

INDIAN DELICACIES FOR SKY VIEW CAFÉ

STARTERS

DAHI KE KEBAB (BLACK SESAME CRUSTED YOGURT AND COTTAGE CHEESE DELICACY)	Rs. 325/-
AMBI PANEER TIKKA (COTTAGE CHEESE, MARINATED WITH RAW MANGO AND FINISHED IN A CLAY OVEN)	Rs. 355/-
SARSON KA PHOOL (BROCCOLI AND CAULIFLOWER FLORETS IN A GOLDEN MARINADE, FLAVOURED WITH MUSTARD AND GRIDDLED)	Rs. 325/-
BIHARWAN TANDOORI ALOO (CREAM CHEESE STUFFED POTATOES, FINISHED IN CLAY OVEN)	Rs. 325/-
MURG MEHRUNISA (WHOLE OR HALF CHICKEN PREPARED IN TANDOOR)	Rs. 450/-
SILBATTI MURGH KEBAB (TRADITIONAL WAY PREPARED CHICKEN PASTE WITH SIL & NORA AND SOME BENGALI SPICES)	Rs. 450/-
HING WALI MACHLI KEBAB (HING INFUSED BEKTI KEBAB)	Rs. 555/-
CHITAGANGER BATTER FISH FRY (BANGLADESHI DELICACY)	Rs. 555/-
MUTTON GALOUTI KEBAB (MINCED MUTTON TAWA KEBAB, FLAVOUR OF LUCKNOW)	Rs. 575/-

MAIN COURSE

JHINGA HARA PYAZ (PRAWNS COOKED WITH FRESH SPRING ONIONS)	Rs. 655/-
JHINGA JOSHI (PRAWNS COOKED IN ONION GRAVY WITH CAPSICUM AND CINNAMON)	Rs. 655/-
TAWA PUDINA MACHLI (GRILLED KOLKATA BEKTI COOKED ON GRILL WITH MINT)	Rs. 555/-
METHI MACHLI (KOLKATA BEKTI COOKED IN MILDLY SPICED FENUGREEK FLAVOURED GRAVY)	Rs. 555/-
MUTTON ROGAN JOSHI (A SUBTLY SPICED CURRY WITH TENDER LAMB - A NORTH WEST FRONTIER PROVINCE SPECIALITY)	Rs. 575/-
TAWA GOSHT PYAZWALA (SPICY LAMB TOSSED DRY WITH ONIONS AND RED CHILLIES)	Rs. 575/-
MURGH CHANGEZI (BONELESS CHICKEN COOKED WITH TOMATO, FENUGREEK POWDER AND CASHEW NUTS)	Rs. 455/-
KUKKUR ROGAN JOSHI (CHICKEN COOKED IN A SILKEN GRAVY OF BROWNED ONION PASTE AND EXOTIC SPICES)	Rs. 455/-
ANAR MURG MAKHANWALA (TANDOORI GRILLED CHICKEN MORSELS COOKED IN TOMATO GRAVY WITH DRY FENUGREEK)	Rs. 455/-
KUMBH MAKAI TAK A TIN (BUTTON MUSHROOMS AND AMERICAN CORN KERNELS TOSSED WITH BELL PEPPERS AND ONIONS)	Rs. 325/-
LASOONI PALAK (CREAMY SPINACH WITH BURNT GARLIC AND CREAM)	Rs. 300/-
PANEER DE SOVRANI (COTTAGE CHEESE AND BELL PEPPERS TOSSED IN ONION-TOMATO GRAVY, FLAVOURED WITH CRUSHED CORIANDER AND CUMIN)	Rs. 355/-
PANEER SIRKA PYAZ (COTTAGE CHEESE AND BABY PICKLED ONIONS TOSSED IN ONION-TOMATO GRAVY)	Rs. 355/-
ANAR PANEER MAKHANWALA (COTTAGE CHEESE COOKED IN TOMATO GRAVY, FINISHED WITH DRY FENUGREEK AND CREAM)	Rs. 355/-
ANOKHI SUBZI (GARDEN FRESH SEASONAL VEGETABLES IN TOMATO GRAVY WITH FENUGREEK)	Rs. 325/-
DAL MAKHANI (BLACK LENTIL SIMMERED AND FINISHED WITH TOMATO, GARLIC AND CREAM)	Rs. 300/-
DAL MIZAZ (YELLOW DAL TADKA WITH A HINT OF MINT)	Rs. 275/-
DE SOVRANI SPECIAL MUTTON BIRIYANI	Rs. 555/-
AWADHI MURGH BIRIYANI	Rs. 375/-



Let's start from beginning

SOUPS

Tom Yam Soup	
Spicy and clear base Thai soup with lemon	
🌱 Vegetables	225
🍗 Chicken	275
Chili Coriander infused Sweet Corn Soup	
🌱 Vegetables	225
🍗 Chicken	275
Manchow Soup	
A traditional Chinese soup	
🌱 Vegetables	225
🍗 Chicken	275

FARM FRESH SALADS

🌱 Guava Som Tam with Khakra	250
Spicy Thai Guava salad served with crispy khakra	
🌱 Singaporean Slaw with Honey Chili Lime Dressing	250
Singaporean glass noodles salad with Bamboo Shoot, Jicama, Beans Sprouts, Micro Greens and Honey Chili Lime Dressing	
🍗 Vietnamese Steamed Chicken and Noodles Salad	250
with Beans Sprouts and Micro Greens	
🍗 Indonesian Gado Gado Salad with Bacon	300
Served with half boiled Duck Egg, Bacon and Peanut Butter sauce	

TAPAS FROM ASIAN CULTURE

🌱 VEGETARIAN

Honey Chili Potato Pesto Crispy fried potato stick tossed with honey, chili and pesto	250
Jalapeno, Spinach, Burnt Garlic and Cream Cheese Spring Roll Jalapeno spiced cream cheese wrapped in wonton dip fried served with sriracha mayo	350
Chili Lime Tofu Tempura Chili and Kaffir lime marinated tofu fried with tempura batter	450
Crackling Spinach Crispy fried spinach tossed with sesame and chili	350
Crispy Chili Basil Lotus Stem Crispy fried lotus stem tossed in chili basil sauce	350
Corn Curd Creamy style corn starch crispy fried tossed with salt & pepper	250

TAPAS FROM ASIAN CULTURE

NON VEGETARIAN

Prawn Tempura Tempura batter fried prawn served with wasabi mayo	575
Gandhoraj Chili Fish Chili fish with kaffier lime leaves and Gandhoraj lemon	540
Japanese Fish and Shrimps Croquettes Garlic butter shrimps filled fish croquettes panko crumb fried	475
Chicken Teriyaki Teppanyaki style chicken skewer in teriyaki sauce	450
Chicken Satay Thai herbs marinated grilled skewered chicken served with peanut butter sauce	450
Tangra Style Chili Chicken Local and trendy chicken prepared with chili style	450
Bang Bang Chicken Crispy fried chicken topped with bang bang sauce	450
Korean Fried Wings Gochujang sauce marinated chicken wing and crispy fried	450
Chicken Breasted Tacos with Avocado Salsa Crispy taco shell prepared with chicken breast and topped with avocado salsa and cheese	525
Pork Spear Ribs Bar be qued pork ribs finish with hoisin sauce	475