



SPOTLIGHT
skydeck

FOOD MENU

SAVOR THE FLAVOUR

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SOUPS

Roasted Tomato Basil Soup 325

A rich blend of roasted tomatoes and fresh basil with a drizzle of pesto oil, served with crispy garlic croutons

Thai Coconut Vegetable Soup 345

A flavorful Thai-inspired soup with creamy coconut milk, lemongrass and ginger

Add on: Chicken @40, Prawns @80

Spotlight's Manchow Soup 325

A rich, flavorful broth loaded with finely chopped vegetables, spiced with garlic, ginger, and soy sauce

Add on: Chicken @40, Prawns @80

Charred Sweetcorn & Kaffir Lime Soup 325

Smoky, sweet corn, Mushroom balanced with aromatic kaffir lime and a drizzle of chilli oil

Add on: Chicken @40, Prawns @80

Mushroom Thyme Cappuccino Soup 345

A blend of mushrooms and thyme, finished with a light foam - earthy, aromatic and comforting

Add on: Chicken @40, Prawns @80



SALADS

Caesar Salad 365

Crispy Lettuce tossed in creamy Caesar dressing, topped with croutons, parmesan shavings and Lemon Zest

Add on: Chicken @40

Quinoa Tabbouleh Salad 365

Quinoa, Cucumber, Tomatoes, Onion, Parsley tossed in Lime Juice, Olive Oil and topped with Feta Cheese

Add on: Chicken @40

Avocado Fresh Fruit Salad 425

A mix of creamy Avocado and seasonal fresh fruits, tossed in a zesty orange dressing for a burst of refreshing flavours

Add on: Chicken @40, Prawns @80

Healthy Roast Chicken Salad 425

Tender roasted chicken slices paired with crisp greens, veggies and a light vinaigrette for a wholesome & flavourful meal

DIM SUMS

Asian Greens & Chestnut Dumpling 395

Steamed crystal dumpling with Bok choy, shiitake Mushroom and Water Chestnut, served with Soy Chilli Oil

Edamame Truffle Dim sums 395

Filled with creamy edamame and a hint of truffle

Chicken & Thai Basil Dumplings 440

Juicy chicken infused with bold Thai herbs and spices

Crystal Shrimp Dumplings 480

Stuffed with prawn mince and aromatic lemongrass, served with sweet chilli dip

Where the city unwinds and
every plate tells a story
under the open sky



SUSHI

Cucumber Avocado Sushi 380

Refreshing cucumber and creamy Avocado rolled in seasoned sushi rice, offering a light vegetarian delight

Truffle Mushroom Sushi 420

A savory and aromatic sushi roll with earthy mushrooms, complemented by the rich, decadent flavour of truffle oil

Salmon & Truffle Roll 440

Smoked Salmon and aromatic truffle oil, wrapped in sushi rice and nori, creating a rich and indulgent flavour experience

Crispy Tempura Prawn Roll 440

Delicious tempura shrimp wrapped in sushi rice & nori

Tandoori Prawn Sushi 440

Succulent tandoori prawns, delicately rolled with sushi rice and nori, bringing together smoky, spicy flavours

APPETIZER (VEG)

Asian-inspired

Teriyaki Charred Baby corn 425

Grilled Baby corn with a smoky Teriyaki glaze

Stir-fried Exotic Vegetables 460

Exotic vegetables, tossed in an oriental sauce, vegetable stock, sesame oil

Tangra Style Chilli Paneer / Potato 460

Zesty stir-fry tender Paneer/Potato with crunchy peanuts

Crispy Lotus Stem in Chilli Caramel 460

Crispy lotus stem tossed in a sweet and spicy chilli caramel glaze, for a balance of crunch, heat and sweetness

Sriracha Chilli American Corn 460

Crispy golden corn kernels tossed in a fiery sriracha-chilli glaze, finished with spring onions and a hint of lime

Sticky Paneer Bao 495

Soft steamed bao stuffed with wok-tossed sticky soy-glazed paneer, pickled veggies & scallion crunch



Indian-inspired

Dal Makhani Tacos 440

Soft tacos filled with creamy, slow-cooked black lentils, spiced to perfection, topped with tangy salsa and fresh herbs

Dabeli Toastadas 440

A vibrant fusion of the classic Kutchi dabeli and Mexican tostadas, crisp corn bases layered with spicy mashed potato dabeli mix and a tangy tamarind chutney

Spicy Chana Garlic 399

Batter-fried chickpeas, tossed with Indian spices along with fried Garlic cloves

Sweet Potato Chaat & Yoghurt Mousse 425

Roasted sweet potatoes tossed in chaat masala, topped with whipped yogurt, pomegranate and tamarind glaze

Tandoor

Smoked Beetroot Paneer Tikka 480

Hara Muttar Paneer Tikka 480

Truffle Malai Broccoli Kebab 480

Tandoori Bharwaan Mushroom 480

Global fusion

Fried

Flaky fried Cheese Popcorn 425

Crispy bites of cheese with a flaky coating, delivering a cheesy burst in every crunchy bite

Tempura Vegetable Chaat 425

Crispy tempura veggies layered with tamarind glaze, pickled onions, chilli dust & micro herbs

Cream Cheese Cigar Roll 425

A mix of cream cheese and vegetables wrapped in a crunchy savory wonton sheet

Spotlight Special Arancini Balls 425

Golden, crispy balls filled with gooey cheese and a burst of herbs, served with a tangy marinara dip

Sweetcorn & Edamame Cutlet 460

Crisp golden cutlets packed with sweetcorn, edamame, and aromatic spices

French Fries 295

Make it **Peri Peri @40 / Cheesy @60 / Add Chicken sausages @120**

Baked

Chilli Garlic Cheese Toast 405

Golden toasted bread topped with a savory mix of melted cheese, fragrant garlic and spicy chilli

Baked Potato Skins 425

Crispy potato skins filled with melted cheese, savory toppings, baked to golden perfection

Edamame Hummus Tomato Bruschetta 440

Crisp toasted bread topped with creamy Edamame-infused hummus and tangy sundried tomatoes



Others

Mushroom Rilette Tarté 480

An earthy mushroom rilette, finished with herbs and Truffle oil in a crispy wonton wrap

Charred Corn & Guacamole Tostadas 480

Mini crispy Tortillas topped with smoky charred Corn, creamy Avocado mousse and a drizzle of chipotle Aioli

Garlic Guacamole & Chips 480

Creamy avocado mash infused with roasted garlic, lime, and herbs, served with a side of crispy tortilla chips

Loaded Nachos 450

Add on: Chicken @40

Hummus & Falafel Platter 450

Mediterranean feast with creamy hummus, crispy falafel and garlic Labneh, Quinoa tabbouleh, Pita bread and Lavache bread

APPETIZER (N VEG)

Asian-inspired

Mongolian glazed Crispy Chicken 480

Perfectly crispy and coated in a rich, sweet, and savory Mongolian glaze, topped with sesame seeds

Thai Lemongrass Chicken 480

Juicy chicken pieces stir-fried with bell peppers and onions in a robust, savory black bean sauce

Bango Chicken 480

Tender chicken breasts stir-fried and tossed in a rich blend of oyster sauce, red chili paste and dark soy sauce

Batter-fried Chilli Prawns 524

Crispy golden Prawns tossed in a bold honey-chilli garlic glaze, a balance of sweet, spicy, and tangy flavors

Spotlight Special Apollo Fish 580

Crisp-fried fish tossed with fragrant kaffir lime and a bold five-spice blend



Global fusion

Fried

Crispy Chicken Wings 495

Variations: BBQ Sauce / Korean Chilli sauce / Spicy Garlic

Indian-spiced Tender Chicken Bites 495

Juicy, bite-sized chicken, lightly seasoned, fried to perfection, a flavorful snack for any occasion

Chicken Lollipop 495

Variations: Peri Peri / Cola Candied

Smoked Chicken Croquettes 540

Shredded chicken, herbed mash & cheese, crumb-fried and served with Chipotle aioli

Coriander Chicken Pops 525

Juicy chicken bites marinated in fresh coriander and spices, crisp-fried and served with a zesty dip for an herby delight

Crispy Chicken Bao 540

Soft Steamed bao stuffed with crispy fried chicken tossed in a Honey Chilli glaze

Chepa Vepudu (Andhra Fish Fry) 580

A fiery fish fry from the heart of Andhra, marinated in bold spices and shallow-fried to a golden Crisp

Beer Batter fried Prawns 580

Succulent prawns coated in a light, crispy beer-infused batter, fried to golden perfection

Baked

Chipotle Chicken Baked Potatoes 480

Tender minced Chicken in Smoky Chipotle Sauce stuffed into baked potatoes, topped with melted cheese, herbs and sour cream

Oven-Baked Mussels in Marinara Sauce 799

Tender mussels baked to perfection in a rich, herbed marinara sauce, topped with a hint of cheese

Others

Jerk Chicken Tostadas 480

Crispy-fried mini Tortillas topped with shredded chicken tossed in Jamaican spices

Gremolata Prawns 580

Succulent prawns tossed in fresh herbs, garlic and lemon zest, delivering a burst of flavours

Guacamole & Lemon Chicken Tacos 580

Zesty lemon-marinated chicken tucked into soft taco shells, topped with creamy guacamole, fresh onions, and a hint of cilantro

*Every great story begins with a bite
start yours here*

Indian-inspired

Seekh Kebab with Za'atar Naan 505

Juicy Tandoori minced chicken served with Za'atar Naan and pickled Onions

Chicken Golgappe Solkadi Shots 480

Recheado spiced shredded chicken tossed with vegetables served with Solkadi shot

Crispy Majestic Chicken 495

Crispy-fried chicken tossed in a spicy Hyderabadi-style sauce with curry leaves, green chillies, and aromatic spices

Chicken Kheema stuffed Mushrooms 480

Tender mushrooms stuffed with flavourful, spiced chicken kheema, baked for a juicy, bite-sized treat

Goan Recheado Fish Fingers 580

Basa coated in spicy Recheado masala, crumb-fried till crisp

Kerala-style Mutton Pepper Fry 580

Tender mutton pieces, slow-cooked with freshly ground black pepper, curry leaves and aromatic spices

Tandoor

Gunpowder Chicken Tikka 495

Jerk Chicken Sizzling Tikka 495

Thecha Prawns Tikka 580

Tandoori Drumstick 540

Tandoori Surmai / Pomphret Seasonal

LARGE PLATES (VEG)

Continental

Spinach Rice & Vegetable Stroganoff 524

Spinach-infused rice paired with a creamy pesto vegetable stroganoff

Hungarian Stew Meal Bowl 524

A hearty, paprika-spiced Hungarian stew simmered with tender vegetables and rich aromatics, served over fluffy steamed rice

Beetroot Spinach & Cheese Ravioli 524

Sauce Options: Creamy Butter Garlic / Creamy Saffron / Lemon Basil Cream sauce

Green Pea & Mint puree Risotto 524

Creamy Arborio rice folded with vibrant green pea purée and refreshing mint, finished with parmesan

Penne Pasta 440

Sauce Options: Alfredo / Creamy Pesto / Arrabiata / pink sauce / Truffle Alfredo
Add on: **Chicken** @80

Spaghetti Pasta 440

Sauce Options: Aglio e olio / Basil Pesto / Creamy Pesto / Arrabiata / Pink Sauce / Truffle Alfredo
Add on: **Crispy cottage cheese balls** @40 / **Chicken** @80

Grilled Cottage-cheese & Mushroom Ragout Meal 524

Juicy grilled cottage cheese slices paired with a rich mushroom ragout, served alongside buttered herbed rice

Oriental

Mongolian Pot Rice 540

Rice tossed with a medley of stir-fried vegetables, tender Chicken and a rich Mongolian sauce, delivering a perfect balance of savory, sweet, and umami flavors

Green Thai Curry Meal 540

Fragrant Thai green curry simmered with fresh vegetables and herbs, served alongside buttery parsley rice

Indian-inspired

Tandoor-smoked Makhni Dal 520

Slow-cooked black lentils enriched with creamy butter and gently infused with aromatic tandoori smoke

Kolhapuri Signature Spice 480

Fiery Kolhapuri-style curry simmered with robust spices and aromatic masala

Paneer Laajawab 495

Soft, juicy paneer cubes simmered in a rich, spiced masala gravy bursting with bold Indian flavors

Kofta-e-Noorani 495

Soft, melt-in-the-mouth vegetable koftas simmered in a rich, creamy and aromatic Noorani-style gravy

PIZZAS

Pesto & Sundried Tomato Pizza 480

Basil pesto sauce, sun-dried tomatoes, roasted zucchini, olives, mozzarella, and a lemon zest finish

Farmhouse Pizza 480

Topped with fresh farm produce

Masala Magic Paneer Pizza 480

Tandoori paneer, charred onions, bell peppers, roasted Indian spices & Mozzarella Cheese

Harissa Chicken Pizza 540

Spicy harissa-marinated grilled chicken, roasted peppers, pickled onions, feta, mozzarella, fresh mint

Triple Treat Chicken Pizza 540

A meat lover's delight, topped with juicy grilled chicken, chicken sausages and savoury chicken salami

BUNS & WRAPS

Tandoori Cottage Cheese Chipotle Wrap 460

Soft Tortillas stuffed with tandoori paneer, avocado slices, lettuce, pickled onions and a chipotle dressing

Pesto Paneer Crunch Sliders 440

Grilled pesto-marinated paneer steak, sun-dried tomato aioli, pickled onions, and rocket leaves

The Spotlight Smash Sliders 480

Double smashed Chicken patties, cheese, grilled onions, lettuce, tomato, secret house sauce, on a butter-toasted potato bun
Add on: Bacon @80

Chipotle Chicken Tikka Wrap 540

Succulent chicken tikka tossed in smoky chipotle sauce, layered with crisp lettuce, pickled onions and zesty mint mayo

RICE / NOODLES / INDIAN BREADS

Burnt Garlic Fried Rice 340

Spring Vegetable Fried Rice 340

Burnt Chilli Noodles 360

Coconut Curry Vegetable Biryani 399

Dal Fry / Dal Khichdi 360

Naan / Kulcha 100

Tandoori Roti 60

Za'atar Naan / Garlic Naan 120

Cheese Garlic Naan 160

Masala Papad 180

Add Chicken @40

Add Butter @20

LARGE PLATES (N VEG)

Continental

Grilled Chicken Steak 524

Tender grilled chicken steak paired with golden baby potatoes and sautéed spinach, finished with a rich, velvety **mushroom cream sauce**

Charred BBQ Chicken with Mac 524

Juicy, flame-grilled chicken coated in a smoky BBQ glaze, served alongside **creamy macaroni and cheese**

Spaghetti Spinach & Chicken Meat Balls 524

Al dente spaghetti tossed with fresh spinach and **tender chicken meatballs**, finished in a light herb sauce

Chimichurri Fish Steak & Mexican Corn 574

Grilled fish steak drizzled with **zesty chimichurri**, served alongside smoky **Mexican street-style corn** and mashed potatoes

Butter-poached Prawns Risotto Delight 575

Succulent butter-poached prawns served over a **creamy lemon garlic risotto**, bursting with zesty, aromatic flavors and rich, indulgent creaminess

Slow-cooked Lamb & Buttered Greens 899

Tender, slow-braised lamb served with creamy mashed potatoes and seasonal buttered greens, finished with a **rich rosemary jus**

Oriental

Mongolian Chicken Kheema Noodles 540

Savory Mongolian-style minced chicken stir-fried with noodles, bell peppers, and scallions, tossed in a **rich soy-based sauce**

Prawn Udang curry with Aromatic Rice 579

Indonesian-inspired Succulent prawns simmered in a rich, **spiced coconut curry**, served with Steamed rice

Burnt Pineapple & Shrimp Rice 579

Flavorful fusion of smoky-sweet caramelized pineapple and succulent shrimp, tossed with fragrant rice, aromatic spices, and a hint of chilli



Indian-inspired

Dal Makhni Chicken 540

Tender chicken simmered in creamy, slow-cooked black lentils, finished with butter, cream and a hint of smoky spices

Purani Dilli Butter Chicken 540

Succulent tandoori chicken simmered in a velvety Cashewnut gravy, enriched with butter, cream, and aromatic spices

Chettinad Pepper Chicken Curry 540

A fiery South Indian-style chicken curry with roasted spices, black pepper, coconut, and curry leaves

Mutton Ghee Roast 640

Mutton slow-cooked in aromatic spices and roasted in fragrant ghee, delivering a perfect balance of heat, tang, and deep, smoky flavors

Kerala Surmai Curry 640

Kingfish, gently simmered in a rich, coconut-based curry infused with a blend of aromatic spices, with tangy notes of tamarind and subtle heat of green chillies

Prawns Moilee 640

Prawns simmered in a fragrant blend of coconut milk, curry leaves, and mild spices, offering a rich, creamy, and subtly spiced flavor

SIZZLERS

Hot Garlic Cottage Cheese Sizzler 495

Sizzling cottage cheese tossed in a bold hot garlic sauce, served with crispy French fries, grilled seasonal vegetables, and your choice of **rice/noodles**
Make it Chicken @40

Chimichurri Chicken Steak Sizzler 580

Grilled chicken steak in a chimichurri marinade, grilled carrots, broccoli and herbed Mashed Potatoes



DESSERTS

Gulab Jamun Cheesecake 340

A rich baked cheesecake layered with saffron-infused gulab jamun and pistachios

Salted Caramel & Miso Brownie 340

Fudgy dark chocolate brownie infused with miso and topped with house-made salted caramel sauce

Red Velvet Pull Me Up Cake 425

Red Velvet cake layered with cream cheese frosting, served with a dramatic pull-up of silky white Chocolate Ganache

Malai Toast with Rose Rabdi 380

Buttery cake toast soaked in saffron milk, topped with chilled rose rabdi and candied almonds

Coffee Liqueur Tiramisu 350

Italian dessert layered with coffee liqueur soaked sponge, velvety smooth cream and dusting of cocoa