

LOFT  
ROOFTOP LOUNGE  
AT  
VESTA GRAND CENTRAL  
UDAIPUR

FOOD MENU

# S O U P

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♣ **Thyme infused chowder of mushroom** 350  
pan seared mushroom, worcestshire sauce fresh thyme

♣ **Ginger garlic noodle soup with pok choy** 350  
noodles, pan seared pok choy, shallots

♣ **Classic hot N sour soup** 350  
a schezwan speciality

♣ **Bhuna bhutta aur badam ka shorba** 380  
popcorns, almond flakes, sweet corn

**Murgh adraki shorba** 380  
chicken broth, ginger, coriander

# S A L A D

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♣ **Kurmure corn & Som tam** 400  
crunchy corn paired with zesty thai papaya, light soy, chilii dressing

★ ♣ **Loft napa cabbage kimchi** 400  
loft's signature take on a classic kimchi salad

♣ **Fattoush** 450  
crisp greens, crunchy pita, feta cheese, sumac

♣ **Quinoa salad with capers (g)** 450  
fresh parsley, basil, sundried tomato, capers

♣ **Caesar** 480  
crisp romaine, creamy dressing, classic parmesan crunch with pan grilled tofu or grilled chicken

♣ **Burrata caprese** 500  
cherry tomatoes, basil, balsamic glaze

**Chicken Hawaiian with orange caviar** 500  
marinated grilled chicken, pineapple, orange caviar

♣ **Crispy kabuli chana chat** 550  
tangy spices and fresh herbs served with tamarind and mint coriander chutney

# FROM THE TANDOOR

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- ♣ **Mushroom galouti** 480  
coin size fried tortilla, truffle yogurt dip, roasted bell pepper dip
- ★ ♣ **Loft style spicy veg seekh kebab** 500  
oven roasted kebabs better fried and filled with green chilli, tamarind date chutney, mint cucumber dip
- ♣ **Bhatti ka khumbh** 500  
center filled button mushroom, creamy yogurt dip, mustard mayo
- ♣ **Golden apricot Dahi kebab** 540  
creamy yogurt patty, apricot, tamarind date chutney
- ♣ **Chatpati tandoori soya chaap (classic/malai)** 550  
sirka pyaaz, masala onion ring, mint coriander chutney, garlic cumin yogurt dip
- ♣ **Chargrilled Paneer tikka** 600  
yogurt mint sauce, mint coriander dip
- ♣ **Kali mirch Paneer tikka** 600  
harrisa yogurt sauce, mint coriander chutney
- ♣ **Veg kebab platter** 650  
aloo adraki, paneer tikka, dahi ke kebab, bhatti ka khumbh, smoky tomato chutney, garlic yogurt dip
- ★ **Loft style spicy Chicken seekh kebab** 550  
oven roasted kebabs, better fried and filled with green chilli tamarind date chutney, mint cucumber dip, mint coriander chutney
- Kachche keeme ke kebab** 580  
long rested mutton and marinated kebab, spiced yogurt dip
- ★ **Parmesan Chicken tikka** 580  
parmesan crust, creamy basil pesto dip, roasted garlic aioli
- Basil pesto chicken tikka** 580  
lemon garlic yogurt dip, parmesan aioli
- Laal mirch ka nasila murgh tikka** 600  
dark rum, spicy mango chunda
- ★ **Lahori mutton seekh kebab** 600  
garlic and herb yogurt dip, mango chunda, mint coriander chutney
- Non-veg kebab platter** 750  
parmesan chicken tikka, basil pesto chicken tikka, chicken seekh kebab, mutton seekh kebab, harrisa yogurt sauce, spicy mango chunda, garlic yogurt dip

# SMALL PLATES

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- ♣ **French fries (salted / peri-peri / cheese loaded)** 300 / 320 / 350  
garlic aioli, mustard mayo, smokey tomato salsa
- ♣ **Crispy onion rings** 380  
garlic aioli, cilantro lime ranch dressing
- ♣ **Zesty masala vada pao** 380  
focaccia pao, spicy garlic chutney, mint coriander chutney, creamy yogurt dip
- ♣ **Cheddar Cheese loaded nachos** 450  
guacamole, sour cream, spicy cheese sauce, chunky tomato salsa
- ♣ **Honey chilli potato** 450  
spicy & tangy
- ♣ **Baked paneer tikka taco** 450  
salsa verde
- ♣ **Crispy schezwan wok tossed lotus stem** 500  
shallots, hot sauce
- ♣ **Loft side spring roll** 500  
classic crispy rolls with a street-food twist, sweet chilli sauce, hot sauce
- ★ ♣ **Pita pocket** 500  
creamy hummus, crispy falafel, tangy pickled veggies
- ♣ **Shaoxing smoked chilli baby corn** 530  
chinese rice wine, shallots, sesame oil, hoisin sauce
- ♣ **Classic paneer chilli** 550  
a kolkata speciality
- Masala fried egg pao** 430  
focaccia pao, spicy tomato cutney, spiced yogurt dip
- Chicken keema crunch pao** 450  
focaccia pao, garlic yogurt dip, mint coriander chutney
- Egg & pepper shakshuka** 450  
poached eggs, spiced tomato and pepper sauce, creamy feta yogurt
- Baked chicken tikka taco** 450  
salsa verde
- Golden popcorn chicken** 500  
bite sized crunchy chicken, honey mustard dip, garlic aioli
- Crispy fish with green pepper sauce** 550  
crunchy fish topped with a zesty, aromatic green pepper sauce
- Chicken wings (hot sauce / honey paprika sauce / jack daniel's)** 600 / 630 / 680  
tender wings tossed in your choice of sauce, garlic parmesan cheese dip
- Classic chicken chilli** 600  
a kolkata speciality

# PLATTERS TO SHARE

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♣ **Wok tossed soya chaap** 550

**(chilli oyster sauce/ hot basil sauce/green pepper sauce/ butter garlic sauce)**

savory soya chaap sautéed in your choice of zesty chili oyster, aromatic hot basil, vibrant green pepper or rich butter garlic sauce

♣ **Lebanese platter** 600

a delightful hummus, baba ghanoush, muhammara, tzatziki, crispy falafel, warm pita and tangy pickles

★ ♣ **Loft style tiny kulcha veg** 600

a delightful selection of Paneer Butter Masala, and Bocconcini Cheese & Chili kulchas, tangy Sirka Pyaaz and a refreshing mint yogurt dip

**Loft style tiny kulcha non veg** 630

★ a delightful selection of Butter Chicken and bocconcini cheese & chilli kulchas, tangy sirka pyaaz, refreshing mint yogurt dip

**Bhuna ghost** 650

traditionally slow cooked in indian hot spices

**Tabak maans** 650

★ authentic Kashmiri lamb ribs, cooked in creamy milk and sweet spices for a rich, traditional flavor

# BREADS & ROLLS

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- ♣ **Oven roasted veges & cheese sandwich** 450  
wholesome brown bread, crisp green salad, fries, chipotle aioli
- ♣ **Garlic infused creamy corn & mushroom sandwich** 480  
wholesome brown bread, crisp green salad, fries, spicy harrisa dip
- ♣ **Harissa grilled cottage cheese in focaccia sandwich** 500  
crisp greens salad, fries, lemon tahini dip
- Pesto grilled chicken in focaccia sandwich** 540  
crisp green salad, fries, garlic aioli
- ♣ **Avocado on toast** 500  
bavarian bread toast, cream cheese, Lush guacamole spread
- ♣ **Exotic veges gratin on toast** 500  
bavarian bread toast, cream cheese, cherry tomato, caramelised onion
- Garlic infused poached pepper chicken on toast** 550  
confit garlic, sun dried tomato, caramelised onion, cream cheese
- ♣ **Tangy paneer tikka roll** 500  
smoky chipotle yogurt dip, papad churi, sweet chilli sauce
- Spicecrust chicken tikka roll** 550  
mango chunda, papad churi, sweet chilli sauce
- Loft style egg Kathi roll** 550  
spiced yogurt dip, papad churi, sweet chilli sauce

# PIZZA

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♣ **Farmhouse inspired** 550  
san marzano pelati, crunchy vegetables

♣ **Classic Margherita** 570  
san marzano, buffalo cheese and basil

♣ **Paneer tikka calzone al forno** 570  
italian turnover filled with chargrilled paneer tikka, san marzano, boconccini

**Chicken tikka calzone al forno** 570  
italian turnover filled with chargrilled chicken tikka, san marzano, boconccini

★ ♣ **Four cheese melts** 570  
pizza quattro formaggi, mozzarella, cheddar, parmesan, buffalo cheese, basil oil

**BBQ chicken & pepperoni** 600  
bbq chicken, lamb pepperoni, san marzano, burnt garlic, mozzarella, parmesan

♣ **Truffle heaven** 600  
shitake, porcini, button, mushroom sauce, truffle oil, arugula

★ ♣ **Loft's Bianca** 600  
alfredo, pesto sauce, sundried tomato, cherry tomato, confit garlic, goat cheese, caramelized onion, arugula

# PASTA & MORE

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**Penne in choice of sauce** 550

♣ **Alfredo, Arabiata, basil pesto, Parma rosa**  
crunchy vegetables, basil, parmesan

♣ **Baked fettuccini** 550  
alfredo, parmesan

♣ **Spaghetti A.O.P. (aglio olio e peperoncino)** 570  
parmesan, basil

♣ **Vegetable lasagna** 600  
minced vegetables, mozzarella, parmesan, alfredo

# ORIENTAL BOWLS

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- ♣ **Stir fried noodle** 450  
asian veg, aromatic spices
- ♣ **Chilli garlic udoon noodle** 550  
whole wheat noodle, asian veg. schezwan sauce
- ♣ **Burnt garlic fried rice with sautéed mushroom** 480  
golden garlic, oriental spices
- ★ **Classic Manchurian with rice** 500 / 550  
veg or chicken manchurian, fried rice
- ♣ **Schezwan mushroom with sesame green beans** 530  
hot schezwan, stir fried green beans with sesame oil
- ♣ **Crispy tempura fried baby corn with stir fried vegetables** 530  
hot garlic sauce, shallots
- ♣ **Thai green veges curry with jasmine rice** 580  
creamy coconut cream, aromatic spices, fresh vegetables, jasmine rice
- Thai red chicken curry with jasmine rice** 630  
creamy coconut cream, chicken, basil, thai spices
- ♣ **Kung pao cottage cheese with fried rice** 630  
roasted peanut's, sesame oil
- Kung pao chicken with fried rice** 680  
roasted peanut's, sesame oil



# LARGE PLATES

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- ♣ **Dal makhani chur chur naan** 600  
Creamy, slow-cooked lentils, paneer stuffed naan, sirka pyaaz
- ♣ **Classic chole kulche** 600  
butter, amritsari chole, stuffed kulchas, sirka pyazz
- ♣ **Paneer makahni with laccha paratha** 630  
makhni gravy, soft indian bread with garlic, masala onion ring
- ♣ **Kadhai paneer with butter naan** 630  
sautéed onion, bell peppers, chunky toamto gravy, papad churi, masala onion
- Butter chicken with garlic naan** 650  
tender boneless chicken, makhni gravy, masala onion ring
- Kadhai chicken mint laccha paratha** 680  
sautéed onion, bell peppers, chunky toamto gravy, pappad churi, masala onion
- Sundried tomatoes, parmesan & goat cheese chicken roulade with herb rice** 680  
chicken rolled with rich flavors, sundried tomatoes, cheeses, fragrant herb rice
- White wine garlic grilled fish** 630  
Tender fish infused with a savory blend of white wine and garlic, grilled to perfection
- ★ **Champaran mutton with sattu paratha** 750  
whole garlic, indian spices, tender mutton, roasted chana dal flour

# DESSERTS

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- **Lotus Biscoff cheese cake** 450
- **Espresso infused tiramisu** 450
- ♣ **Gulkand Tres leches** 450
- ♣ **Trio of halwa** 450
- ♣ **Baklawa in chocolate dome** 450

We levy 5% discretionary service charge  
Applicable taxes as extra  
All terms and conditions apply

# BARISTA

## TEA

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**Assam Tea** 175  
**Earl Grey** 175  
**English Breakfast** 175  
**Green Tea** 175

## HERBAL TEA

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**Hibiscus** 175  
**Jasmine** 175  
**Moroccan Mint Tea** 175  
**Chamomile** 175

## HOT COFFEE

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**Cappuccino** 199  
**Caffé Latte** 199  
**Spanish Latte** 199  
**Caffé Quadro** 199  
**Macchiato** 199  
**Honey Vanilla Latte** 199  
**Americano** 179  
**Espresso** 179

## COLD COFFEE & ICED TEA

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**Frappuccino** 250  
**Spanish on Ice** 250  
**Mocha Granita** 250  
**Lemon Iced Tea** 199  
**Peach Iced Tea** 199

## MILKSHAKE & SMOOTHIE

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**Caffé Glace** 265  
**Chocolate Milkshake** 265  
**Vanilla Milkshake** 265  
**Strawberry Smoothie** 225  
**Mango Smoothie** 225  
**Banana Smoothie** 225

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LOFT

# BEVERAGES

## CLASSIC COCKTAILS @ Rs.699

### MOJITO

White Rum + Lime Juice + Mint + Soda

### DAIQUIRI / FROZEN DAIQUIRI

White Rum + Triple Sec + Lime Juice

### PINACOLADA

Light Rum + Coconut Cream + Pineapple Juice

### COSMOPOLITAN

Vodka + Triple Sec + Lime Juice + Cranberry

### SANGRIA / [RED & WHITE]

Wine + Brandy + Fresh Fruits

### SEX ON THE BEACH

Vodka + Peach + Orange + Cranberry

### MARTINI / DIRTY MARTINI

Gin + Dry Vermouth + Green Olive

### NEGRONI

Gin + Campari + Sweet Vermouth

### TEQUILA SUNRISE

Tequila + Lime Juice + Orange + Grenadine

### MARGARITA

Tequila + Triple Sec + Lime Juice

### OLD FASHIONED

Whiskey + Sugar Cube + Dashes of Angostura Bitter

### WHISKY SOUR

Whisky + Angostura Bitter + Egg White

### BLOODY MARY

Vodka + Tomato Juice + Black Pepper + Worcestershite Sauce + Tabasco + Celery Stick

### TOM COLLINS

Gin + Fresh Lime Juice + Simple Syrup + Club Soda

## SIGNATURE COCKTAILS @ Rs.799

### FRUITY COCKTAILS

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*These cocktails feature a prominent fruit flavor, derived from fresh fruits or fruit-infused spirits*

#### **PURPLE PICO**

Blue Pea Infused + Vodka + Musk Melon + Lime + Sline Waeter

#### **JASNE AAM**

Vodka + Infused Mango + Rock Salt + Chilli + Sweet + Lime

#### **MOJITO FLAVOURS (Orange / Watermelon / Peach)**

White Rum + Mint + Sweet & Sour

### SOUR COCKTAILS

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*Cocktails in this profile have a noticeable tartness, often balanced with sweet or bitter components*

#### **MARGARITA (Ask for Flavour)**

Tequila + + Triple Sec + Lime Juice

#### **RISKEY WHISKY**

Whisky + Orange Juice + Pineapple Juice + Bitter + Lime Juice

#### **BBERRY DAIQUIRI**

White Rum + Homemade Blueberry Syrup + Triple Sec + Sweet & Sour

### HERBAL COCKTAILS

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*Cocktails featuring a prominent herbal from ingredients like mint, lemongrass, basil, or other fresh herbs*

#### **GREEN OX**

Vodka + Fresh Lemongrass + Jaggery Syrup + Lime Juice

#### **BASIL CELLO**

Vodka + Tequila + Fresh Basil + Pineapple + Pineapple Juice + [S&S]

#### **HONEY & HERB**

Turmeric Vodka + Honey Ginger Cordial + Mint + Cucumber Juice + Lime Juice

### BEVERAGES

LOFT

## SIGNATURE COCKTAILS @ Rs.799

### SPICY COCKTAILS

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*Cocktails known for their heat and spiciness, often achieved with ingredients like chili or hot spices*

#### **HOT AFFAIR**

Aged Rum + Indian Spices

#### **CITY OF LAKES**

White Rum + Watermelon + Green Chilli + Black Salt + [S&S]

#### **GUAVA HEAT WAVE**

Vodka + Guava Juice + Tabasco + Chilli Flakes + Sweet & Sour Mix

### SWEET COCKTAILS

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*Cocktails in this category are known for their sugary and pleasant taste they often contain fruit juices, syrups, and sweet liqueurs*

#### **CHOCOLATY GIRL**

Baileys + Vodka + Chocolate Syrup + Ice Cream + Coffee Power

#### **ESPRESSO MARTINI**

Baileys + Vodka + Espresso Shot + Coffee Beans

#### **PLEASING PEARL**

Vodka + Litchi Juice + Home Peach & Apricot Cordial + Sweet & Sour Mix

## CRAZY L.I.I.T'S @ Rs.850 (500 ML)

#### **CLASSIC LONG ICE LAND ICE TEA**

Vodka + White Rum + Gin + Tequila + Triple Sec + S&S+ Coca Cola

#### **FLYING LONG ICE LAND ICE TEA**

Vodka + White Rum + Gin + Tequila + Triple Sec + Red Bull S&S

## LOFT SPECIAL @ Rs. 999 (500 ML)

#### **FIVE TYPES OF WHITE SPIRIT**

*and* **TOP UP WITH RED WINE + SWEET & SOUR**

## **MOCKTAILS @ RS.349**

### **MANGO MADNESS**

Mango Juice + Orange Juice + Vanilla Ice Cream + Coconut Syrup

### **ORANGE CREAM BRUST**

Orange Juice + Fanta / Marinda + Ice Cream

### **VIRGIN MOJITO / CHOICE OF FLAVOURS [ORANGE / WATERMELON**

Fresh Mint + Lemon + Lime Juice + Sugar + Spirite

### **VIRGIN BANANA PINACOLADA**

Fresh Banana + Ice Cream + Coconut Syrup + Pineapple Juice

### **CRANBERRY TWIST**

Fresh Mint + Mint Syrup + Lime Juice + Orange or Cranberry

## **SHOOTERS @ RS.449**

### **JAGER BOMB**

Jager Meister + Red Bull

### **B-52**

Baileys + Kahula + Orange Liq.

### **RED HEADED SULT**

Jager Meister + Cranberry + Peach

### **BRAIN HEMORRHAGE**

Peach Schnapp + vodka + Baileys

### **KAMAKAZI**

Vodka + Triple Sec + Lime Juice

# SINGLE MALT & SCOTCH WHISKY

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	<b>30 ML</b>	<b>180 ML</b>	<b>BOTTLE</b>
The Glenlivet 15 Y.O.	700	3800	12999
J.W. Gold Label	600	3400	11999
Glenmorangie	550	3200	10999
Monkey Shoulder	500	2800	9999
Indri Single Malt	500	2800	9999
Amrut Fusion	450	2500	8999
Godawan	450	2500	8999
The Glenlivet 12 Y.O.	450	2500	8999
Suntory Toki	450	2250	8999
J.W. Double Black	400	2300	7499
Chivas Regal 12 Y.O.	350	1750	6999
J.W. Black Label	350	1750	6999
Jack Daniel No.7	350	1850	6999
J.W. Blonde	300	1600	5999
100 Pipers 12 Y.O.	300	1600	5999
Black Dog Triple Gold	300	1600	5999
Jameson Irish	275	1400	5499
Teachers 50	275	1400	5499
Black Dog Reserve	250	1300	4999
Ballantines Finest	250	1300	4999
Dewar's White Label	250	1300	4999
100 Pipers Deluxe	250	1300	4999
Jim Beam Kentucky	250	1300	4999

# VODKA

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	<b>30 ML</b>	<b>180 ML</b>	<b>BOTTLE</b>
Ciroc	450	2500	8999
Belvedere	450	2500	8999
Grey Goose	350	1900	6999
Absolut	300	1400	4999

# COGNAC & BRANDY

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	<b>30 ML</b>	<b>180 ML</b>	<b>BOTTLE</b>
St Remy VSOP	350	2000	6999
Morpheus XO	225	1100	3999

BEVERAGES

LOFT

# RUM

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	<b>30 ML</b>	<b>180 ML</b>	<b>BOTTLE</b>
<b>Mount Gay Gold</b>	350	1900	6999
<b>Bacardi Black</b>	250	1300	4499
<b>Bacardi White</b>	250	1300	4499
<b>Old Monk</b>	200	1100	3999

# GIN

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	<b>30 ML</b>	<b>180 ML</b>	<b>BOTTLE</b>
<b>Hendricks</b>	450	2400	8999
<b>Roku Japanese Craft</b>	450	2400	8999
<b>Bombay Sapphire</b>	275	1350	4999
<b>Tanqueray London</b>	275	1350	4999
<b>Dry Terai</b>	250	1300	4499
<b>Greater Than</b>	250	1100	3999

# TEQUILA

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	<b>30 ML</b>	<b>180 ML</b>	<b>BOTTLE</b>
<b>Patron Silver</b>	500	2800	9999
<b>Don Angel</b>	400	2200	7999
<b>Jose Cuervo</b>	350	1850	6999
<b>Camino Real Silver</b>	300	1400	5499

# LIQUEUR

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	<b>30 ML</b>
<b>Jagermeister</b>	350
<b>Absente 49</b>	275
<b>Baileys Irish Cream</b>	275
<b>Kahlua</b>	275
<b>Aperol</b>	275
<b>Campari</b>	225



# RED WINE

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	<b>BOTTLE</b>
AG Forty Seven Malbec Shiraz	3799
Jacobs Creek Shiraz Cabernet	3299
Sula Shiraz Cabernet	2799
Fratelli Shiraz	2799
House Wine by Glass (150 ml)	600

# WHITE WINE

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	<b>BOTTLE</b>
AG Forty Seven Chardonnay	3799
Jacobs Creek Chardonnay	3299
Sula Sauvignon Blanc	2799
Fratelli Sauvignon Blanc	2799
House Wine by Glass (150 ml)	600

# ROSE WINE

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	<b>BOTTLE</b>
Fratelli Shiraz Rose	2799
Sula Zinfandel	2799
House Wine by Glass (150 ml)	600

# CHAMPAGNE & SPARKLING WINE

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	<b>BOTTLE</b>
Moet & Chandon Champagne	15999
Chandon Brut	5999
Sula Brut Tropical	3999

# BEER & BREEZER

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	<b>PINT</b>
<b>Hoegarden</b>	550
<b>Corona</b>	550
<b>Heineken</b>	450
<b>Kingfisher Ultra</b>	450
<b>Bira Wheat</b>	450
<b>Budwieser</b>	450
<b>Bira White</b>	450
<b>Kingfisher Lager</b>	400
<b>Tuborg</b>	400
<b>Kotsberg</b>	400
<b>Breezer</b>	400

# AERATED & SOFT BEVERAGES

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<b>Red Bull</b>	250
<b>Fresh Lime Soda / Water</b>	150
<b>Soda / Tonic / Ginger Ale</b>	150
<b>Coke / Diet Coke / Sprite / Fanta</b>	150
<b>Packaged Drinking Water</b>	100

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