

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

Qube Seasonal Salad (V) 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

DIMSUM

Chestnut Dumpling (V)

Chicken and Spring Onion Dumpling

INDIAN APPETIZERS

Bharwan Tandoori Broccoli (V)
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)

Tamarind, mint chutney

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

INDIAN APPETIZERS

Kasundi Nimboo Macchi Tikka 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) 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

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, c i l a n t r o

Rustica (P)

Spicy tomato sauce, pepperoni, mushrooms, onions, bellpeppers

Seafood

Tomato, prawns, calamari, river sole, basil

PASTA AND RISOTTO

Pasta

Select your Pasta - Spaghetti / Penne / Gluten Free Penne / Whole wheat

Choice of sauce Alfredo (V)

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
Lemon Beurre Blanc
Porcini Cream Sauce

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

Fried rice, Garlic, Spring onion

Vegetable (V)

Chicken

Prawn

Phad Thai Gong Sod

Flat rice noodles, tofu, bean sprouts, tamarind

Vegetable (V)

Chicken

Prawn

Wok Fried Yellow Noodles

Chinese cabbage, bok choy, peppers, onions, spring onion, crisp garlic

Vegetable (V)

Egg

Chicken

Prawn



INDIAN MAINS

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)
Tandoor baked whole wheat bread

Naan (V)
Plain/ buttered /garlic

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

Bharwan Kulcha (V) Choice of potato, cauliflower, cottagecheese

MEGU SUSHI'S

12:30 hrs. - 23:45 hrs.

VEGETABLES MAKI ROLL

Asparagus Tempura Tempura, fried asparagus

Vegetables Tempura Tempura vegetables, Japanese salsa, cream cheese

Avocado & Cucumber

Green California
Avocado salsa, cucumber, asparagus, carrots

NON-VEGETARIAN MAKI ROLL

Baked Shrimp 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)
Vanilla / strawberry / chocolate / banana caramel /mango

Banana Caramel Sundae

Caramelized banana, caramel sauce dulce crème,
Crumbled amoretti biscuits

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)

