🟢
 Unpolished red rice from the hills of Uttarakhand 280

Mandua Ki Roti
 Healthy Pahadi recipe made with finger millet (mandua / ragi) flour (gluten free) 60

Accompaniments 240 / 160 / 90
 Kachmoli salad
 Kumauni raita
 Bhang ki chutney

Jhangora Ki Kheer 🟢
 All-time favourite authentic sweet rice pudding, made with barnyard millet and crunchy nuts 210



All Day Dining

12:00 Noon - 03:00 pm & 07:00 pm - 10:30 pm

Steaming Pot

- Tomato Basil**  190
Classic thick and delightful herby soup.
- Puree Soup**   190 / 220
Tomato / Broccoli / Mushroom / Chicken pureed, velvety and creamy texture
- Shorba**  190
Dal ka shorba / tomato dhania
- Classic Manchow (Veg / Chicken)**   190 / 220
Diced exotic veggies cooked with dash of soya sauce and Chinese flavours
- Hot & Sour (Veg / Chicken)**    190 / 220
Exotic veggies, savoury, spicy and tangy soup

Salad bowl

- Classic Caesar (Veg / Chicken)**   280 / 340
Classic Mexican style green salad comprising of romaine lettuce, crouton tossed in tangy olive oil dressing, garnished with parmesan cheese and freshly crushed black pepper corns
- Som Tom Thai Salad**  280
Famous Thai salad made with fresh raw papaya, carrot, beans tossed in dressing of lemon juice, Thai chili sauce, tamarind juice and topped with roasted peanut and chilli oil
- Charred Fruits & Cheese** 280
Indian spiced caramelized fruits, bell peppers with drizzling mozzarella cheese
- Tandoori Chicken Tikka Salad**  350
Grilled chicken tikka mixed with fresh veggies and mixed with oil free dressing

Sliders / Sandwich / Pizza's

Veggie Leggie 🍃 220
Baby buns, mushroom and broccoli patty with crunchy mesclun and jalapeno relish

Tandoori Spiced Chicken Sliders 🍗 260
Baby buns, chicken tikka patty, cheese & coleslaw

Sandwiches 🍃🍗 260 / 290
(Plain / Toasted / Grilled)

Choice of Breads

Brown / White / Whole Wheat / Focaccia

Classic vegetable sandwich

Paneer tikka and cheese sandwich

Chicken tikka and cheese sandwich

Chicken jungle sandwich

Chicken cheese and corn

Club sandwich (Veg / Chicken)

served with french fries

Pizza (2:00 pm - 8:00 pm)

Classic Margherita 🍃 350
All-time favourite, classic delight with 100% mozzarella cheese

Farm House 🍃 370
All-time favourite, combination of veggies, tomatoes, bell peppers and mushroom

Peppy Paneer 🍃 400
Sizzling combination of paneer tikka, onions, American sweet corn and jalapeno

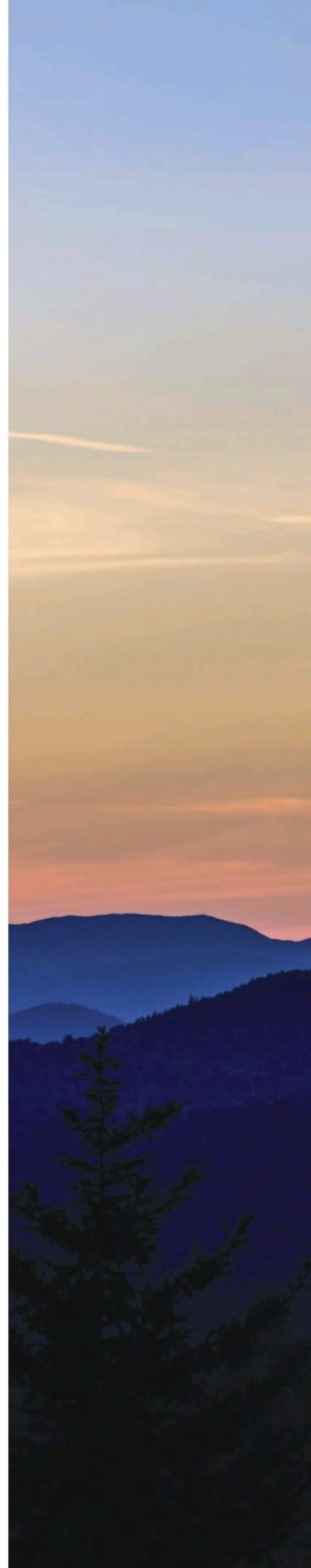
Chicken BBQ 🍗 430
Combination of grilled chicken, onions, bell peppers, cilantro and red paprika

Mexican Chicken 🍲🍗🌶️ 440
Unique blend of melted cheese, grilled chicken, peppers, corn, jalapeno and salsa sauce

** All pizza is 10", hand tossed / thin crust, made with fresh dough

Small Plate

Easy Nachos 🍃 260
Tortilla chips topped with salsa dip, sour cream and fresh coriander



Cigar Roll (Veg / Chicken)  	350 / 400
<i>Irresistible snack made by rolling succulent veg mixture, served with sweet chilli sauce</i>	
CFC  	400
<i>Classic southern style chicken preparation - crunchy, juicy and crispy served with dip and french fries</i>	
BBQ Chicken Wings 	450
<i>Grilled to perfect balance of sweet and tangy preparation</i>	

Chilli Wok

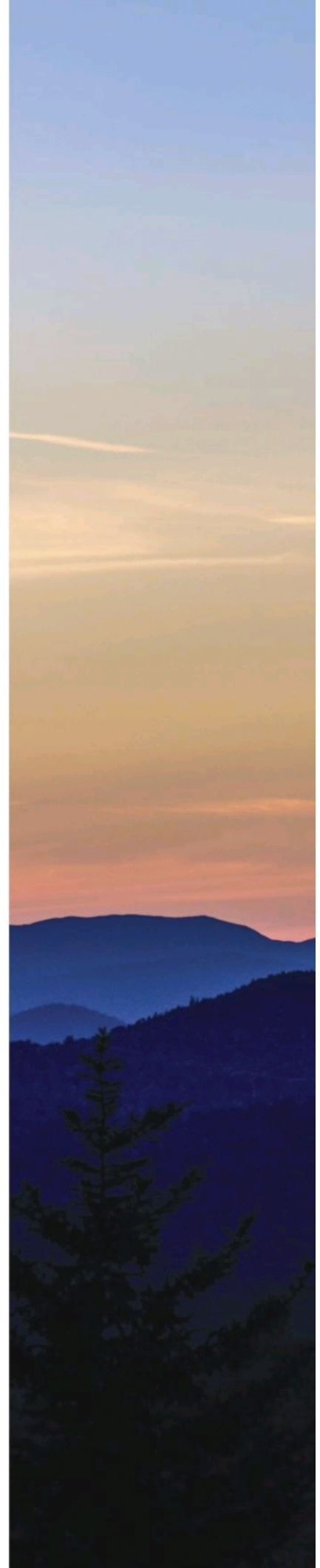
Schezwan Cottage Cheese / Mushroom  	350 / 450
Corn / Vegetable Salt n Pepper 	300
Veg Manchurian 	300
Corn Salt N Pepper 	300
Schezwan Chicken / Fish  	350 / 450
Potato Teriyaki 	280
<i>Crispy potato sticks, glazed with teriyaki honey chilli sauce</i>	
Kathi Roll  	200 / 270 / 290
<i>Kolkata's famous street style layered paratha bread made with your choice of filling to choose from veg / paneer / chicken</i>	
Beetroot Kebab 	300
<i>Soft, delicious, slightly tangy</i>	
Dahi Ke Kebab 	320
<i>Awadhi cuisine snack - mixture of paneer and yoghurt and shallow fried to give a perfect blend of crisp and creamy appetizer</i>	
Aloo Tilnaz 	350
<i>Barrel potatoes stuffed with dry fruits, aromatic spices, marinated with spiced yoghurt</i>	
Tandoori Soya Chaap 	300
<i>Juicy and succulent chaap, delicious treat to choose from (Achari / Hariyali / Malai / Afghani)</i>	
Paneer Irani Tikka 	400
<i>Cottage cheese pieces marinated in yoghurt, cashew nut paste and slow cooked with Indian spices</i>	
Sunehri Cheese Bhutte Ke Seekh 	380
<i>Savoury golden treat that will surprise your taste buds, American corn, mashed potatoes, ginger, chillies, Bengal gram flour, Indian spices</i>	

Thai Satay ▲	450 / 500
<i>Blend of sweet pungent preparation of Thai aromatic spices, lemon grass, served with peanut sauce, choose from chicken / fish</i>	
Murgh Tikka (Half / Full) ▲	250 / 450
<i>(Afghani / Achari / Malai / Hariyali & Afghani)</i>	
Tandoori Murgh (Half / Full) ▲	400 / 700
<i>Classic South Asian dish marinated in yogurt and slow cooked with Indian spices</i>	
Chicken Gilaafi Seekh ▲	450
<i>A melange of chicken mince with aromatic spices and herbs coated with bell pepper</i>	
Fish Ajwaini Tikka ▲	540
<i>Sole fish marinated in a blend of spices, yogurt, and ajwain (carom seeds) grilled to a juicy and tender texture.</i>	
Macchi Amritsari ▲	540
<i>Chunks of sole fish marinated with spices, and slow cooked with Indian spices</i>	
Shammi Kebab ▲	600
<i>Scrumptious recipe that belongs to Mughal cuisine, spice flavoured mutton mince and yellow lentils made kebab, deep fried</i>	
Tandoori Platter ●▲	700 / 900
(Chef's Special) <i>Variety offering slow cooked with Indian spices (Veg / Chicken)</i>	

Sizzling Plate

Veg Steak ●●	450
<i>Veg cutlets, baby corn, mushroom and a topped with mushroom sauce and melted cheese sauce</i>	
Paneer Peri Peri ●🔪	500
<i>Cottage cheese skewers, topped with peri peri sauce</i>	
Sizzling Chicken ▲🔪	550
<i>Grilled chicken, topped with garlic, creamy mushroom pepper sauce</i>	
Chicken Peri Peri ▲🔪	550
<i>Chicken skewers, topped with peri peri sauce</i>	

** All sizzlers are served with potato wedges, french fries, sauté vegetables / steam rice



Pan Asian Cuisine

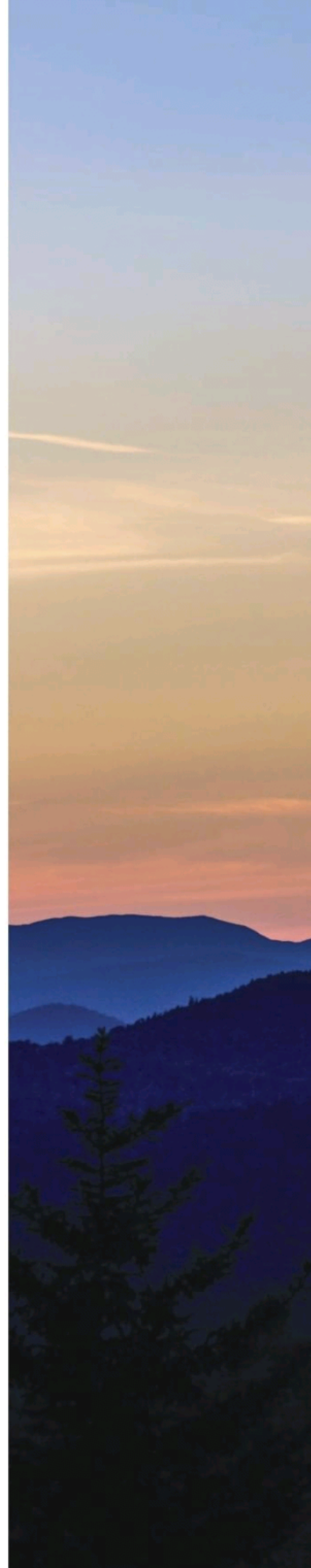
American Chop Suey ▲	450
<i>Chef's speciality - delicious blend of fried noodles, chicken and veggies encased in sweet and sour sauce</i>	
Thai Curry (Veg / Chicken / Fish) ●▲	450 / 500 / 650
<i>Thai spiced coconut milk flavored curry with your choice of red/green/yellow curry with vegetables / chicken or fish, served with sticky jasmine rice</i>	
Burmese Khao Suey (Veg / Chicken) 🍲●●▲	370 / 400
<i>Burmese street food consisting of noodles with exotic vegetables and coconut milk broth</i>	
Make Your Own Wok ●▲	350 / 450
<i>Exotic Asian vegetables or chicken tossed in black bean or hot garlic sauce</i>	
Fried Rice & Noodles (Veg / Chicken) ●▲	350 / 400
<i>(Schezwan / Singapori / Pan Fried)</i>	
Pad Thai Noodle (Veg / Chicken) ●▲	350 / 400

Big Plate

Spaghetti Aglio Olio ●	400
<i>Traditional veg pasta dish from Italy - Naples, tossed in garlic sauce</i>	
All-Time Favourite Pasta ●▲	370 / 440
<i>Penne pasta with choice of vegetable or chicken, tossed with choice of arabiatta alfredo cheese sauce or primavera sauce</i>	
Spaghetti Bolognese ▲	470
<i>Truly Italian classic with a meaty, chilli tomato concasse sauce and topped with shavings of parmesan cheese</i>	
Old School Chicken Stroganoff ▲	550
<i>Old school days stir-fried julienne of chicken and earthy mushrooms, cooked in a creamy, slightly tangy sauce with dijon mustard and sour cream</i>	
Chicken Steak ▲	550
<i>Wholesome meal, seasoned chicken breast grilled to perfection, served with mushroom wine sauce, bread rolls, potato wedges and sauté vegetables</i>	
Confit Fish Fillet ▲	650
<i>Slow cooked sole fish, mashed potato, buttered vegetables and lemon butter sauce</i>	
Fish N Chips ▲	650
<i>Classic British style deep fried breaded fish, crunchy potatoes & tartare sauce</i>	

Inspiring Indian Cuisine

Paneer Makhani 🟢	450
<i>Medium spicy paneer dish cooked in a rich and creamy tomato-based gravy</i>	
Paneer Tikka Masala 🟢🔥	450
<i>Medium spicy paneer dish cooked paneer tikka in a rich spicy gravy</i>	
Paneer Lababdar 🟢	450
<i>A spicy tangy paneer preparation that pairs well with butter naan, garlic naan and roti</i>	
Shahi Paneer 🟢	450
<i>Cottage cheese cubes cooked in rich shahi gravy-based nuts and cream topped with dry fruit</i>	
Paneer Kadhai 🟢🔥	450
<i>Cottage cheese tempered with special spices, tomato, onion and peppers</i>	
Mix Vegetable 🟢	350
<i>Fresh vegetable, onion, tomato gravy and Indian spices</i>	
Palak Makki Paneer 🟢	400
<i>A tempting flavoursome creamy rich preparation of spinach and cottage cheese</i>	
Dum Aloo Kashmiri 🟢	350
<i>Signature dish from the magnificent state of Kashmir - fiery red spicy potato preparation</i>	
Khumb Mutter Masala 🟢	400
<i>Home style green peas & mushroom curry</i>	
Murgh Makhani (Half / Full) 🟡	490 / 750
<i>Our signature creamy chicken curry, made with onion, tomatoes, cashews, cream and butter</i>	
Murgh Kadhai (Half / Full) 🟡	490 / 750
<i>Chicken cooked with fresh ground spices, tomato, onion and peppers garlic</i>	
Murgh Lababdar 🟡	530
<i>Mildly tangy curry of chicken boneless with aromatic bland of cashew, tomatoes onion & cheese</i>	
Murgh Hyderabad 🟡	530
<i>Rich and hearty slow cooked chicken curry from the land of nawabs made with yogurt, fresh coriander fresh mint leaves and aromatic spices.</i>	
Murgh Kali Mirch 🟡	530
<i>A rich, creamy, and scrumptious Mughlai style chicken curry</i>	
Rogan Josh 🟡	650
<i>Signature dish from the magnificent state of Kashmir - fiery red spicy mutton preparation</i>	



Rara Gosht ▲	650
<i>A classic mutton mince and mutton curry made with onion tomato and aromatic spices</i>	
Gosht Saagwala ▲	650
<i>Healthy delicacy from the region of Multan, flavourful pairs well with naan or lachha paratha</i>	
Gosht Kali Mirch ▲🌶️	650
<i>Mutton cooked and flavoured with plenty of crushed black peppercorns in rich creamy gravy</i>	
Dal Tadka ●	350
<i>Lentil tempering with cumin, chilli and tomato, pure ghee on top</i>	
Dal Lasooni (Arhar & Moong) ●	350
<i>In house chef's speciality, Creamy lentil curry style preparation with a complex flavour from whole spices and garlic</i>	
Dal Makhani ●	400
<i>Ever favourite black lentil cooked delicately overnight on charcoal and finished with cream and white butter</i>	
Pindi Chana ●	350
<i>White gram cooked with blend of special Punjabi spices</i>	
Punjabi Chana Masala ●	350
<i>An authentic North Indian style white gram curry.</i>	
Biryani 🍛●●▲	400 / 550 / 600
<i>(Veg / Chicken / Mutton) Pilaf of vegetables / chicken / mutton, basmati rice, prepared in traditional way served with mix veg raita and roasted papad</i>	

Old Fashioned Indian Breads

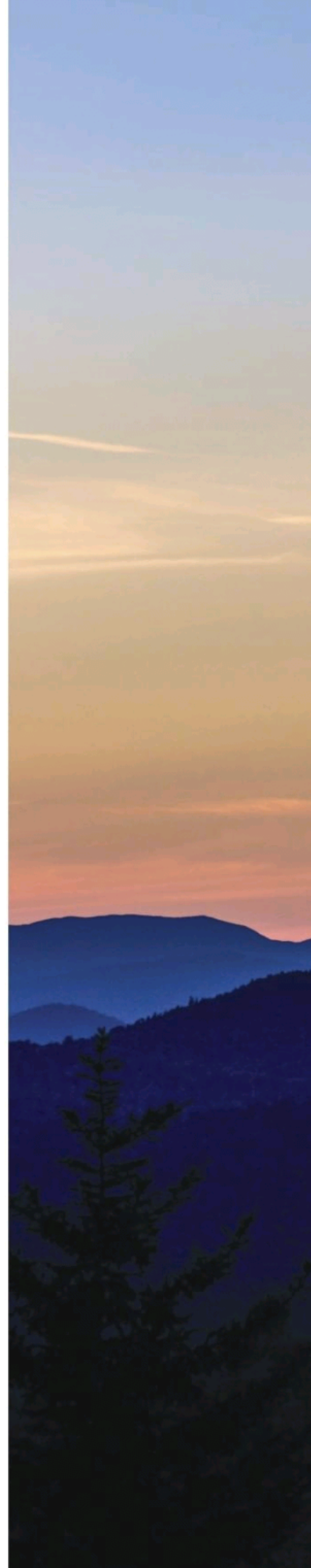
Tandoori Roti / Butter Tandoori Roti	60 / 70
Roomali Roti	70
Missi Roti	70
Khasta Roti	70
Paratha	80 / 80 / 100
<i>Pudina / Mirch / Stuffed</i>	
Paneer Kulcha	100
Mix Kulcha	100
Naan	70 / 75 / 75 / 100 / 100
<i>Plain / Butter / Garlic / Stuffed / Cheese</i>	
Baluchi Naan ▲	280
<i>Stuffed keema mutton naan served with mutton gravy</i>	
Assorted Bread Basket	400

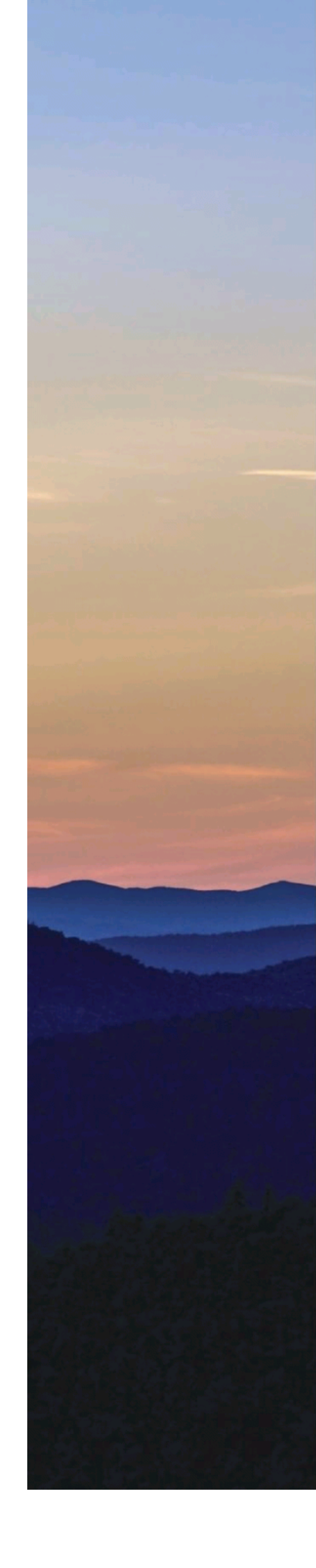
Sweet Influence

Hot Kala Jamun with Chilled Badami Rabri	180
Beetroot aur Badam Ka Halwa	230
Hot Peanut Butter Brownie with Vanilla Ice Cream	290
Panna Cotta	230
Chocolate Mousse Cake	230
Dutch Truffle	220
Tiramisu	290
Ice-Cream <i>(Please request your server for the flavours)</i>	180
Jar Desserts <i>(Please request your server for the flavours)</i>	180

Pair With Your Food

French Fries Or Potato Wedges	180
Steamed Rice / Jeera Rice / Peas Pulao	300
Kashmiri Pulao	350
Peanut Masala	170
Assorted Veg Pakora	230
Sautéed Vegetables	230
Masala Papad	170
Pahadi Khichdi / Dal Khichdi / Curd Rice 🍲	270
Green Salad	170
Papad Basket (Roast Or Fried)	220
Raita <i>Roasted garlic / pineapple / hari piyaz aur aloo / mix raita / boondi</i>	190
Chicken Curry Home Style 🍗	490 / 750





To All Our Guests

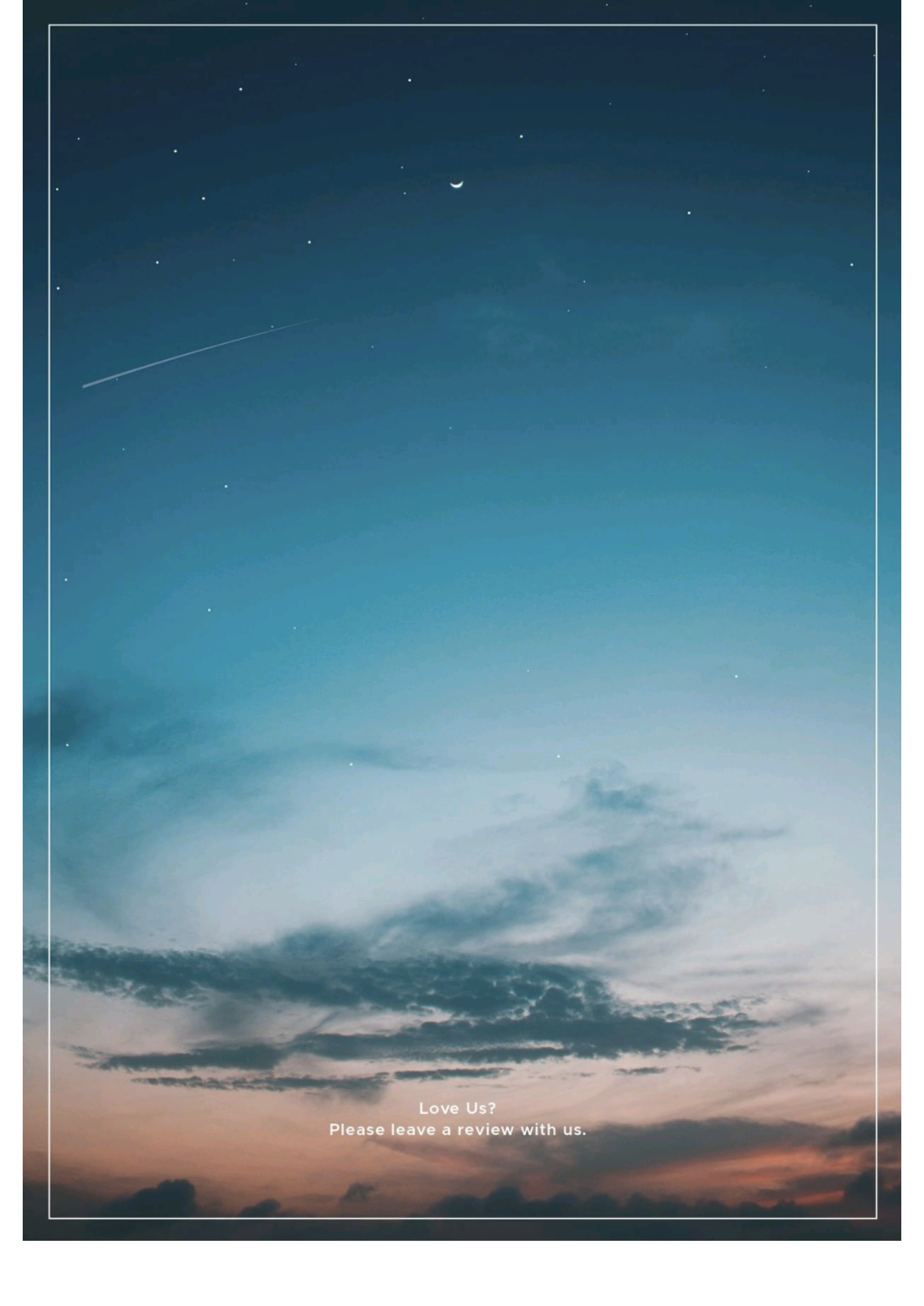
Please inform our Service Associate
in case you are allergic to any of the ingredients:

- *Milk And Dairy Products • Wheat And Whey Products*
- *Peanuts, Soya, Tree Nuts, Sesame Seeds and Other Nuts*

Our chef would be delighted to prepare your meal without it.

All prices are in Indian Rupees and subject to Government taxes.

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Coffee & Tea Delights

Espresso 140
A shot of pure coffee made from our own signature blend hand roasted blend

Americano 160
Espresso topped with hot water

Espresso Con Panna 170
Espresso topped with sweetened whipped cream

Classic Cappuccino 220
Espresso topped with creamy foam of steamed milk, dusted with cinnamon

Cafe Latte 190
Espresso topped off with steam milk and cinnamon dust

Hot Chocolate 190
Creamy, smooth and rich - the signature hot drink

Flavoured Tea's 150
*English Breakfast
Camomile Flowers Whole
Hibiscus
Green Tea
Ginger Or Masala Tea
Special Pahadi Chai*

Fresh Smoothies & Shakes

Breakfast Smoothie 240
Healthy breakfast made of yogurt, papaya, banana, muesli and honey blended.

Vegan Smoothie - Sugar Free 260
Delicious mix of banana, coconut milk and dates

Nutella Chocolate Shake 260
Sinful indulgence for the young and old milk, ice cream, overloaded with nutella.

All Time Favourite Shakes 240
Banana / Mango / Chocolate / Blueberry

