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INDIA

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# A Meal with a View

**Sozo Skyline** is Bengaluru's new Pan-Asian address, offering lip-smacking food with a view to match. Located in the heart of the city, overlooking the beautiful Cubbon Park, **Sozo Skyline** is on the 17th floor. It gives you sweeping views of Silicon City while taking your taste buds on a gastronomic journey into Asia. **Bindu Gopal Rao** explores this enticing culinary destination, highlighting its scenic setting and diverse menu.

## Asia Calling

With a range of delicacies from Japan, China, Thailand, Singapore, Indonesia, and Korea, the restaurant is from entrepreneurs Yuvaraja S, Naveen KK, Shiv Shankar, and Prajwal L. takes you on a culinary journey on the Silk Route. The 130-cover restaurant spread over an expansive 3500 sq. ft. has nature-inspired décor with motifs of leaves on its upholstery and walls with tree-themed wallpaper. The monochromatic black and grey striped flooring and the thin cylindrical golden light fixtures that drop down from the ceiling add to the expansive setting here.

## Food Files

The menu is extensive and bets big on taste and flavour. Start with the Tom Yum Soup, which has options of vegetarian, chicken, or prawn and has notes of kaffir lime, lemon grass, tom yum paste, and galangal. Follow this up with the Quinoa Edamame with Avocado Salad that mixes quinoa, seedless cucumber, avocado, edamame, and lemon dressing to give you a delicious start to the meal. The Kani Salad with crab sticks, ripe mango, cucumber, and mixed lettuce served with spicy mayo is another good bet. The menu has a fantastic range of Dim Sums as well, and the Chilli Cheese Oil Dumpling, with cream cheese, bird eye chili, and celery stick, is a combination that works



beautifully. The Chicken Gyoza Dim Sum with minced chicken, sesame oil, water chestnuts, and carrot balances the varied ingredients to create a great-tasting dish. The Baos here are a must-try as well, and the Prawn Tempura Bao with prawns, crab stick, avocado, spicy mayo, and green lettuce is a must, especially if you are a seafood lover. Try the Crispy Lotus Stem with lotus stems, chopped edamame scallions, and spicy mayo for the right crunch.



## Flavour Fix

The sushi variations on the menu are a must-try as well. The Smoked Yougan with prawns, avocado, and sliced cheese with smoky sauce and Philadelphia Maki with Philadelphia cheese, salmon, avocado, spicy mayo, and jalapeno are little bites bursting with flavour and come in four and eight-piece options. I suggest you try more variants, choosing the four-piece size to experience the beautiful flavours created by the chef. The Sakura Mango is recommended as it creates a beautiful texture of beetroot rice, pickled carrots, avocado, cucumber, mango, and salsa to make a wholesome mouthfeel. For the main course, I recommend that you try the Chicken Katsu Curry – which has the katsu chicken golden curry sauce and is served with jasmine rice. I tried the vegetarian version with a familiar flavour courtesy of its onion base. The Udon Noodles available in vegetarian, chicken, and prawns have Udon noodles, assorted veggies, and soya sauce and is light and easy on the palate. Banana Katsu with ice cream, Black Rice Pudding, or Mango Sticky Rice are some dessert options that are a fitting end to this meal. The ice cream flavours here are also unusual - Wasabi Punch, Hass Avocado, Japanese Matcha Bulk, and Aale Palak.



## Drink it up

The extensive beverage menu has several unique cocktails like the Fancy Daisy, which has blue pea infused gin, lavender syrup, and cucumber lime juice, as well as the Smirking Gimlet, which has gin, lavender and rose syrup, apple juice, and fresh lime. If you like rum, try the Jamaican Mermaid, which is made with white rum, passion fruit puree, hibiscus reduction, egg white, and fresh lime. Another good choice is the Cosmic Bliss, a heady mix of Hibiscus-infused vodka, triple sec, raspberry puree, lime, and cranberry juice. There is also wine by the glass, wine by the bottle, Liqueurs, Tequila, Beer, Whiskey, Single Malt Whiskeys, Vodka, Rum, Gin, Cognac, and Mocktails. If you want an enjoyable time out, visiting Sozo Skyline is an excellent outline for a fun outing.

**Address:** SKAV Seethalakshmi, 17th Floor, Kasturba Rd, opposite Visvesvaraya Museum, Shanthala Nagar, Ashok Nagar, Bengaluru, Karnataka 560001

**Reservation number:** +91 83174 97486

**Timings:** 12 noon to 1 am

**Average cost for a meal for two:** Rs. 2,999, including alcohol, and Rs. 1,999, excluding alcohol.