



LUNCH BENTO BOX

MENU



SKY PORT
RESTAURANT & BAR

11:30 AM - 3PM



WEST BENTO

25.00

Green Salad

Fresh mixed greens tossed with cherry tomatoes, beets and avocado. Served with green salsa.

Creamy Mashed Potatoes

Smooth and buttery mashed potatoes made with real milk and butter, seasoned to perfection.

Green Forest Omelette

Fluffy 2-egg omelette filled with sautéed spinach, fresh mushrooms, and melted Oaxaca cheese.

Fruits

Mix of fresh seasonal fruits.

SUSHI BENTO

28.50

Fried Tempura Shrimp

Lightly battered and crispy fried shrimp served golden brown.

Unagi over rice

Grilled unagi (eel) glazed with teriyaki sauce, served over warm rice.

Nigiri and Sashimi

A duo of tuna and salmon nigiri, paired with slices of fresh tuna and salmon sashimi.

Fruits

Mix of fresh seasonal fruits.

EAST BENTO

25.00

Spring Roll

Crispy fried spring roll filled with fresh, seasoned vegetables

Pick One Accompaniment

Steamed Rice / Fried Rice /
Chow Mein

Classic Tangy Chicken

Crispy chicken tossed in a classic tangy sweet-and-sour sauce with a citrus twist.

Fruits

Mix of fresh seasonal fruits.

SOUP OF THE DAY OR DESSERT

Won-ton Soup


A clear broth gently infused with fresh ginger, scallions, and oriental spices, served with delicate handmade wontons filled with pork, chicken and shrimp.

Tortilla Soup

A comforting tomato and pasilla chili broth infused with garlic, served with crispy tortilla strips, fresh Mexican cheese, avocado and sour cream.

Tiramisu

Classic Italian dessert layered with espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa. Light, rich, and irresistibly indulgent.





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FIRST COURSE



WEST

ITALIAN SUMMER 14.50

Oven-roasted peaches glazed with a hint of honey, layered over marinated beets, creamy burrata, delicate slices of prosciutto, and toasted almonds on a bed of fresh greens.

ANDALUSIA GAZPACHO 12.50

A refreshing cold soup crafted from ripe tomatoes, bell pepper, cucumber, and a delicate hint of sesame oil. Finished with a drizzle of extra virgin olive oil and microgreens.

IBERIAN CROQUETTES 14.50

Handcrafted croquettes filled with a silky béchamel infused with cured Iberian ham and sautéed mushrooms.

EAST

SALT PEPPER CALAMARI 16.50

Crispy fried calamari seasoned with salt, pepper, and Asian spices, served with slices of chili and green onions - a flavorful and slightly spicy appetizer.

CHICKEN SATAY 12.50

Marinated in a fragrant blend of spices, turmeric, and garlic, the chicken is skewered and grilled to juicy perfection with a slight char, accompanied with house-made peanut sauce.

HOT AND SOUR SOUP 14.50

A light, seasoned broth with tofu, mushrooms, bamboo shoots and egg. A touch of vinegar and sugar creates its signature contrast and served with a mild heat to enhance the overall taste.

SUSHI

SHISO SALMON 15.50

High-quality fresh salmon paired with fresh shiso (Japanese basil) perfectly complemented by a drizzle of soy sauce and a hint of sesame oil. Inside the roll includes cucumber, and perfectly seasoned sushi rice, providing a crunchy texture and subtle taste that enhances the salmon.

BACON ROLL 14.50

This sushi roll features a crispy layer of smoky bacon wrapped around perfectly seasoned sushi rice, the freshness of avocado and cucumber, and the chef's secret sauce.



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SECOND COURSE



WEST

HARVEST SOUP 12.50

A comforting Italian broth crafted with a harmonious blend of legumes, aromatic herbs, and the finest seasonal vegetables.

RIB EYE CEVICHE 20.50

Delicate slices of rib eye cured in citrus, paired with crisp cucumber, pickled red onion, and crowned with our secret sauce from the seas of the West and East.

SHRIMP EMPANADA 13.50

Handmade empanada, filled with butter-seared shrimp, slow-cooked onions, and a hint of guajillo chili. Served with ranchera salsa, avocado-lime emulsion, microgreens and sour cream.

EAST

WALNUT SHRIMP 17.50

Dish featuring crispy, battered shrimp tossed in a sweet and creamy sauce made with mayonnaise and a hint of condensed milk. It's topped with candied walnuts, adding a crunchy texture and a touch of sweetness that perfectly balances the richness of the dish.

GREEN BEAN CHICKEN 15.50

Tender chicken breast stir-fried with crisp green beans, garlic, and a splash of soy sauce, finished with a bold and aromatic house-made XO sauce made from dried seafood and chilies.

WOR WONTON SOUP 16.50

A delicate, savory broth filled with handcrafted chicken-shrimp-ham dumplings, slices of chicken and seasonal vegetables. A harmonious blend of texture and flavor in every spoonful.

SUSHI

SALMON & TUNA SASHIMI 19.50

Thin slices of fresh raw salmon and tuna, carefully cut to offer a smooth texture and delicate flavor. Served with rice, accompanied by soy sauce, wasabi and pickled ginger to enhance its flavor.





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THIRD COURSE



WEST

RISOTTO AUBERGINE 26.50

A velvety risotto made with perfectly al dente arborio rice, infused with a classic Italian tomato reduction. Finished with sautéed mushrooms and oven-roasted eggplant slices, with fresh basil and a drizzle of extra virgin olive oil.

TAGLIATELLE AL TARTUFO 27.50

Classic Italian pasta coated in a velvety Alfredo sauce made with butter, cream, and authentic Parmesan cheese. Enhanced with subtle notes of truffle.

PATO EN PIPIAN 28.50

A delicate green mole made from toasted pumpkin seeds, green chiles, and fresh herbs, paired with tender slices of slow-cooked duck. Served with home-made corn tortillas.

EAST

MONGOLIAN BEEF 20.50

Tender slices of beef stir-fried with onions in a rich, slightly sweet soy and ginger-based sauce.

KUNG PAO CHICKEN 21.50

A classic and vibrant dish featuring stir-fried chicken with peanuts, dried chilies, and vegetables, all coated in a spicy, slightly sweet sauce.

GOLDEN NEST BLACK PEPPER STEAK 30.50

Tender slices of seared steak, wok-tossed in a bold black pepper glaze, nestled in a crisp, golden bird's nest of hand-shredded potato.

SUSHI

SKY PORT ROLL (FIRE) 27.50

The Sky Port Roll is an innovative and flavorful sushi roll filled with fresh tuna, salmon, crisp cucumber, and juicy New York steak.

DRAGON ROLL 25.50

It gets its name from the way it is presented, with strips of avocado or cucumber laid out like scales. Contains a filling of tempura shrimp and is topped with thin slices of avocado, adding a creamy texture.

VOLCANO ROLL 26.50

A sushi roll topped with a hot, creamy blend of seafood (crab, salmon, and tuna) all baked to perfection. It's typically presented to resemble an erupting volcano, with the sauce spilling over the sides.



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DESSERT



TIRAMISU

14.50

*Classic Italian dessert layered with espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa.
Light, rich, and irresistibly indulgent.*

MATCHA MOUSSE

15.50

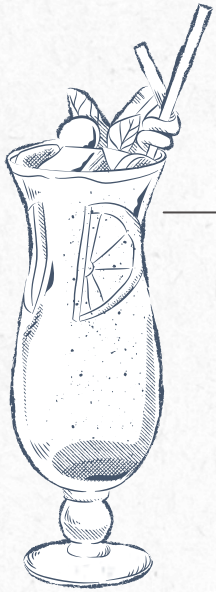
Silky Japanese matcha mousse set atop a crisp, buttery ladyfinger cookie, crowned with a delicate caramelized sugar shell.

COCONUT PANNA COTTA 13.50

A delicate dessert pairing melt-in-your-mouth coconut pudding with a scoop of smooth ice cream and chewy boba pearls, offering a refreshing and elegant experience with contrasting textures and an Asian flair.



Drinks

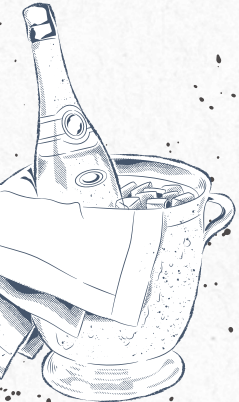


MOCKTAILS

Kona Cooler	9.00
Sparkling Pomegranate	10.00
Creamy Limeade	9.00
Mock-jito	9.00
Pina Colada	10.00
Mangonada	10.00

JUICE & SODA

Apple Juice	7.00
Orange Juice	7.00
Coconut Water	8.00
Bottled Water	4.00
Coca-Cola	6.00
Diet Coca-Cola	6.00
Sprite	6.00
Sparkling Water	7.00



RED WINE

Peltier CS 2021	13.00	42.00
Peltier Reserve CS 2016	19.00	87.00
EDGE CS 2021	18.00	80.00
House Wine CS 2025	8.00	48.00

COFFEE & TEA

House Coffee	5.00
Mexican Coffee	6.00
House Tea	5.00

BEER

Modelo Especial	8.00
805	8.00
Sapporo	8.00
Coors Light	8.00
Peroni	9.00
Stella Artois	10.00
Flatland Blonde Ale	8.00
Flatland Outer Cortex	8.00
Flatland Half Life	8.00

WHITE WINE

Peltier Chardonnay 2024	11.00	30.00
Elk Cove Pinot Gris 2023	11.00	45.00
House Wine Chardonnay 25	8.00	48.00

CHAMPAGNE

Zante Rose	11.00
Cook's	11.00
Prosecco	11.00



SKY PORT

RESTAURANT & BAR

Welcome to Sky Port Restaurant & Bar

Elevated Dining Inspired by Aviation, Coastlines, and Cultures Around the World

At Sky Port, our mission is to transport our guests on a culinary journey that blends global flavors with nautical and aviation-inspired ambiance. Each dish is thoughtfully crafted to reflect the artistry of fine dining, while our service is grounded in warmth, precision, and hospitality.

We are honored to have you on board as we launch this journey—where every meal is a destination, and every guest is part of our story.

How to Dine with Us

We offer two ways to experience our menu:

À la Carte

Browse freely and order any items individually from our full menu.

Prix Fixe Experience — \$68 per person

Enjoy a curated four-course journey featuring your choice of one item from each course:

- First Course - Starter
- Second Course - 2nd Starter
- Third Course - Entrée
- Fourth Course - Dessert

Optional Non-Alcoholic Beverage Pairing — \$38

Enhance your experience with four handcrafted non-alcoholic beverages thoughtfully paired with your meal.

Please inform your server of any allergies or dietary restrictions.
Our team is happy to accommodate and guide you through menu options that best suit your needs.

A 20% service charge is included to support our entire team.

Additional gratuity for exceptional service is always appreciated but not required.





TEA TIME

FROM 2PM TILL 5PM



SKY PORT
RESTAURANT & BAR



BUSINESS CLASS EXPERIENCE \$30 PER PERSON

Refined choices, designed for comfort and style.

- Your Choice of any 2 items from 2nd Tier Options
- Choice of one premium tea
- Optional sparkling wine or mimosa upgrade +\$8



SKY PORT SIGNATURE \$58 PER PERSON

An indulgent journey, curated to perfection.

- Welcome glass of sparkling wine or mimosa
- Chef's amuse-bouche or Mini Charcuterie plate
- Your Choice of any 3 items from 2nd Tier Options
- Choice of one premium tea or coffee



1st Tier

Assorted desserts (3), mini pineapple bun w/ butter & jam

2nd Tier

- Assorted Dimsum (3)
- Iberian Croquettes (2)
- Spring Roll (2)
- *Sushi Bites* (8) +\$5
- Mini Cucumber Sandwich (3)
- Fried Tofu (3)
- Chicken skewers (2)

3rd Tier

House salad w/ sesame dressing, seasonal fruits

