



BEVERAGE MENU



MOCKTAILS

BBQ PINAPPLE MOJITO ₹350

this refreshing non-alcoholic cocktail has all the flavours of grilled pineapple in a glass, which will make your evening perfect

BLUE HAWAIIAN ₹350

refreshing non-alcoholic cocktail made with, cream of coconut, pineapple juice, and curacao to create its signature blue colour.

GUAVA MERRY ₹350

a spiced guava drink is sure to refresh your senses

LEMON/PEACH ICED TEA ₹350

a classic iced tea flavoured with lemon/peach to rejuvenate your senses

QUICK WHITE SANGRIA ₹350

non-alcoholic sangria, that has flavours of all the tropical fruits

SUNSET ₹350

the perfect blend of pineapple juice orange juice and grenadine syrup.

BLUE LONG ISLAND ICED TEA ₹350

this refreshing green tea iced tea, flavored with blue curacao.

WATERMELON MOJITO ₹350

this refreshing non-alcoholic cocktail made with fresh watermelon chunks fresh mint leaves lemon wedges and topped with lemonade

MILKSHAKES (Brownie/Oreo) ₹350

STILL WATER ₹150

SPARKLING WATER ₹250

NON-ALCOHOLIC BEER ₹300

GRAPE WINE (NON-ALCOHOLIC) ₹1850

*Above prices are exclusive of taxes.



TDH MENU



 Vegetarian Option ₹1199++/Person



SOUPS

TULSI TAMATAR KA SHORBA

Thin tomato broth flavored with black cardamom and fresh basil

STARTER (SERVED ON SIGRI)

ANARDANA PANEER TIKKA

Tandoori cottage cheese stuffed with potato flakes and pomegranate seeds served with pineapple chutney

Sky Grill KI KHAAS GALOUTI

Seasonal vegetables gallots flavored with cardamom, cloves /fresh mint chutney

KHASTA MUTTER KI SHIKHAMPURI

Green pea gallots, dry fruit and cheese stuffed dhungar with star anise.

CURRIES AND MAINS

PUNJABI BHUNA SAAG WITH MAKAI DI ROTI

Spinach leaves blended with chopped spring onions and fresh dill leaves, tempered with chopped garlic

PANEER KHAAS AWADH

Cubes of cottage cheese tossed with roughly grounded spices and cubes of capsicum

KASHMIRI GUCCHI KHUMB MATTER KA KORMA / MASALA

Mélange of Kashmiri morels, button mushroom and green peas cooked in almond and saffron gravy

Sky Grill KI KHAAS DAL MAKHANI

Our signature rich black lentils cooked overnight in copper urn

HYDRABADI SUBZ DUM BIRYANI

Assortment of garden green vegetables cooked with aged basmati, flavored with saffron and ghee

KHUSHKA

Specialty steamed Rice



CHEF'S SPECIAL

STAPLES

BAKARKHANI

Local specialty bread

WARQI PARANTHA

Multilayered aromatic bread

TANDOORI NAAN

Butter, garlic or plain

KULCHA


Plain, onion, potato or paneer

DESSERT

CHEFS SIGNATURE DESSERT SAMPLER

Nutty Rocher/ Chilli halwa/Chocolate Mousse, Baked rosogulla



 Vegetarian Option 2 ₹1399++/Person



SOUPS

TULSI TAMATAR KA SHORBA

Thin tomato broth flavored with black cardamom and fresh basil

STARTER (SERVED ON SIGRI)

ANARDANA PANEER TIKKA

Tandoori cottage cheese stuffed with potato flakes and pomegranate seeds served with pineapple chutney

Sky Grill KI KHAAS GALOUTI

Seasonal vegetables gallots flavored with cardamom, cloves /fresh mint chutney

KHASTA MUTTER KI SHIKHAMPURI

Green pea gallots, dry fruit and cheese stuffed dhungar with star anise

DHUNGARI MALAI KHUMB

Coal-smoked forest mushrooms rubbed with fresh cilantro & ginger

CURRIES AND MAINS

PUNJABI BHUNA SAAG WITH MAKAI DI ROTI

Spinach leaves blended with chopped spring onions and fresh dill leaves, tempered with chopped garlic

PANEER KHAAS AWADH

Cubes of cottage cheese tossed with roughly grounded spices and cubes of capsicum

KHUBANI KE KOFTE

Cottage cheese and apricot dumplings cooked with creamy onion, tomato gravy flavored with saffron

KASHMIRI GUCCHI KHUMB MATTER KA KORMA / MASALA

Mélange of Kashmiri morels, button mushroom and green peas cooked in almond and saffron gravy

Sky Grill KI KHAAS DAL MAKHANI

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HYDRABADI SUBZ DUM BIRYANI

Assortment of garden green vegetables cooked with aged basmati, flavored with saffron and ghee

KHUSHKA

Specialty steamed Rice



CHEF'S SPECIAL

STAPLES

BAKARKHANI

Local specialty bread

WARQI PARANTHA

Multilayered aromatic bread

TANDOORI NAAN

Butter, garlic or plain

KULCHA

Plain, onion, potato or paneer

DESSERT

CHEFS SIGNATURE DESSERT SAMPLER

Nutty Rocher/ Chilli halwa/Chocolate Mousse, Baked rosogulla



▲ Non-Vegetarian Option ₹1499++/Person



SOUP

GOSHT YAKHNI SHORBA

Saffron and cinnamon flavored lamb broth

STARTER (SERVED ON SIGRI)

JAITUNI JHINGA

Prawn marinated with blend of green olives, star anise and hung curd

MAHI AJWAINI TIKKA

Yoghurt marinated fillet of fish flavored with mustard and fenugreek

GOSHT KI GALAWAT

Mutton mince gallots flavored with cardamom, cloves and cooked on flat griddle

MURGH MALAI TIKKA

Chicken morsels marinated with hung curd and cheese, cardamom and mace powder, cooked in tandoor

Or

TANDOORI KUKKAD

Whole baby chicken marinated with yoghurt, chili, roasted cumin powder flavored with fenugreek powder

CURRIES AND MAINS

GOSHT TAAR KORMA

Two- way lamb in robust spicy onion gravy

HARI MIRCH AUR DHANIYE KA JHINGA

Prawn stir fried with mix of roughly grounded coriander, red chili, star anise and bell peppers, finished with a touch of lemon juice

METHI MACCHI MASALA

Fillet of fish simmered in home-made spicy gravy flavored with fenugreek

Sky Grill KI KHASS DAL MAKHANI

Our signature rich black lentils cooked overnight in copper urn

LAKHNAWI GOSHT DUM BIRYANI

Baby lamb and aged basmati rice layered, topped with saffron, brown onion and mint leaves, dum cooked

Or

MURGH YAKHANI BIRYANI

Succulent chicken pieces cooked with long grain rice in layer, topped with saffron and ghee

KHUSHKA

Specialty steamed Rice

 CHEF'S SPECIAL

STAPLES

BAKARKHANI

Local specialty bread

WARQI PARANTHA

Multilayered aromatic bread

TANDOORI NAAN

Butter, garlic or plain

KULCHA

Plain, onion, potato or paneer

DESSERT

CHEFS SIGNATURE DESSERT SAMPLER

Nutty Rocher/ Chilli halwa/Chocolate Mousse, Baked rosogulla



T D H A LA CARTE MENU

SOUPS

- TULSI TAMATAR KA SHORBA** ₹349
Thin tomato broth flavored with black cardamom and fresh basil
- GOSHT YAKHNI SHORBA** ₹399
Saffron and cinnamon flavored lamb broth

STARTER

VEGETARIAN SELECTIONS

- ANARDANA PANEER TIKKA** ₹749
Tandoori cottage cheese stuffed with potato flakes and pomegranate seeds served with pineapple chutney
- KHASTA MUTTER KI SHIKHAMPURI** ₹749
Green pea gallots, dry fruit and cheese stuffed dhungar with star anise
- DHUNGARI MALAI KHUMB** 🍳 ₹749
Coal-smoked forest mushrooms rubbed with fresh cilantro & ginger

NON-VEGETARIAN SELECTIONS


- JAITUNI JHINGA** ₹1299
Prawn marinated with blend of green olives, star anise and hung curd
- MAHI AJWAINI TIKKA** ₹1199
Yoghurt marinated fillet of fish flavored with mustard and fenugreek
- GOSHT KI GALAWAT** 🍳 ₹1099
Mutton mince gallots flavored with cardamom, cloves and cooked on flat griddle
- TANDOORI KUKKAD** ₹599/HALF | ₹999/FULL
Whole baby chicken marinated with yoghurt, chili, roasted cumin powder flavored with fenugreek powder

MAINS

VEGETARIAN SELECTIONS

PUNJABI BHUNA SAAG WITH MAKAI DI ROTI  ₹999

Spinach leaves blended with chopped spring onions and fresh dill leaves, tempered with chopped garlic

PANEER KHAAS AWADH  ₹699


Cubes of cottage cheese tossed with roughly grounded spices and cubes of capsicum

KHUBANI KE KOFTE ₹699

Cottage cheese and apricot dumplings cooked with creamy onion, tomato gravy flavored with saffron

KASHMIRI GUCCHI KHUMB MATTER KA KORMA  ₹749

Mélange of Kashmiri morels, button mushroom and green peas cooked in almond and saffron gravy

Sky Grill KI KHAAS DAL MAKHANI  ₹649

Our signature rich black lentils cooked overnight in copper urn

NON-VEGETARIAN SELECTIONS


GOSHT TAAR KORMA ₹999

Two- way lamb in robust spicy onion gravy


HARI MIRCH AUR DHANIYE KA JHINGA  ₹1199

Fillet of fish simmered in home-made spicy gravy flavored with fenugreek

RICE & BIRYANIS

HYDRABADI SUBZ DUM BIRYANI  ₹699

Assortment of garden green vegetables cooked with aged basmati, flavored with saffron and ghee

LAKHNAWI GOSHT DUM BIRYANI  ₹899

Baby lamb and aged basmati rice layered, topped with saffron, brown onion and mint leaves, dum cooked


MURGH YAKHANI BIRYANI ₹749

Succulent chicken pieces cooked with long grain rice in layer, topped with saffron and ghee

KHUSHKA ₹449

Specialty steamed Rice

STAPLES

BAKARKHANI 	₹249
Local specialty bread	
WARQI PARANTHA	₹249
Multilayered aromatic bread	
TANDOORI NAAN	₹249
Butter, garlic or plain, Cheese, chilli	
KULCHA	₹249
Plain, onion, potato or paneer, Cheese, chilli	

DESSERT

Nutty Rocher	₹479
Chilli Halwa 	₹479
Chocolate Mousse	₹479
Baked Rosogulla	₹479
Tiramisu 	₹549
Bitter Chocolate and Lemon Marquise	₹549





A LA CARTE MENU



SALADS

**BURRATA & CHARRED TOMATOES, CHERRY TOMATO,
PESTO, SWEET BASIL** ₹599

Burrata Served with Torched Tomato, Crispy Basil, Pesto Naan
& Spiked with Togarashi

MEDITERRANEAN FARRO ₹599

Cherry Tomato, Cucumber, Onion, Marinated Feta, Olive, Baby
Spinach, Chickpea, Red Radish

Add: Chicken, Add: Prawn

CLASSIC CAESAR'S SALAD ₹649

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Chicken
& Crispy Bacon Bits

APPETIZERS & MORE

PICUDO OLIVE AND MEZZE PLATTER ₹649

Marinated Olives, Hummus, Tzatziki, Crudités, Soft pita

JALAPENOS & CHEESE STUFFED MUSHROOM ₹649

Peri-Peri Sauce

PANEER TIKKA TACOS ₹699

Sweet Tomato Jam, Coleslaw, Sour Cream

NACHOS ₹649

Mexican Nachos Loaded with House Special Salsa, Guacamole,
Sour Cream & Cheese

CHARRED POTATO BITES ₹649

Potatoe Wedges, Masala Mix, 3 Savor Relish

ZATAR CHICKEN WINGS ₹749

Lemony Sumac, Molten Cheese Dip

FRITTO MISTO ₹899

Squids, Sardines & Shrimps, Garlic Aioli

SICILIAN PRAWNS ₹899

Sundried Tomatoes, Plum Tomatoes, Fresh Pimentos

BURGERS & WRAPS

BOMBAY BURGER ₹599

House Made Masala Potato Patty with Chipotle Ranch, Onion, Pickles, Lettuce, and Tomato.

PINDI CHOLEY WRAP ₹599

Lachha Paratha Wrap with Flavorful Dried Chickpea Curry & Cheese

CLASSIC PULLED LAMB BURGER ₹599

House Made Lamb Patty, Cheddar, Pickles, Lettuce, Tomato, Red Onion, Mustard

CHICKEN KATSU BURGER ₹599

Hand-breaded Crispy Chicken with Spicy Hot Sauce, Tomato, Lettuce, House-made Ranch on a Toasted Bun

PIZZA & TOSTADOS

CLASSIC MARGHERITA ₹599

Tomato, Mozzarella, Fresh Basil and EVOO

HUMMUS & FATTOUSH FLAT BREAD ₹599

Crispy Refreshing Cold Pizza Topped with Masala Hummus and Fattoush Salad

CARAMELIZED ONION AND ARUGULA PIZZA ₹599

House Tomato Sauce, Topped with Caramelized Onion and Rocket Leaves

SMOKED CHICKEN PIZZA/SMOKED PANEER & VEGETABLES PIZZA ₹549

THE SKY GRILLS SIGNATURE SIZZLERS (AVAILABLE 7 PM TO 11 PM)

BRATWURST SAUSAGES ₹699

Served on a bed of parsley rice with house salad/home fries/sauce of choice

CURRYWURST SAUSAGE ₹699

Served on a bed of parsley rice with house salad/home fries/sauce of choice

SIZZLER INDIANA VEG ₹799

Assortment of Paneer tikka, Subz galaouti, Shikampuri & Malai dhangri, served with signature sauces & Accompaniments

FIG & CASHEW COTTAGE CHEESE STEAKS

₹799

Local Spiced Infused cottage cheese, stuffed with figs & cashew served on a bed of parsley rice with Coriander and Mint Chutney

VEGGIE DELIGHT

₹799

Tofu, baby corn, mushroom, bell peppers, on a bed of parsley rice, herb & chives sauce

SIZZLER INDIANA VEG

₹799

Assortment of Paneer tikka, Subz galaouti, Shikampuri & Malai dhingri, served with signature sauces & Accompaniments

CHICKEN BREAST STEAK

₹849

Served on a bed of parsley rice with house salad/home fries/sauce of choice

CHICKEN DRUMSTICKS

₹849

Served on a bed of parsley rice with house salad/home fries/sauce of choice

FISH OF THE DAY / TANDOORI / GRILLED / BBQ

INDIAN SEA BASS

₹749

POMFRET

₹899

RED SNAPPER

₹1199

NORWEGIAN SALMON

₹1459

Served on a Bed of Parsley Rice with House Salad / Home Fries / Sauce of Choice

NEW ZEALAND LAMB CHOPS/TANDOORI/GRILLED/BBQ

₹1799

Prime lamb chops cooked to the perfection Served on a bed of parsley rice with house salad/home fries/sauce of choice

SAUCES

PIRI-PIRI / CHILLI-PINEAPPLE CHUTNEY / ROASTED TAMATER & GARLIC

CINNAMON JUS

TARTAR SAUCE

CHIVE SOY

LEMON BUTTER

DESSERT

VANILLA CRÈME BRULEE

₹499

NEW YORK CHEESE CAKE

₹499

NUTTY ROCHER SLICE

₹499



CHEF'S SPECIAL