

MADHYA PRADESH'S
FIRST
REVOLVING RESTAURANT

EXPERIENCE DINING LIKE NEVER BEFORE !




THE
MAPLE
HOTEL

the
SKY 
REVOLVING RESTAURANT

TIMING:
(12:00hrs-23:55)
Last Order Time (23:15)



JAIN OPTION AVAILABLE



welcome to

Bhopal's timeless culinary journey

Bhopal is known for its Greenery and is also called the City of Lakes. Traditionally ruled by nawabs, the city still resonates with its aura of the yester years. The culture and the tradition have remained the same but the city has also become more modern in its outlook.

Food and its uniqueness are a part of the culture here and keeping up with the tradition has been our endeavor in making this unique menu which is modern and at the same time traditional.

SKY 360* welcomes you to experience the tranquility and also the vibrancy nestled at the top which gives a panoramic view of the city while you enjoy the time of the day with your loved one.

SALADS

Greek Salad

A refreshing Mediterranean classic of crisp lettuce, ripe tomatoes, cucumbers, olives, and feta cheese, lightly dressed with olive oil and herbs.

₹ 310/-

Caesar Salad

Crisp romaine lettuce tossed with creamy Caesar dressing, garlic croutons, and parmesan cheese.

₹ 310/-

Sprouted Salad

A wholesome mix of fresh sprouts, onions, tomatoes, lemon juice, and mild spices — light, nutritious, and refreshing.

₹ 310/-

*Please Inform Server of Allergies, * Government Taxes as applicable



SOUPS

Cream of Tomato

Smooth and comforting tomato soup finished with cream and mild seasoning.

₹ 310/-

Cream of Broccoli

A velvety blend of fresh broccoli purée, cream, and subtle spices.

₹ 310/-

Tomato Shorba

A light Indian-style tomato broth infused with garlic, cumin, and aromatic spices.

₹ 310/-

Dal aur Nariyal ka Shorba

A delicate lentil and coconut-based soup with gentle spices and coastal flavours.

₹ 310/-

Hot & Sour Soup

A bold Indo-Chinese soup with vinegar, soy, vegetables, and your choice of chicken.

₹ 310/-

Sweet Corn Soup

A comforting soup of sweet corn kernels simmered in a light vegetable or chicken broth.

₹ 310/-

Man chow Soup

Spicy and flavourful soup loaded with vegetables or chicken, served with crispy fried noodles.

₹ 310/-

Tom Kha Soup

A Thai coconut-based soup flavoured with lemongrass, galangal, and kaffir lime leaves.

₹ 310/-

Tom Yum Soup

Classic Thai hot and sour soup with fresh herbs, chilli, and citrus notes.

₹ 310/-

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VEGETARIAN STARTERS

Santa Fe Spring Rolls

Crisp golden rolls filled with seasoned vegetables and Tex-Mex inspired flavours

₹ 480/-

BBQ Cheese Tacos

Soft tacos loaded with smoky barbecued vegetables and melted cheese, finished with mild spices.

₹ 480/-

Falafel & Hummus

Crunchy chickpea falafels served alongside creamy hummus and warm.

₹ 480/-

Tangra Paneer Chilli

Cottage cheese tossed in a spicy Indo-Chinese sauce with bell peppers and spring onions.

₹ 510/-

Tandoori Malai Broccoli

Broccoli florets marinated in fresh cream, cheese, and mild spices, slow-roasted in the tandoor.

₹ 490/-

Beetroot Galavat

Soft, melt-in-the-mouth beetroot kebabs inspired by Lucknowi galavat, delicately spiced.

₹ 480/-

Kumbh ke Angaare

Smoky tandoor-roasted mushrooms marinated with Indian spices and herbs.

₹ 480/-

Rum-Soaked Paneer Tikka

Succulent paneer cubes marinated with aromatic spices and subtle rum notes, grilled to perfection.

₹ 510/-

Saunfiyani Malai Paneer

Creamy fennel-infused paneer marinated in malai and gentle spices, cooked in the tandoor.

₹ 510/-

₹60 Aloo ki Tikki

Crispy potato patties with a spiced centre, served with mint chutney.

₹ 480/-

Chilli Potato

Crisp fried potatoes tossed in a tangy, spicy Indo-Chinese sauce.

₹ 480/-

Crispy Chilli Corn

Crunchy corn kernels tossed with chilli, garlic, and light seasoning — a popular crowd favourite.

₹ 480/-

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DIM SUMS

Tibetan Momo

Soft steamed dumplings filled with delicately seasoned vegetables or minced chicken, served with traditional chilli sauce.

₹ 480/-

Crystal Dim Sum (Veg)

Translucent rice-flour dumplings filled with finely chopped vegetables, light, elegant, and subtly flavoured.

₹ 480/-

Mushroom & Cheese Dim Sum

Steamed dumplings stuffed with sautéed mushrooms and creamy cheese for a rich, umami bite.

₹ 480/-

Pan-Fried Momo

Steamed momos finished on the pan for a crisp base, offering a perfect balance of soft and crunchy textures.

₹ 480/-

Dim Sum in Curry

Steamed dumplings simmered in a mildly spiced Asian-style curry, comforting and flavourful.

₹ 490/-

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SUSHI

Avocado Sushi

Fresh avocado slices rolled with seasoned rice and nori, light and creamy in texture.

₹ 580/-

Crispy Asparagus Sushi

Tempura-fried asparagus rolled with sushi rice, offering a crisp bite with subtle flavours.

₹ 610/-

Desi Vegetable Sushi

An Indo-Asian fusion roll with spiced Indian vegetables wrapped in sushi rice and nori.

₹ 580/-

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PASTA & PIZZA

PASTA

Choice of Penne / Fusilli / Spaghetti

Alfredo

A rich and creamy white sauce made with butter, garlic, fresh cream, and Parmesan cheese.

₹ 480/-

Arrabbiata

A bold and spicy tomato-based sauce infused with garlic and chilli flakes.

₹ 480/-

Creamy Pesto

Fragrant basil pesto blended with cream, offering a smooth, herby, and aromatic finish.

₹ 480/-

Mixed Sauce

A delightful fusion of creamy Alfredo and tangy Arrabbiata for the best of both worlds.

₹ 490/-

PIZZA 10"

Freshly baked pizzas prepared with homemade tomato sauce, premium mozzarella cheese, and hand-stretched bases.

Margherita

Classic Italian-style pizza topped with mozzarella, fresh basil, and rich tomato sauce.

₹ 580/-

Garden Fresh

Loaded with an assortment of fresh seasonal vegetables for a wholesome and flavourful bite.

₹ 580/-

Paneer Tikka

A fusion favourite topped with spiced paneer tikka, onions, capsicum, and a smoky tandoori touch.

₹ 590/-

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INDIAN MAINS

Paneer Tikka Masala

Char-grilled paneer simmered in a rich tomato-based gravy finished with cream and aromatic spices.

₹ 520/-

Paneer Bharta

Smoky mashed paneer cooked with onions, tomatoes, green chillies, and rustic Indian spices.

₹ 520/-

Paneer

Paneer prepared to guest preference in classic gravies such as butter masala, kadhaj, or lababdar.

₹ 520/-

As You Like

Royal Rajasthani-style potatoes cooked with yoghurt, spices, and a hint of garlic.

₹ 490/-

Methi Aloo

Potatoes tossed with fresh fenugreek leaves and mild spices for a homestyle flavour.

₹ 490/-

Til Dhaniya ke Aloo

Potatoes cooked with sesame seeds and fresh coriander offer a nutty and aromatic taste.

₹ 490/-

Bhindi Masala

Stir-fried okra cooked with onions, tomatoes, and traditional Indian spices.

₹ 490/-

Bhindi Amchuri

Crisp okra flavoured with dry mango powder for a tangy twist.

₹ 490/-

Bhindi Anardana

Okra delicately spiced with pomegranate seed powder, balancing sweetness and tartness.

₹ 490/-

Gobi ke Nazare

Cauliflower florets cooked in a mildly spiced gravy with onion and tomato base.

₹ 490/-

Tawa Vegetables

Mixed vegetables sautéed on a hot griddle with crushed spices and butter.

₹ 490/-

Mixed Vegetable Kurchan

Shredded seasonal vegetables tossed with spices for a textured, flavourful preparation.

₹ 490/-

Yellow Dal Tadka

Comforting yellow lentils tempered with cumin, garlic, and ghee.

₹ 480/-

Dal Palak

Lentils cooked with fresh spinach, light spices, and garlic tempering.

₹ 480/-

Dal Makhani

Slow-cooked black lentils simmered overnight with butter and cream.

₹ 510/-

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PAN-ASIAN & ORIENTAL

Stir-Fried Vegetables

Seasonal vegetables tossed in light Asian sauces, retaining crunch and freshness.

₹ 480-

Hot Pot Vegetables

Mixed vegetables simmered in a flavourful Asian broth, served hot and comforting.

₹ 480/-

Burmese Khow Suey

Creamy coconut-based curry served with noodles and traditional condiments.

₹ 510/-

Chinese Greens in Chilli Basil

Asian greens tossed with garlic, chilli, and fragrant basil sauce.

₹ 480/-

Vegetable Manchurian

Crispy vegetable dumplings tossed in a tangy Indo-Chinese sauce.

₹ 480/-

Chilli Paneer

Crisp paneer cubes tossed with peppers, onions, and spicy chilli sauce.

₹ 480/-

Vegetable Thai Curry (Red / Green) with Steamed Rice

Classic Thai curry cooked in coconut milk with vegetables, served alongside fragrant steamed rice.

₹ 530/-

Grilled Paneer with Herbed Rice in Lababdar Gravy

Char-grilled paneer served over aromatic herbed rice, finished with rich lababdar sauce

₹ 530/-

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RICE & NOODLES

Subz Pulao

Fragrant basmati rice cooked with seasonal vegetables and mild whole spices

₹ 480-

Jeera Rice

Steamed basmati rice tempered with cumin seeds and ghee.

₹ 380/-

Ginger Capsicum Fried Rice

Wok-tossed rice flavoured with fresh ginger, capsicum, and light Asian seasoning.

₹ 390/-

Vegetable Fried Rice / Noodles

Classic Indo-Chinese preparation tossed with mixed vegetables and subtle sauces.

₹ 390/-

Thai Basil Rice / Noodles

Aromatic rice or noodles tossed with fresh basil, garlic, and Thai-style sauces.

₹ 390/-

Peri Peri Rice / Noodles

Spicy rice or noodles tossed with peri peri seasoning for a bold, fiery flavour.

₹ 390/-

Szechwan Fried Rice / Noodles

Spicy and flavour-packed rice or noodles cooked with Szechuan sauce, garlic, and chillies.

₹ 410/-

DUM BIRYANIS

Subz Dum Biryani

Traditional dum-style vegetable biryani layered with fragrant basmati rice and whole spices.

₹ 490/-

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BREADS

Tandoori Roti (Plain / Butter)

Whole wheat flatbread baked in the tandoor, served plain or brushed with butter.

₹ 68/-

Ragi Roti (Plain / Butter)

Healthy finger millet flatbread, soft and flavourful, served plain or buttered.

₹ 68/-

Bajre ki Roti (Plain / Butter)-

Traditional pearl millet roti with a rustic texture and earthy flavour.

₹ 68/-

Missi Roti (Plain / Butter)

Spiced flatbread made with whole wheat and gram flour, flavoured with herbs.

₹ 70/-

Naan (Plain / Butter)

Soft leavened bread baked in the tandoor, served plain or with butter.

₹ 70/-

Garlic Naan

Classic naan topped with roasted garlic and fresh coriander.

₹ 85/-

Cheese Chilli Naan

Stuffed naan filled with cheese and green chillies for a rich, spicy bite.

₹ 95/-

Lachha Paratha (Plain / Butter)-

Layered whole wheat paratha cooked crisp, served plain or buttered.

₹ 70/-

Kulcha – Plain

Soft tandoor-baked flatbread with a light, fluffy texture.

₹ 70/-

Stuffed Kulcha (Aloo / Paneer / Mixed Vegetable)

Kulcha stuffed with spiced potato, paneer, or mixed vegetables, baked in the tandoor.

₹ 95/-

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DESSERTS

Hot Chocolate Brownie

Warm, rich chocolate brownie served with a glossy chocolate sauce — indulgent and comforting.

₹ 480/-

Gulab Jamun

Soft milk-solid dumplings soaked in fragrant sugar syrup flavoured with cardamom and rose.

₹ 380/-

Moong Dal Halwa

Traditional slow-cooked lentil halwa prepared with ghee, sugar, and nuts — rich and aromatic.

₹ 380/-

Coconut Rabri

Creamy reduced milk dessert infused with coconut, delicately sweet and luxurious in texture.

₹ 410/-

Ras Malai

Soft cottage cheese patties soaked in chilled saffron-flavoured milk, garnished with nuts.

₹ 410/-

Choice of Ice Cream

Selection of classic flavours:

Vanilla | Butterscotch | Mango | Tutti Frutti

₹ 320/-

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ALL DAY BREAKFAST (24/7)

BEVERAGES & HEALTH STARTERS

Choice of Fresh Juice

Please ask your server for the fresh juice of the day.

₹ 210/-

Immunity Booster Juice

A refreshing blend of apple, carrot, and ginger.

₹ 230/-

Chaas (Buttermilk)

Lightly spiced traditional buttermilk is refreshing and digestive

₹ 210/-

FRUITS & CEREALS

Seasonal Fresh Fruit Bowl

Selection of freshly cut seasonal fruits.

₹ 280/-

Choice of Cereals (Hot / Cold) with Milk & Honey

Cornflakes | Muesli | Chocos
Add milk or cream to taste.

₹ 280/-

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INDIAN BREAKFAST FAVOURITES

Poha

Flattened rice cooked with onions, green chillies, peanuts, lemon, and chaat masala.

₹ 230/-

Stuffed Parathas (Served with Curd & Sabji) (2pcs)

Choice of fillings: Aloo | Gobi | Paneer | Mixed Vegetables | Onion

₹ 240/-

Poori Bhaji-

Deep-fried puffed bread served with spiced potato curry.

₹ 230/-

Pav Bhaji

Mumbai's iconic dish of buttery mashed vegetables served with soft bread rolls.

₹ 240/-

Dal Khichdi

A light and comforting preparation of rice and lentils, finished with a mild tempering.

₹ 220/-

Curd Rice

Rice mixed with curd and lightly tempered with mustard seeds and green chillies.

₹ 220/-

SANDWICHES & QUICK BITES

Vegetable Burger

Crispy vegetable patty layered in sesame buns with classic condiments.

₹ 280/-

Vegetable Sandwich

Fresh vegetable sandwich served plain or grilled.

₹ 280/-

Paneer Kathi Roll

Paneer tikka with lightly tossed vegetables wrapped in a flaky lachha paratha.
Add egg or cheese on request.

₹ 220/-

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SOUTH INDIAN BREAKFAST

Available from 07:00 hrs to 11:00 hrs

Dosa

Masala | Plain | Cheese

Served crisp with chutney and sambar.

₹ 130/-

Idli

Soft steamed rice cakes served with chutney and sambar.

Options: Plain | Podi | Gun Powder

₹ 120/-

Medu Vada

Crispy lentil fritters with a soft centre, served with chutney and sambar.

₹ 120/-

Upma

Homemade semolina porridge tempered with mustard seeds and curry leaves.

₹ 120/-

EGGS OPTIONS

Choice of Eggs (3) Served with Toast & Hash Brown

Masala Omelette | Fried Egg | Cheese Omelette | Scrambled Egg | Egg Bhurji

₹ 220/-

Akhuri with Butter Pav

Parsi-style spiced scrambled eggs served with buttered pav.

₹ 240/-

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Soft Beverages

Virgin Mojito (Lemon / Green Apple/ Kiwi)	₹ 280/-
Iced Tea (Peach / Lemon)	₹ 280/-
Kiwi Delight	₹ 280/-
Orange Punch	₹ 280/-
Mango Mule	₹ 280/-
Blueberry Cooler	₹ 280/-
Cucumber & Lime Cooler	₹ 280/-
Fresh Lime Soda / Water (Sweet / Salt)	₹ 280/-
Masala Cola	₹ 280/-
Fruit Punch	₹ 280/-
Pina Colada	₹ 280/-
Virgin Margarita	₹ 280/-
Cranberry Margarita	₹ 280/-
Cold Coffee	₹ 280/-
Milk Shakes (Strawberry/ Chocolate)	₹ 280/-
Lassi (Sweet / Salted)	₹ 280/-
Packaged Drinking Water	₹ 110/-
Aerated Water	₹ 180/-
Energy Drink	₹ 270/-


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THE MAPLE HOTEL

 The Maple Hotel
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 **SANSKAR**
THE BALL ROOM



the perfect space for all your special occasions

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