

BAR BITES

Crispy Fried Corn Kernel	₹ 250
Spicy Edamame Balado	₹ 325
Cashew Nut - Salted/Peri Peri	₹ 375
Salted Almonds	₹ 350

SOUP & SALADS

Broccoli and Truffle Oil Asian style hot & sour broth with broccoli, corn, and truffle oil	₹ 300
Pumpkin Cappuccino Creamy pumpkin soup with pumpkin foam and pumpkin crackers	₹ 300
Chicken Wonton Asian style broth with steamed chicken wonton, baby bok choy, and spring onions	₹ 325
Melon & Avocado Salad Mixed melon, feta cheese, and fatty avocado tossed in orange balsamic reduction	₹ 375
Crispy Chicken Fritter Roughage Crispy fried chicken on a bed of mixed lettuce tossed in creamy Parmigiana dressing and topped with romesco sauce	₹ 425

FLATBREADS

Sicilian Squarezza A square-shaped mini pizza with homemade tomato concassé topped with grated mozzarella cheese and arugula	₹ 425
Spinach, Corn & Cottage Cheese Naanza An Italian crossover to the Indian shores with spinach, corn, and cottage cheese	₹ 475
Cheese Fatayer Lebanese fatayer filled with egg, cheddar, and mozzarella cheese	₹ 475
Caramelised Onion & Chicken Flatbread A thick flatbread layered with caramelised onion and chicken tikka	₹ 525
Lamb Pide Turkish-style flatbread topped with fresh homemade tomato sauce and lamb ragù	₹ 575

**A discretionary 10% service charge is applicable.*

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SUSHI & DIM SUM

All Sushi is served with Kikkoman Light Soy, Wasabi & Gari
All Dim Sum is served with chilli garlic sauce and spring onion sauce

Beet & Avocado Uramaki Beets and vinegar-steamed Japanese short-grain sticky rice wrapped with avocado and English cucumber	₹ 525
Asparagus Tempura Uramaki Crispy fried asparagus and avocado wrapped in sticky Japanese short-grain rice	₹ 525
Uramaki with a Crunch Tropical vegetables wrapped in a sticky rice coated with crunchy panko crumbs	₹ 550
California Roll Crabstick, cucumber & carrot wrapped in a Nori sheet with Japanese sticky rice	₹ 575
Chicken Katsu Uramaki Light soy and sake-mirin marinated chicken, panko-crumb fried and wrapped in sticky Japanese short-grain rice	₹ 625
Shrimp Tempura Uramaki Crispy fried shrimp wrapped in sticky Japanese short-grain rice	₹ 650
Spicy Blue Uramaki Japanese short-grain sticky rice cooked in blue pea broth, wrapped with tuna, cucumber, and habanero sauce	₹ 675
Philadelphia Roll Japanese sticky rice wrapped with Philadelphia cream cheese and salmon	₹ 725
Vegetarian Sushi Platter (Chef's Choice) - 12 Pieces	₹ 1000
Non-Vegetarian Sushi Platter (Chef's Choice) - 12 Pieces	₹ 1450
Pumpkin & Water Chestnut Dim Sum Steamed potato starch dough filled with sautéed pumpkin and water chestnut with spring onions	₹ 425
Cream Cheese Dim Sum Activated charcoal dim sum filled with cream cheese and drizzled with gold dust and chilli oil	₹ 425
Basil Chicken Dim Sum Spicy Thai basil chicken filled in a beet-flavoured starch dough	₹ 475
Shrimp and Bamboo Har Gow A har gow sheet filled with minced prawn and sautéed bamboo	₹ 550

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VEGETARIAN STARTERS

Tomato Basil Bruschetta Crispy baguette topped with marinated diced tomato and basil leaves	₹375
Trio of Loaded Cheese Chilli Toast Toast topped with 3 varieties of cheese & chilli - cheddar, parmesan, and cream cheese	₹400
Baked Vegetable Tartlets Baked mini salted tarts filled with mixed English vegetables in a creamy cheese sauce	₹400
My Mumma's Taco Crispy corn tortilla filled with mushy avocado, sour cream, pico de gallo, and Indian kitchen spices	₹425
Aglio Olio Button Mushrooms Button mushrooms sautéed in olive oil, garlic, and chilli, served with chopped parsley and grated Parmesan cheese	₹425
Crispy Loaded Nachos Crispy nachos topped with sour cream, guacamole, and pico de gallo	₹450
Wok-Tossed Seasonal Vegetables Stir-fried seasonal vegetables with Asian seasoning	₹325
Crispy Fried Lotus Stem Batter-fried crispy lotus stem served with Chef's special sweet chilli sauce	₹375
Kabocha Korokke Panko-crumb-fried squash and potato dumpling served with Tonkatsu sauce	₹425
Filipino Lumpia - Vegetable Mixed seasonal vegetables filled in wonton sheet, deep-fried and served with sweet chilli salsa	₹425
Crispy Babycorn Fritters Crispy batter-fried babycorn dusted with Indian spices and served with mint mayonnaise	₹450
Konjee Crispy Shiitake Mushroom Shredded batter-fried Shiitake mushroom, stir-fried with Konjee sauce	₹475
Bangkok Cottage Cheese Street style chilli paneer tossed with roasted bell pepper, cherry tomato, and hot chillies	₹475

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Vegetable Malai Seekh Mashed mixed vegetables wrapped in a seekh, cooked in a traditional claypot, and served with a lavish sprinkle of cheese and mint chutney	₹450
Samosa Pinwheel Traditional North Indian street-style samosa pinwheel served with mint chutney, yoghurt dip, and tamarind sauce	₹425
Creamy Soya Chaap Traditional claypot-baked soya chaap in a creamy cashewnut sauce, served with mint chutney	₹450
Claypot Paneer Tikka Yoghurt and chilli-marinated cottage cheese, roasted in a traditional claypot oven, and served with mint chutney	₹525

NON-VEGETARIAN STARTERS

Lobster Thermidor Lobster meat cooked in a rich wine sauce, stuffed into a lobster shell, and gratinated with Parmesan cheese	₹1645
Seared Scallops Pan-seared scallops served with caponata vegetables, lemon foam, and butternut squash purée	₹895
Crispy Soft Shell Crab Deep-fried soft shell crab tossed in spicy chilli bean sauce with roasted bell pepper and leeks	₹625
Octopus Karaage Japanese-style batter-fried baby octopus marinated in garlic, soy, and ginger, served with teriyaki sauce	₹595
Cajun Calamari Panko-crumb-fried squid rings served with garlic aioli	₹525
Black Pepper Prawns Black pepper and sake-marinated tiger prawns, grilled and served with teriyaki sauce	₹645
Mangalorean-Style Prawns Home-Style marinated prawns tossed in a hot and spicy sauce and Indian clarified butter	₹575
Claypot Afghani Fish River sole fillet marinated with cardamom, Kashmiri chilli, and yoghurt cooked in a tandoor oven, served with cashewnut sauce	₹645
Beer Batter Fish Beer-battered fish goujons and potato wedges served with tartar sauce	₹545

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Fried Chicken Burger**₹ 425**

Fried chicken patty loaded with cheese, lettuce, gherkins, and caramelised onions served with mustard mayonnaise and ketchup

Pan-Fried Surf Plate**₹ 495**

Pan fried basa fish and shrimp served with poached egg, mashed potato, and beurre blanc

An Uber Beef Burger**₹ 475**

Grilled tender minute steak, red onions, lettuce, and cheese filled in a homemade burger bun, served with potato wedges and mustard mayonnaise

Classic Beef Steak**₹ 550**

Tenderloin beef steak cooked to your choice of temperature, served with red wine jus, mashed potato, and sautéed vegetables

DESSERT**Blueberry Baked Cheesecake****₹ 425**

A creamy cheese cake topped with blueberry compote and whipped cream

Tres-Leche & The Twist!**₹ 450**

A Skye signature with a triangle love story of rasmalai, saffron milk, and condensed milk with a spongy cake

Duo in a Bowl**₹ 550**

Coconut and chocolate mousse with macaron and fruit tuile

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MAIN COURSE

Squash Ravioli Mushy pumpkin filled in ravioli pasta, cooked in creamy pumpkin sauce, served with garlic bread	₹425
Puneri Misal Pav A mix of lentils, flattened rice, and potato cooked in a spicy gravy, served with pav bread	₹425
Thai Green Curry Seasonal vegetables cooked in Thai green curry paste and coconut milk, served with jasmine sticky rice and pickled vegetables	₹475
Ultimate Veg Burger Fried vegetable patty in a homemade burger bun with pickled gherkins, caramelised onions, and lettuce, served with potato wedges	₹445
Make Your Own Pasta - Veg/Chicken/Prawn Penne or spaghetti pasta cooked in your choice of sauce (alfredo, arrabbiata, or pesto) with your choice of vegetables, chicken, or prawns	₹ 425/445/495
Lentil Risotto with Mixed Vegetables/Chicken/ Prawn Risotto cooked with mixed lentils and subtle spices, served with mixed vegetables, chicken, or prawns	₹ 445/495/545
Stir Fry Mee Goreng with Mixed Vegetables/ Chicken/Prawn Fresh noodles tossed in a sticky savoury sweet sauce with mixed Asian vegetables, chicken, or prawns	₹475/525/575
Burmese Khow Suey - Veg/Chicken/Shrimp Burmese khow suey curry with soft noodles, crispy noodles, fried garlic and fried chilli served with seasonal vegetables, chicken, or shrimp	₹475/525/575
Nasi Goreng - Veg/Chicken/Shrimp Indonesian fried rice served with pickled vegetables, crackers, and spicy Asian sauce, served with vegetables, chicken, or shrimp	₹475/525/575
Thai Phanaeng Curry - Chicken/Prawn/Beef Chicken, prawns or beef in a thick sweet, spicy, and sour Thai-style curry served with jasmine rice	₹ 525/575/545
Sous Vide Chicken Roulade Slow cooked chicken roulade served in a buttery tomato gravy with Hawaiian rolls	₹495
Jamaican Jerk Chicken Sweet paprika and thyme marinated tender chicken breast, grilled and served with cauliflower purée and baby carrots	₹525

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Crispy Fried Chicken Buttermilk-marinated and fried boneless chicken served with spicy ketchup mayonnaise	₹525
Filipino Lumpia - Chicken Minced and sautéed chicken filled in a wonton sheet, deep-fried and served with bell pepper dip	₹475
Guizhou Chicken Stir-fried cubes of boneless chicken tossed with bell pepper, lemon grass, and onion in hot & spicy Guizhou sauce	₹495
Wings Gochujang Crispy fried chicken wings tossed in spicy Korean gochujang	₹425
Clay Oven Roasted Chicken Boneless chicken marinated with yoghurt, Kashmiri chilli, and coriander, roasted in a claypot and served with freshly homemade mint chutney	₹475
Street-Style Chicken Roast Pan-tossed boneless chicken cubes cooked in a spicy South-Indian chutney	₹525
Pepper & Curry Leaf Mutton South-Indian-style mutton sukka	₹545
Indian-Style Grilled Lamb Rack Lamb chops on the bone marinated with rich yoghurt and Indian spices, grilled in a claypot oven, and served with mint chutney and pickled onions	₹725
Crackling Asian Pork Belly Oven roasted pork belly tossed in Korean chilli garlic sauce.	₹545
Mongolian Beef Stir Fry Stir-fried beef tossed in soy-based sauce with spring onions and Thai red chillies	₹525

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