

## LEELA SURAKSHA

We are taking extreme care and monitoring the constantly evolving situation and adapting all required precautionary measures as advised by local and global authorities.

To reiterate our commitment, we have redefined our hygiene and cleaning protocols with the launch of Suraksha, a comprehensive program designed in coherence with our partners. This is a holistic approach we are taking
to elevate our health, safety and hygiene protocols with stringent measures that ensure a safe environment while you continue to enjoy our opulent and indulgent services.

- Mandatory use of PPE kits for the kitchen team to prevent cross contamination.
- Washing and sanitisation of vegetables, fruits and groceries.
- Preparation of food in small quantities to ensure fresh food is served to the guests.
- Washing of all dishes at 80 degrees Celsius.
- Hygiene training for all the teams.


## SALADS AND APPETIZERS

Shavings of fresh vegetable, mesclun leaf, citrus vinaigrette
Spicy Raw Papaya Salad (V)
Snake beans, tomato, chili,crushed peanuts
Mediterranean Mezze Platter (V) Hummus, babaganoush, labneh, falafel, tabbouleh, spiced feta, marinated olive, pita

Caesar Salad, Grana Padano, Crouton
Vegetarian
Grilled chicken

Smoked salmon

Grilled prawns
Crispy bacon (P)

Oak Smoked Scottish Salmon
Caper berry, cream cheese, multigrain chips, and green leafy salad

# SALADS AND APPETIZERS 

Spring Roll (V)
Glass noodle, Asian vegetable, sweet chili sauce
Thai Chicken Satay
Rice cake, cucumber, peanut

## Chestnut Dumpling (V)

## Chicken and Spring Onion Dumpling

## INDIAN APPETIZERS

Tandoor baked broccoli, stuffedwith corn,
cheese, spices, pomegranate
Paneer Tikka Sunheri (V)
Cottage cheese, spices,yogurt, saffron
Hing Moong aur Moongphali Ki Tikki (V)
Crisp fried yellow lentil patty, royal cumin, asafetida, peanuts

## Pea and Mint Samosa (V) <br> Tamarind, mint chutney

Bhalla Papadi Chaat (V)
Crisp wafers, potato, tamarind, mint chutney, sweetened yoghurt

## INDIAN APPETIZERS

Kasundi Nimboo Macchi Tikka<br>Marinated river sole, ground Bengal mustard,lemon

## Sunheri Jhinga

Tiger prawns marinatedwith lime, carom seeds, yellow chilipowder

Lal Mirch Ka Murgh Tikka Boneless chicken morsels, kashmiri chili, cinnamon, yoghurt, mint chutney

Spiced Minced Lamb Samosa
Tamarind, mint chutney

Indian Vegetarian Tasting Platter (V) malai broccoli, moong dal tikki, kesari paneer tikka

Indian Non-Vegetarian Tasting Platter
kasundi macchi tikka, tandoori prawn, lal mirch ka murgh
tikka

# Tomato and Basil (V) <br> Green olive tapenade crostini 

## Tom Yum

Asian sour and spicy broth with choice of
Vegetable (V)
Chicken
Shrimp

## Mulligatawny

Traditional spiced Indian lentil soup
Vegetarian (V)
Chicken
(V) Vegetarian, (P) Contains Pork

All prices are in Indian rupees. Government taxes as applicable. No service charge levied. If you have any concerns regarding dietary preferences, please alert the server prior to ordering.

## SANDWICH, BURGER, WRAP

## All sandwich, burger and wrap are accompanied by choice of French fries, batter fried onion rings, side salad

## Qube Vegetable Club Sandwich (V)

Choice of White/Brown/Multigrain Bread Grilled vegetables, cheddar cheese, lettuce, tomato, eggless mayonnaise

## Chili Cheese Toast (V)

Focaccia bread, cheddar cheese, chili, onions
Tandoori Paneer Panini (V)
Indian spiced cottage cheese, crispy iceberg, tamarind, mint mayonnaise

## Vegetable Burger (V)

Sesame bun, eggless mayonnaise, Indian
spiced vegetable, lettuce, tomato

## Qube Non-Vegetarian Club Sandwich (P)

Choice of White/Brown/Multigrain Bread Sous vide chicken breast, fried egg, lettuce, tomato, bacon (P)

Chicken Burger
Thyme chicken, avocado, truffle mayonnaise, multigrain bun

# SANDWICH, BURGER, WRAP 

Kathi Roll

Indian spiced roll, mint chutney, onion bell pepper
Cottage cheese (V)
Smoked chicken

# WOODFIRED OVEN PIZZA 

Margherita (V)
Tomato, basil, buffalo mozzarella
Mediterranean (V)
Artichoke, cherry tomato, asparagus, mushrooms, bell peppers, kalamata olives, feta, pine nut

Chicken Tikka
Chicken tikka, peppers, pickled red shallots, cilantro
Rustica (P)
Spicy tomato sauce, pepperoni, mushrooms, onions, bellpeppers

Seafood
Tomato, prawns, calamari, river sole, basil

## PASTA AND RISOTTO

Pasta<br>Select your Pasta - Spaghetti / Penne / Gluten Free Penne / Whole wheat Choice of sauce Alfredo (V)<br>Tomato\& Basil (V) Bolognaise Carbonara

## Spinach Ricotta Cannelloni (V)

Rose sauce, green leafy salad

Mushroom Risotto (V)
Rice crisp, porcini dust, fresh herbs

Fettuccine Lamb Ragout Herb gremolata, kalamata olives, parmesan flakes

# INTERNATIONAL MAIN 

Fish and Chips
River sole, potato wedges, tartar sauce

## Cornfed Chicken Paillard

Sautéed mushroom, artichoke, trufflemash jus

## QUBE GRILL

Simply on the grill with lemon and olive oil, choose one side dish and sauce

Scottish Salmon (200g)
Tiger Prawns (350g)
Con Fed Chicken Breast (220g)
New Zealand Lamb Chops (300g)

Choose Your Sauce<br>Lemon Beurre Blanc<br>Porcini Cream Sauce<br>BéarnaiseSauce

Choice of Accompaniments
Sautéed Seasonal Vegeta bles
ButteredBroccoli
Sautéed GarlicMushrooms

## ASIAN MAINCOURSE

Stir fried Asian Vegetables (V)
Bokchoy, broccoli, asparagus, light soya, roasted sesameoil
Shiitake Mushroom and Tofu Dumpling (V)
Bok choy, bell peppers, spring onion, soya ginger sauce

Wok Fried Fish
Bell pepper, spring onion
Choice of sauce black bean/Schezwan

Wok Fried Chicken, Cashew Nuts, Dried Chili, Onions

Thai Style Green or Red Curry
Baby eggplant, basil, chili
Asian vegetable (V)
Prawn
Chicken

# RICE AND NOODLES 

Khao Phad<br>Fried rice, Garlic, Spring onion

Vegetable (V)
Chicken

Prawn

Phad Thai Gong Sod<br>Flat rice noodles, tofu, bean sprouts, tamarind<br>Vegetable (V)<br>Chicken<br>Prawn


#### Abstract

Wok Fried Yellow Noodles Chinese cabbage, bok choy, peppers, onions, spring onion, crisp garlic Vegetable (V) Egg Chicken

Prawn


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Handi Ki Subzi (V)
|Assorted garden vegetables, shredded spinach, curry le av es
Paneer Makhani (V)
Cottage cheese, creamy tomatogravy
Murg Makhani
Classic tandoori chicken tikka, simmered in tomato Gravy, Fresh cream, butter, dry fenugreek leaves

Kukad Tariwala
Home style chicken curry, onions, tomato, spices, yoghurt
Rogan -E -Nishat
Delicacy of kashmir, lamb braised in deggi chili,
cardamon, cinnamon, mace

# LENTILS AND RICE 

LENTILS
Dal Makhani (V)
Slow cooked black lentils, butter, tomatoes, cream
Yellow Dal Tadka (V)
Yellow lentil tempered, cumin, garlic, fresh coriander

RICE

# Steamed Basmati Rice (V) 

Subz Tarkari Biryani (V)
Garden fresh vegetable, dum cooked witharomatic basmati, saffron, rose water
Murg Biryani
Chicken, basmati rice, yoghurt, mint, saffron
Dum Gosht Biryani
Lamb, basmati rice, yoghurt, mint, saffron

# INDIAN BREAD 

Tandoori Roti (V)<br>Tandoor baked whole wheat bread

Naan (V)<br>Plain/ buttered /garlic

Parantha (V)
Layered whole wheat bread, plain or mint

Bharwan Kulcha (V)<br>Choice of potato, cauliflower, cottagecheese

(V) Vegetarian, (P) Contains Pork

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# MEGU SUSHI'S 

12:30 hrs. - 23:45 hrs.
VEGETABLES MAKI ROLL

Asparagus Tempura<br>Tempura, fried asparagus<br>Vegetables Tempura<br>Tempura vegetables, Japanese salsa, cream cheese<br>Avocado \& Cucumber<br>Green California<br>Avocado salsa, cucumber, asparagus, carrots

NON-VEGETARIAN MAKI ROLL

Baked Shrimp<br>Shrimp tempura, tobiko, asparagus, shrimp salsa

Spicy Spider
Soft shell crab, spicymayonnaise

Classic California
Eel, crab stick, cucumber, japanese mayonnaise
Dragon Roll
Shrimp, avocado, eel, tempura flakes

## DESSERTS

> Guanaja Chocolates Pave (Gluten Free) Served warm with salted caramel sauce, rum and Raisin ice cream, hazelnut nougat.

Coconut Passion (Sugar Free / Gluten Free)
Kerala vanilla coconut panacotta, passion orange blossom, peach dices, basil seed

Valencia Orange Cheesecake Orange citron ganache, cherry sorbet, berry compote

Crème Brule Baked custard/almond biscotti/jasmine tea ice-cream

Chocolate Fondant
Tahiti vanilla ice-cream, vanilla anglaise, honeycomb crumb

## White Chocolate Bread and Butter Pudding Stem ginger ice-cream, crème anglaise

Indian Dessert Platter
Kesari rasmalai, gulab jamun, kulfi

## DESSERTS

## Selection of Ice Creams (Eggless) <br> Vanilla / strawberry / chocolate / banana caramel /mango

Banana Caramel Sundae Caramelized banana, caramel sauce dulce crème, Crumbled amoretti biscuits<br>Belgium Chocolate Fudge Sundae Belgium chocolate ice-cream, dark chocolate sauce mud pie cubes, roasted nuts, whipped cream

Seasonal Fruit Platter with Homemade Sorbet (Gluten
Free / Vegan)

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