

SKKY HIGH



>> The Crispy Spiced Tuna Rolls are a must-try at Skky

Newly opened **Skky** at the Ramada Hotel & Convention Centre in Powai is a lounge that promises private dining and delectable food. **Rhea Dhanbhoora** checks it out...

Madhuriya Saikia | HRM



>> The Wasabi Prawns (above) and the Chef Special Rice (middle) are delicious. Tables at Skky (bottom) are candle-lit and quite romantic



The Ramada Hotel & Convention Centre may be a business hotel, but there's nothing business-like about their new Pan-Asian rooftop resto-lounge. As you step in, you can see the city stretched out for miles and trees illuminated by the soft light.

The chill in the air made it the perfect time to visit (although we were wondering what they'll do during summer or the raging monsoon) and a clear night sky made it a great setting for a lavish meal. We left the 510 square foot bar behind and opted to sit at one of the candle-lit tables.

We flicked through the tablet menu (which, with its pictures and descriptions, is a treat) till our drinks arrived. We fell in love with the Kiwi Margarita (₹650), a delicious blend of fresh kiwi, and while the fresh Strawberry Martini was alright, the Earl Grey Fizz Martini was a favourite. At ₹650, it's an acquired taste, but I loved it.

With a sushi bar, tempura counter and a menu boasting of Indian food, I was skeptical — but was ultimately, not disappointed.

We started with a delicious Braised Seafood Deluxe Soup (₹275), served in royal blue and gold bowls. An array of starters followed, with yummy Prawn Tempura (₹600) wrapped in Japanese mayonnaise leading the lineup. The Adrak Ke Panje (lamb chops in a mix of Indian spices priced at ₹1,250) was succulent and well-spiced,

but not outstanding. The Wasabi Prawns (₹1,050) is an interesting dish and if your wallet can handle it, try the tender shellfish, served with fish roe and seasonal fruit.

I couldn't stop raving about the Avocado Cream Cheese Sushi (₹380) — it melted in my mouth and was bursting with subtle flavours. However, my absolute favourite was the Crispy Spiced Tuna Roll (₹700). The pickled ginger and Kikkoman served with wonton strip coated yellow fin tuna added to its allure.

Skky also serves a decent Pizza Pepperoni (₹1,050) for those who want to skip seafood. The Thit Ga Rim (₹650), which we had with vegetarian Chef Special Rice (₹400) was good; the roasted chicken tossed and simmered with lemongrass, chili and cinnamon, complemented the clay pot rice well.

If you have space for dessert, you must try their Basil Ice Cream (₹250). Also, don't miss the after-dinner Mudslide (₹700), a heady concoction of Baileys, Kahlua and vodka with a scrumptious drizzle of chocolate syrup.

If you've got deep pockets, Skky is a good place to head over to, especially on Valentine's Day.

Where Ramada Powai Hotel & Convention Centre, Before Vihar Lake, Saki Vihar Road, Powai
Meal for two ₹2,500
Alcohol served Yes
Contact 67776000

YAY OR NEIGH?

Glynda Alves gives us her verdict on **Cheval**, the newly opened restaurant and bar at Kala Godha

When we visit a restaurant and bar, we're often a little disappointed. One usually spills over on to the other. So, while you aim to enjoy a quiet meal, the loud music from the bar will make you eat at a Gangnam style pace. Or if you want to relax and laugh with a bunch of friends over drinks, you don't really want to worry about disturbing the cosy twosome throwing you dirty looks.

But, at Cheval, there's a clear distinction between the two. After you enter the building, which it shares with nightclub Liv, you first enter the bar area — which is part industrial, part country. But, when you step into the next room, the exposed pipes, burnt orange walls and simple bar stools make way for a more rustic setting. The dining area is spacious, with whitewashed walls, one with a charcoal sketch of a horse (cheval meaning 'horse'), pretty lights, large windows and floral upholstery on the sofas lining the wall.

The menu is as uncomplicated and easy to understand. We placed an order for the Gruyère Soufflé (₹375), Tiger Prawns (₹475) and Chorizo Pizza (₹425). The soufflé was warming, completely indulgent and served

Davis Curry



Where Next to Liv night club, 145 Mahatma Gandhi Road, Fort **Meal for two** ₹3,000
Alcohol served Yes **Contact** 4039 6632

with a simple rocket salad that cut through the intensity of the cheese. Every last morsel was scraped clean from the ramekin. The Tiger Prawns, in a roast cherry tomato base, was flavourful and value for money. However, the arrival of the Chorizo Pizza, with fresh tomatoes, buffalo mozzarella and peppers,



>> (top) The interiors are rustic. (Left) The steak is a must-try dish at Cheval

soon distracted us. The pizza was excellent, the subtle fennel adds a nice touch and the base was firm but not hard.

Between courses, we decided to sample some of the signature cocktails from their bar (which comes with its own food menu that includes more finger food style items) and on

the manager's recommendation, settled for a 1605 (₹550), which is described as a mojito for grownups (is there one for kids?!). The white rum, lime juice and cane sugar muddled with green Chartreuse was potent to say the least! However, we preferred their sweeter cocktail called the Cheval Affogato (₹550).

Next up was main course. While the Poached Sea Bass (₹495) sounded tempting, we decided to order the Grilled Tenderloin Steak (₹450) and Pork Belly (₹450). The steak, which they suggest you have medium rare, was nicely prepared and served with a good helping of chips and gravy. However, the pork belly was a major disappointment. There was no explosion of texture, no smooth fat to bite into and the meat was so stringy that we had to eat it like spaghetti!

But, we didn't end our meal here on a bad note as dessert was excellent! The Chocolate Crumble Ganache (₹350) was like a slice of heaven. The slightly bitter chocolate balanced out the sweet butterscotch sauce and hazelnut parfait perfectly. The friendly and well-informed service at Cheval also deserves a thumbs up!