

The logo features the word "Sheeshka" in a gold, cursive script font with a registered trademark symbol (®) at the end. Below it, the words "SKY LOUNGE" are written in a blue, sans-serif, all-caps font. The text is centered on a light beige background. The top and bottom of the image are framed by a decorative border of vertical gold lines that curve inward at the top and bottom edges.

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## Soup

	VEG	CHICKEN
<b>Hot And Sour Soup</b> (Chinese soya flavoured spicy and sour)	120	140
<b>Manchow Soup</b> (Garlic and ginger flavoured mild spicy soup)	120	140
<b>Lemon Coriander Soup</b> (Lemon and coriander flavoured chinese soup)	120	140
<b>Sweet Corn Soup</b> (Chinese style sweet corn flavoured soup)	120	140
<b>Garlic Pepper Soup</b> (Garlic And Pepper Flavoured Chinese Soup)	120	140
<b>Thai Noodle Soup</b> (Thai Lemon Grass And Galangal Flavoured Noodle Soup)	120	140
<b>Broccoli Soup</b> (French Herb Flavoured Creamy Broccoli Soup)	-	140
<b>Chicken Consomme</b> (A Clear chicken consommé Is A Soup That Is Typically Consumed On Its Own, At The Start Of A Meal And Although It Sounds Fancy)	-	140
<b>Roasted Tomato Soup</b> (Italian Garlic And Basil Flavour Roasted Tomato Soup)	130	-
<b>Tomato Shorba</b> (Tomato Shorba Is A Tangy Indian Soup Made From Tomatoes, Mildly Spiced With Chef Special Spiced And Fresh Coriander)	120	-
<b>Chicken Shorba</b> (A Flavourful Chicken Broth With The Twist Of Indian Spices)	-	140

## Salad

	VEG
<b>Green Salad</b> (Traditional Slice Garden Green Veg Salad)	85
<b>Curd Kachumber</b> (Julienne Of Cucumber, Onion And Carrot Tossed With Indian Curd Dressing)	130
<b>Sheesha Salad</b> (Corn, Grapes And Lettuce Toasted With Orange And Mango Dressing)	200
<b>Caesar Salad Veg</b> (Italian Roasted Veg, Sun dried Tomato And Lettuce Tossed With Classic Italian Caesar Dressing And Garlic Croutons)	250
<b>Tabule</b> (Chop Parsley And Khus khus Toasted With Veg And Lemon Dressing)	180
<b>NON-VEG</b>	
<b>Caesar Salad Chicken</b> (Grilled Chicken, Sun dried Tomato And Lettuce Tossed With Classic Italian Ceasar Dressing And Garlic Croutons)	280
<b>Insalata Di Pollo Parmigiano</b> (Mix Lettuce, Carrot, Tomato And Warm Baked Parmesan Chicken With Pesto Dressing)	280
<b>Smoked Chicken Salad</b> (Toasted Walnut, Smoked Chicken, Grapes, Apple, Mix Lettuce Tossed With Red Wine Vinegar Dressing)	290

## Conti Starter

VEG

**Veg Dynabite** 270  
(Mash Potato Stuffed With Mouth Melting Cheese and Jalapeno Served With Salad And Cocktail Sauce)

**Cheese Croquette** 290  
(Delicious Oregano And Marjoram Flavoured Cheese Roll Served With Salad And Chipotle Mayonnaise)

**Veg Empanada** 270  
(Tortilla Stuffed With Mexican Exotic Veg Mix And Cheese Cooked On Grilled)

NONVEG

**Chicken Picata** 345  
(Rosemary Infused Grilled Chicken Patties Served With Potato Popcorn And Bbq Sauce)

**Chicken Shawarma** 345  
(Chicken Shawarma And Lebanese Style Salad Rolled In Pita Bread Serve With Sumac Onion And Hummus )

**Roasted Chicken Wings** 345  
(Oven Roasted Chicken Wings Marinated With French Sauces, Herb And Coated With Bbq Sauce And Serves With Crunchy Spinach)

**Chicken Tiropita** 345  
(Greek Style Chicken Mix Stuffed In Flour Sheet Deep Fried And Serves With Tabbouleh Salad And Hummus Dip)

**Sheesha Lemon Fish** 450  
(Chef Pathak Special Spices Marinated Sole Fish Served With Sautéd Veggies And Garlic Butter Sauce)

**Grilled Prawns** 560  
(Italian Herb Seasoning Marinated Prawns Grilled And Serves With Salad And Garlic Butter Sauce)  
(Own Order Before 6 Hours)

## Chinese Starter

VEG

**Veg Korean Roll** 290  
(Chinese Flour Sheet Stuffed With Chef Special Veg Mix)

**Chilli Mushroom** 310  
(Chinese Style Mushroom Toasted With Chilli Garlic Sauce)

**Crispy Corn** 260  
(Crispy Fried Corn Toasted In Garlic Sauce)

**Corn Cheese Roll** 295  
(Corn And Cheese Mix Stuffed In Oriental Sheet)

**Sheesha Spring Roll** 260  
(House Special Spring Roll)

**Crispy Veg Cut Fry** 250  
(Exotic Chinese Veg Toasted With Chef Special Chinese Sauce)

**Malasiyan Paneer** 325  
(Cottage Cheese Toasted With Malasiyan Oyster Sauce)

**Oriental Chilli Paneer** 325  
(Traditional Chilli Paneer Toasted With Chilli Soya Sauce)

**Paneer Hong Kong** 325  
(Paneer Toasted With Hong Kong Sauce)

**Ginger Garlic Paneer** 325  
(Cottage Cheese Toasted With Ginger Garlic Sauce)

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## Tandoor Starter

NON-VEG

<b>Oriental Chilli Chicken</b> (Traditional Chilli Chicken Flavoured With Thai Spiced)	340
<b>Tikka Pepper Chicken</b> (Chicken Cube Cooked With Cheese And Cream Flavoured With Black Pepper)	340
<b>Chicken Lollipop</b> (Wings Of Chicken Roasted With Hot Garlic Sauce)	340
<b>Crispy Chicken</b> (Chinese Aromat Veg Marinated Fried Chicken Served With schezwan Sauce)	345
<b>Daina Chicken</b> (Stuffed Roll Chicken Served With Schezwan Sauce)	350
<b>Hunan Chicken</b> (Fried Chicken Toasted With Hunan Sauce)	345
<b>Hong Kong Chicken</b> (Cube Of Chicken Toasted With Hong Kong Sauce)	345
<b>Ginger Garlic Chicken</b> (Cube Of Chicken Roasted With Ginger Garlic Sauce)	340
<b>Schezwan Fish</b> (Crispy Fry Sole Fish Tossed With Schezwan Sauce)	475
<b>Crispy Thai Prawns</b> (Crispy Fried Prawns Tossed In Thai Chilli Sauce) (Own Order Before 6 Hours)	560
<b>Chinese Chicken Platter</b> (6 Item Chicken (6 Pcs)	850

VEG

<b>Hara Bhara Kebab</b> (Mouth Melting Spinach And Green Peas Panroast Kebab Served With Lachchha Onion And Mint Sauce)	285
<b>Baby Corn Amritsari</b> (Deep Fried Baby corn Prepared In A Rich Marination Made From Indian Spice)	325
<b>Dahi Ke Shole</b> (Yummy Tadka Curd Filled In Bread Slice Flavoured With Indian Spices And Deep Fry Serves With Salad And Sauce)	290
<b>Khandari Mushroom</b> (Mushroom Stuffed With Cottage Cheese, Cooked In Clay Oven)	340
<b>Aatishi Aloo</b> (Delicious Flavoured Baby Potato Cooked With Yellow Chilli Powder)	290
<b>Soya Tikka</b> (kabab Made With Soya Mrinated With Tandoori Masala And Cooked In Clay Oven)	285
<b>Veg Sikandari Kabab</b> (Chef Special Beetroot And Veg Kabab Flavoured With Indian Spice)	250
<b>Paneer Lahori Tikka</b> (Paneer Tikka Marinated With Sedha Namak And Tandoor Masala)	330
<b>Herb Crust Paneer Tikka</b> (Malai Paneer Marinated With Herb And Black Pepper Flavoured Tandoori White Yogurt Masala Roasted In Tandoor Serves With Salad And Dip)	330

**Sheesha Paneer Tikka** 330

(Cottage Cheese And Shashlik Marinated With Fresh Kasturi Methi Pwd And Dry Red Chilli Flavoured Tandoori Yogurt Masala, Roasted In Tandoor Served With Salad And Dip)

**Paneer Tikka Hara Bhara** 330

(Colorful Skewered Pieces Of Cottage Cheese Stuffed With Cheese And Nuts And Marinated In Green Tandoori Masala And Cooked With Chunky Pieces Of Capsicum, Onion And Tomatoes)

**Makhamali Malai Seekh** 330

(Mouth Melting Malai Paneer And Cashewnut Mixture Cooked In Caly Oven And Serves With Salad And Dip)

**Tandoori Tarkari** 390

(Assorted Exotic Veg Marinated With Tandoori Spiced & Black Pepper)

**Subz Tandoori Khajana** 650

(Chef Choice Of Any 6 Veg Kebab Or Tikka, 3 Pieces Each With Salad And Chutney)

 **NONVEG**

**Tandoori Chicken (half/full)** 325/575

(All Time Favored Red Tandoori Masala Marinated Chicken)

**Sheesha Chicken Tikka** 345

(Cube Of Chicken Marinated With Kasturi Methi Pwd And Dry Red Chilli Flavoured Tandoori Yogurt Masala)

**Navabi Murgh Ke Shoole** 400

(Thai Of Chicken Marinated In Cheesy Creamy Yoghurt Marination)

**Murgh Ke Shoole** 345

(Chicken Marinated In Cheesy Creamy Marination Top With Egg, Onion And Serves With Dip And Bread)

**Murgh Peshawari Tikka** 345

(Boneless Chicken Tikka Laced In Cream And White Butter Seasoned With Royle Cumin)

**Herb Crust Chicken Tikka** 345

(Boneless Chicken Cube Marinated With Herb And Black Pepper Flavored Tandoori White Yogurt Masala)

**Chicken Tangadi** 410

(Chicken Tangadi Marinated With Red Tandoori Masala And Cooked In Caly Oven)

**Makhamali Malai Tangadi** 410

(Stuffed Chicken Drumstick Cooked With Creamy Cheesy Tandoori Kaju Masala)

**Fish Amritsari** 450

(All Time Favourite Traditional Caraway Seeds Flavoured Fried Fish)

**Prawns Pepper Tikka** 560

(Prawns Marinated With Herb And Black Pepper Flavored Tandoori White Yogurt Masala) (Own Order Before 6 Hours)

**Fish Basil Tikka** 450

(Fish Marinated With Basil Flavoured Tandoori Masala)

**Mutton Seekh** 450

(Skewered Hand Pounded Mincd Lamb With Fragrant Spices)

**Mutton Galouti Kebab** 450

(Galouti Kebab Was Invented For The Nawab Of Lakhnawi)

**Mutton Chapli Kabab** 450

(Shallow Fry Ground Mutton Studded With Authentic Garam Masala)

**Tandoori Non Veg Plater** 950

(Chef Choice Of Any 1 Mutton Kabab, 1 Fish Kabab, 4 Chicken Kabab, 3 Pieces Each With Salad And Chatney)

## Conti Main Course

VEG

### Veg Stroganoff

(Chef Special Herb Infused Exotic Veg Toasted With Yummy Creamy Cheesy Sauce Served Parsley Rice)

345

### Baked Veg Rough

(Delicious Italian Butter Sautes Spinach, Corn And Oyster Mushroom Mix With Creamy Cheesy Tomato Sauce And Baked With Mozzarella And Cheddar Cheese Served With Garlic Bread)

345

### Grilled Stuffed Polenta

(Mouth Melting Italian Polenta Stuffed In Roasted Bell Pepper Grilled And Served With Porcini Sauce And Roasted Veg)

360

NONVEG

### Hunter Chicken

(Grilled Chicken Simmer With Bell pepper, Olives, Mushroom And Capers In Italian Spicy Tomato Sauce Served With Tomato Risotto)

425

### Grilled Chicken Stroganoff

(Grilled Chicken Cooked With Bell Pepper, Onion And Mushroom In Russian Thyme Flavoured Creamy Sauce And Served With Parsley Rice)

475

### Grilled Mexican Chicken

(Chicken Breast Stuffed With Chicken Pot And French Cheese Mix Served With Thyme Sauce, Grilled Veg And Khus Khus)

475

### Pot Roasted Lamb Gulash

(Hungarian Paprika Flavoured Pot Roasted Baby Lamb Leg Erves With Gulash Sauce, Parsley Rice And Vegetables)

525

## Pasta

### Lasagna Alla Vegetali

(Traditional Style Italian Baked Pasta Layer Of Pasta Sheet And Delicious Chef Special Creamy Veg Mix)

325

### Penne Alla Ristorante

(Penne Pasta Tossed With Exotic Grilled Vegetables Your Choice Of Tangy Tomato Sauce Or Creamy Cheese Sauce)

295

### Chicken Penne Italiana

(Penne Mixed With Grilled Chicken, Green Peas, Zucchini And Chef Choice Of Tomato Basil Sauce Or Creamy Cheese Sauce)

325

## Sizzler

VEG

### Marjoram Cheese Sizzler

(French Style Exotic Veg And Cottage Cheese Shaslik Serves With Bbq Sauce, Parsley Rice, Sauté Veg, Polanta And Potato Chips)

390

### American Steak House

(Pot Roasted Lamb Gulash, Hunter Chicken, Grilled Fish Serves With Parsley Rice, Grilled Veg, Potato Chips, Spicy Tomato Basil Sauce, Polanta And Thyme Sauce)

600

### Chilli Paneer Sizzler

(Chilli Paneer Served With Veg All Mix, Honey Chilli Potato)

390



## Chinese Main Course

 NONVEG

**Chicken Steak** 490  
(Stuffed Chicken Breast Top With Puff Pastry Serves With Polenta, Roasted Veg, Parsley Rice, Polenta And Thyme Brawn Sauce)

**Chilli Chicken Sizzler** 490  
(Chilli Chicken Served With Veg All Mix, Honey Chilli Potato)

 VEG

**Stir Fried Chinese Green** 325  
(Stir Fried Exotic Green Vegetables Toasted In White Garlic Sauce)

**Veg Hot Pot** 325  
(Exotic Veg Cooked With Sweet And Sour Sauce)

**Veg Dumpiling Chow Chow** 280  
(Veg Dumpling Toasted With Oyster And Garlic Sauce)

 NONVEG

**Spicy thai basil chicken** 360  
(Cube of chicken and vegetables cooked along with spicy thai basil sauce serve with rice)

**Hot garlic chicken** 340  
(Chicken cube in fiery garlic sauce)

**lemon garlic chicken** 340  
(Fried Chicken tosted in lemon garlic sauce)

## Rice & Noodle

 VEG

**Veg Fried Rice** 225  
(Traditional Soya Flavoured Fried Rice)

**Schezwan Veg Fried Rice** 225  
(Chinese Schezwan Flavoured Fried Rice)

**Mongolian Rice** 250  
(Rice Toasted With Basil And Peanut Flavoured Mongolian Sauce)

**Spinach Fried Rice** 250  
(Chinese Rice Mix With Saute Spinach)

**Veg Hakka Noodle** 225  
(Traditional Soya Flavoured Chinese Hakka Noodle)

**Schezwan Veg Noodle** 225  
(Chinese Schezwan Flavoured Noodle)

**Singhai Noodle** 225  
(Noodle And Rice Mix With Singhai Spices)

**Chomin Veg** 260  
(Toasted Noodle Serves With Garlic Sauce)

**Pan Fried Noodle** 325  
(Pan Fried Noodle Serves With Chilli Garlic Sauce)

**Veg All Mix** 325  
(Rice And Noodle Mix Together Serve With Chopsuey)



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## Raita

 NONVEG

<b>Chicken Fried Rice</b> (Traditional Soya Flavoured Chicken And Egg Fried Rice)	275
<b>Schezwan Chicken Fried Rice</b> (Chinese Schezwan Flavoured Chicken And Egg Fried Rice)	275
<b>Chicken Mongolian Rice</b> (Rice Toasted With Basil And Peanut Flavoured Mongolian Sauce)	280
<b>Chicken Spinach Fried Rice</b> (Chinese Rice Mix With Saute Spinach)	280
<b>Chicken Hakka Noodle</b> (Traditional Soya Flavoured Chinese Chicken Hakka Noodle)	275
<b>Schezwan Chicken Noodle</b> (Chinese Schezwan Flavoured Chicken Noodle)	275
<b>Chicken Singhai Noodle</b> (Noodle And Rice Mix With Singhai Spices)	275
<b>Chicken Chomin</b> (Toasted Noodle Serves With Garlic Sauce)	285
<b>Chicken Pan Fried Noodle</b> (Pan Fried Noodle Serves With Chilli Garlic Sauce)	350
<b>Non veg All Mix</b> (Rice Noodle Mix Together With Chicken And Egg Serve With Chopsuey)	350

<b>Plain Raita</b>	95
<b>Boondi Raita</b>	100
<b>Fresh Fruit Raita</b>	130
<b>Pineapple Raita</b>	130
<b>Veg Raita</b>	100
<b>Papad Fry / Dry</b>	35
<b>Papad Masala</b>	75

## Indian Main Course

 VEG

<b>Paneer Butter Masala</b> (Chef Special Spices Flavoured Traditional Paneer Cooked With Butter Makhani Gravy And Chop Masala)	330
<b>Paneer Dilkhush</b> (Paneer Bhurji Served With Tomato Gravy)	330
<b>Paneer Tikka Rara Masala</b> (Paneer Tikka Tossed With Mince Paneer Red And Brown Gravy)	330
<b>Paneer Kadhai</b> (Paneer Tossed With Capsicum, Onion, Kadhai Masala, And Tomato & Onion Gravy)	330

**Paneer Lababdar** 330  
(Paneer Lababdar Is Full Of Rich Flavours Which For Sure Spread The Aroma Of Special Spicy Flawless Yellow Gravy)

**Paneer Makhamali Curry** 330  
(Paneer Malai Tikka Tossed With Rich Creamy White Gravy)

**Paneer Tikka Sagwala** 330  
(Paneer Malai Tikka Cooked In Rich Spinach Gravy)

**Nabave Sabanam Masala** 325  
(Mushroom Cooked In Yummy Yellow Gravy)

**Subz Taka Tin** 300  
(Bhindi, Brinjal, Potato And Cauliflower Toasted In Onion Tomato Masala)

**Mushroom Babycorn** 325  
(Butter Tossed Mushroom And Baby Corn Cooked In Masala Yellow Gravy)

**Aloo Gobhi Lahasuni** 290  
(Potato And Cauliflower Cooked In Garlic Flavoured Onion Tomato Masala)

**Sheesha Sev Tamater** 295  
(Sev Tamater Is A Popular Gujarati Style Sweet And Sour Tomato Curry Prepared With Tomato, Sev, Onion And Other Indian Curry Spices)

**Corn Capsicum Masala** 290  
(Bell pepper And Corn Is Very Tasty And Crunchy Vegetable Which Cooked In Delicacies Awadhi Style Yellow Gravy)

**Sabz Handi Laziz** 290  
(Sabz Handi Laziz Is A Classic Authentic Royal Vegetable Preparation Cooked In A Handi)

**Methi Mutter Malai** 290  
(Peas Cooked In White Gravy And Flavoured With Fresh Methi)

**Exotic Veg Tawa Tawai** 350  
(Assorted Veg Cooked In Delicious Tawa Masala)

**Subz Chilli Mili** 250  
(Mix Veg Tossed With Chop Spinach Masala)

**Bhindi Jaipuri** 250  
(Crispy Fried Gram Flour Coated Bhindi)

**Kaju Curry** 310  
(Fried Kaju Cooked In Chef Special Yellow Gravy)

**Jeera Aloo Hara Pyaz** 250  
(Boiled Potato Tossed With Cumin Seed, Green Chilli And Spring Onion)

**Dum Aloo Lazziz** 310  
(Kashmir Style Stuffed Potato Served With Pink Kashmiri Gravy)

**Corn And Veg Kofta Curry** 250  
(Deep Fried Mixed Vegetable And Corn Koftas Are Simmered Into Creamy, Rich, Delicious Yellow Gravy)

**Malai Kofta** 310  
(Chef Special Yummy Cottage Cheese Kofta Serve With Rich Creamy White Gravy And Delicious Spices)

## Chicken

NON VEG

**Butter Chicken (half/full)** 400/650  
(House Special Chicken Tandoori Cooked In Spicy, Rich Tomato Gravy, Along With Chef Special Spices Making This An Irresistibly Delicious, Serves With Bone Or Boneless)

**Chicken Rogani** 375  
(With Bone Chicken Cooked With Onion & Tomato Gravy)

**Chicken Tikka Kadhai** 375  
(Chicken Tossed With Capsicum, Onion, Kadhai Masala, And Tomato & Onion Gravy)

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<b>Dahi Ke Murg</b> (Boneless Chicken Cooked In Curd Gravy And Cook On Clay Oven)	375
<b>Kashmiri Kukad</b> (Chicken Cooked In Chef Special Tomato Gravy)	375
<b>Chicken Handi Lazziz</b> (This Dish Is Full Of Rich Flavours Which For Sure Spread The Aroma Of Special Spicy Creamy Yellow Gravy)	375
<b>Chicken Tikka Lababdar</b> (Chicken Tikka Lababdar Is Full Of Rich Flavours Which For Sure Spread The Aroma Of Special Spicy Flawless Yellow Gravy)	375
<b>Chicken Tikka Makhani</b> (House Special Chicken Tikka Cooked In Spicy, Rich Tomato Gravy, Along With Chef Special Spices Making This An Irresistibly Delicious)	375
<b>Chicken Malai Tikka Curry</b> (Chef Special Chicken Malai Tikka Toasted In Creamy White Gravy It's A Rich And Healthy Dish)	375
<b>Chicken Malai Palak Masala</b> (Chicken Malai Tikka Cooked In Spinach Masala Gravy)	375
<b>Turshe E Khush</b> (Chicken Cooked In Mild Yellow Gravy)	375
<b>Chicken Rara</b> (Chicken Cooked With Mince Chicken Gravy)	375
<b>Murgh Musslam</b>	400/650

## Egg

<b>Egg Curry</b> (Traditional Indian Style Egg Curry Flavoured With Chef Special Spices)	260
<b>Egg Masala</b> (Egg Chop Masala Is An Extremely Delicious, Delightful Egg Dish Which Has Simple Flavours Yet It Tastes Great And Luscious In Every Bite)	200
<b>Egg Bhurji Curry</b> (Egg Bhurji Mixed With Delicious Onion Tomato Gravy)	275

## Mutton

 <b>NONVEG</b>	
<b>Gosht Ki Kaliya</b> (Mutton Chop Cooked Cchabila Flavoured Onion Tomato Gravy)	475
<b>Mutton Rara</b> (Mutton Cooked With Mince Mutton Gravy)	475
<b>Nihari Gosht</b> (Mutton Shanks Cooked In Chef Spacial Nihari Gravy)	475
<b>Mutton Boti Masala</b> (Soft Tender Chunks Of Meat Cooked In Brown Masala Gravy)	500
<b>Mutton Rogan Josh</b> (Rogan Josh Is A Robust Spicy Lamb Curry Which Is An Integral Part Of Kashmiri Cuisine And A Must Have In A Wazwan, Packed With The Delicious Flavours Of Mutton)	475
<b>Gosht Tar Korm</b> (Roasted Kaju And Garlic Flavoured Mutton Curry)	450

## Fish

 NONVEG

**Lahasuni Fish Curry** 450  
(Sole Fish Cooked In Garlic Flavoured  
Onion Tomato Gravy)

**Prawn Tikka Masala** 650  
(Prawns Tikka Tossed In Velvety Masala Gravy)  
(Own Order Before 6 Hours)

## Rice & Pulao

**Jeera Pulao** 200  
(Basmati Rice Tossed With Cumin Seed And  
Fresh Coriander)

**Mix Veg Pulao** 225  
(Basmati Rice Tossed With Whole Spices And  
Assorted Veg)

**Onion Tomato Pulao** 225  
(Basmati Rice Tossed With Indian Spices Infused  
Veg Ball)

**Onion Mint Dum Rice** 225  
(Basmati Rice Cooked In Dum With Onion  
Tomato Masala)

**Dal Khichadi** 250

**Plain Rice** 175

## Dal

 VEG

**Yellow Dal Tadka** 210  
(Traditional Yellow Dal Cooked With Onion  
And Tomato Masala Tempered With Garlic  
And Red Chilli Whole)

**Dal Makhani** 290  
(Black Pulse Is Cooked On Top Of Coal  
Furnace (dum Cooking) And Flavoured  
With Indian Spices)

**Dal Bukhara** 290  
(Delicacy From Punjab Whole Black Lentil With  
Cream And Chef Spacial Spice)

**Bagheli Dal Fry** 175  
(Yellow Dal Cooked With Bagheli Style Onion Masala)

**Dal Palak Tadka** 175  
(Combination Of Fresh Spinach, Lentil And Garlic)

## Biryani

 VEG

**Veg Biryani** 290  
(Basmati Rice Is Cooked With Vegetable And  
Flavoured With Whole Spiced In Heavy  
Bottomed Pan On A Low Heat Is Dum Cooking)

**Paneer Tikka Biryani** 350  
(Basmati Rice Is Cooked With Paneer Tikka And  
Flavoured With Whole Spiced In Heavy Bottomed  
Pan On A Low Heat Is Dum Cooking)

**Prawns Tikka Biryani** 650  
(Basmati Rice Is Cooked With Prawns Tikka Ti And  
Flavoured With Whole Spiced In Heavy Bottomed  
Pan On A Low Heat Is Dum Cooking  
(Own Order Before 6 Hours)

**NONVEG**

**Hyderabadi Chicken Biryani** 350

(Basmati Rice Is Cooked With Chicken And Flavoured With Hydrabadi Spiced In Heavy Bottomed Pan On A Low Heat Is Dum Cooking)

**Chicken Tikka Biryani** 350

(Basmati Rice Is Cooked With Chicken Tikka And Flavoured With Whole Spiced In Heavy Bottomed Pan On A Low Heat Is Known Cooking)

**Gosht Biryani** 450

(Basmati Rice Is Cooked With Mutton And Flavoured With Whole Spiced In Heavy Bottomed Pan On A Low Heat Is Dum Cooking)

## Roti & Naan

**Naan**

**Plain Naan** 50

**Butter Naan** 65

**Garlic Naan** 85

**Chilli Garlic Naan** 85

**Cheese Chilli Naan** 95

**Choor Choor Naan** 95

## Stuffed Kulccha

**Paneer** 75

**Potato** 60

**Mix Veg Exotic** 60

## Roti

**Roti** 30

**Butter Roti** 30

**Laccha Paratha** 50

**Missi Roti** 40

**Rumali Roti** 45

## Stuffed Paratha

**Paneer** 75

**Potato** 60

**Mix Veg Exotic** 60

**Bread Basket** 225

(Roti, Naan, Missi Roti, Laccha Paratha, Stuffed Kulccha Or Paratha)

## Desserts

**Gulab Jamun Hot With Rabadi** 160

(Deep Fried Mawa Dumping Stuffed With Dry Fruit And Saffron Served With Rabadi)

**Apple Jalebi** 140

(Deep Fried Refine Flour Batter Coated Slice Apple Served With Icecream)

<b>Rass Malai Cake</b> (Rassmalai Stuffed Vanilla Sponge Top With Rabadi)	400
<b>Mango Kheer</b> (Yummy Indian Sweet Made With Rice, Concentrated Milk And Mango Pulp)	150
<b>Warm Brownie With Ice cream</b> (Delicious Chocolate Walnut Brownie Served With Ice cream)	175
<b>Choice Of Ice Cream</b> (Vanilla, Chocolate, Butterscotch)	100
<b>Ttiramisu</b> (Amrito Flavoured With Mascarpone Cheese Mix)	400
<b>Fruit Cocktail Pudding</b> (Fruit Cocktail Ice cream And Vanilla Spoon Lyared Cake)	250
<b>Mango Nut Roll</b> (Mango And Dry Fruit Roll Top With Mango Cream)	150
<b>Chocolate Rulade</b> (Chocolate Cream And Sponge Roll Top With Chocolate Sauce)	150

## *Non Alcoholic Cocktails*

<b>Sundowner</b> Fresh Pineapple, Coriander Leaves, Pineapple Juice, Lemon Juice, Gomme Syrup & Lemonade.	250
<b>Nutty Bliss</b> Muddled Orange, Peach, Toffee Nut, Orange Juice, Lime & Lemonade.	250
<b>Spiced Maiden</b> Guava Nectar, Pineapple Juice, Indian Spices, Lemon Extract Sipped Through Salt.	250

<b>Pacific Blue</b> Cool- Litchi, Blue And Sparkling Lime	250
<b>Sweet Sonnet</b> Tangy Sweet Lime & Orange Combined With Basil And A Touch Of Spice	250
<b>Ginger &amp; Mint Lemonade</b> Twisted Lemonade Flavored With Ginger, Mint A Apple	250
<b>Fruits Punch</b>	250
<b>Beach Day</b> Mango, Strawberry, Basil, Apple Juice	250
<b>Virgin Pina Colada</b>	250
<b>Virgin Mary</b>	250
<b>Virgin Mojito</b>	250
<b>Virgin Caipiroska</b>	250
<b>Shakes</b>	250
<b>Cold coffee</b>	250
<b>Red Bull</b>	225
<b>Cold Drink Glass / Bottle (750 ML)</b>	55/ 110
<b>Fresh Lime Soda / Water</b>	80
<b>Soda Decander / Bottle (600 ML)</b>	45/ 90
<b>Ice Bucket</b>	50
<b>Mineral Water</b>	35

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