



**THE LEELA**  
AMBIENCE GURUGRAM  
HOTEL & RESIDENCES

## HYGIENE & SAFETY MEASURES



Regular temperature  
checks & control



Hygienically prepared  
fresh food



Hygienically prepared  
fresh food



use of mask,  
gloves & other equipment  
as prescribed



Contains Nuts



Contains Gluten



Contains Egg



Contains Shellfish



Contains Sulphite



Contains Milk

*While ordering please inform our associate in case you are allergic to any of the following ingredients: Cereals containing gluten - i.e. wheat, rye, barley, oats, spelt or their hybridized strains & products of these /Crustacean & their products | Milk & milk products | Egg & egg products | Fish & fish products | Peanuts, tree nuts & their products | Soyabeans & their products /Sulphites.*

*Our Chef would be delighted to design your meal without them.  
We use Olive oil, Refined oil, Mustard oil, Butter and Ghee as a medium of cooking.*

*An average adult requires 2000 Kcal energy per day, however calorie needs may vary.*



The hotel will levy 2.5% service charge + GST on all food & beverage invoices.

          
Vegetarian | Non-Vegetarian | Chef Speciality | Spicy Food | Contain Nuts | Contain Gluten | Contains Egg | Contains Milk | Contains Sea Food

## Set Menu

### **Diya chicken tikka**

Chicken morsels in duet of flavours – spicy chilli with garam masala and garlic flavoured malai marinade

Per serve (223 g) - 1344Kcal

### **Amritsari singhara fry**

Batter fried freshwater fish marinated with Amritsari spices

Per serve (141 g) - 552Kcal

### **Gongura paneer tikka**

Charcoal grilled cottage cheese spiced with Gongura pickle

Per serve (185 g) - 681Kcal

### **Dahi ke kebab**

Crispy fried yoghurt croquette, smoked tomato chutney – an innovative north Indian snack

Per serve (410 g) - 1063Kcal



### **Aloo meat**

Punjabi preparation potatoes and meat cooked together

Per serve (410 g) - 1063Kcal

### **Butter chicken**

Delhi's famous roasted chicken in tomato gravy

Per serve (410 g) - 1063Kcal

### **Patiala Shahi paneer**

Green cardamom Scanted Cottage cheese cooked in royal tomato gravy

Per serve (320 g) - 410Kcal

### **Subz-e-Rampuri**

Selection of vegetables and potatoes cooked in fried melon seeds

Per serve (329 g) - 385Kcal

### **Dal makhani**

Overnight cooked black lentils finished with kasoori methi

Per serve (223 g) - 1344Kcal

### **Subz dum biryani**

A spicy preparation of basmati rice, vegetables, cottage cheese, yoghurt and spices

Per serve (352 g) - 609Kcal

### **Steamed Basmati rice** Per serve (222 g) - 172Kcal

### **Assorted Indian breads** Per serve (110 g) - 435Kcal

### **Raita** Per serve (90 g) - 163Kcal



### **Gulab jamun with Kulfi**

Deep fried reduced milk dumplings steeped in rose flavoured sugar syrup served with assorted tilla kulfi

Per serve (100 g) - 168Kcal

The hotel will levy 2.5% service charge + GST on all food & beverage invoices.

# Set Menu

## **Chef special duo of chicken tikka**

Chicken morsels in duet of flavours – spicy chilli with garam masala and garlic flavoured malai marinade

Per serve (233 g) - 1344Kcal

## **Gosht Subz kebab**

Minced lamb patty made from ground of meat and chopped onion, pan grilled

Per serve (465 g) - 1541Kcal

## **Amritsari Singhara fry**

Batter fried freshwater fish marinated with Amritsari spices

Per serve (141 g) - 552Kcal

## **Badam broccoli ki shammi**

Mashed broccoli, almond, green chilli and mace flavoured galettes cooked in clarified butter

Per serve (190 g) - 331Kcal

## **Gongura paneer tikka**

Charcoal grilled cottage cheese spiced with Gongura pickle

Per serve (185 g) - 681Kcal

## **Dahi ke kebab**

Crispy fried yoghurt croquette, smoked tomato chutney – an innovative north Indian snack

Per serve (410 g) - 1063Kcal



## **Chicken tikka masala**

Chicken morsels cooked in spiced tomato cream sauce

Per serve (210 g) - 790Kcal

## **Bhuna gosht**

Bhuna gosht is a traditional Indian lamb curry cooked in spices and fresh fenugreek leaves

Per serve (321 g) - 1017Kcal

## **Patiala Shahi paneer**

Green cardamom scented Cottage cheese cooked in royal tomato gravy

Per serve (320 g) - 410Kcal

## **Subz-e-Rampuri**

Selection of vegetables and potatoes cooked in fried melon seeds

Per serve (329 g) - 385Kcal

## **Bhune pyaz ki subzi**

Diya signature oven roasted onion cooked in spicy and pickle gravy

Per serve (309 g) - 655Kcal

## **Dal makhani**

Overnight cooked black lentils finished with kasoori methi

Per serve (223 g) - 1344Kcal

## **Subz dum biryani**



A spicy preparation of basmati rice, vegetables, cottage cheese, yoghurt and spices

Per serve (352 g) - 609Kcal



 **Steamed Basmati rice** Per serve (222 g) - 172Kcal

  **Assorted Indian breads** Per serve (110 g) - 435Kcal

  **Raita** Per serve (90 g) - 163Kcal

## **Gulab jamun with Kulfi**

Deep fried reduced milk dumplings steeped in rose flavoured sugar syrup served with assorted tilla kulfi

Per serve (100 g) - 168Kcal

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## Set Menu

### **Tandoori jhinga**

Chef's special prawn preparation with Bengali spices

*Per serve (280 g) - 673Kcal*

### **Tawa subza gosht**

Pan grilled minced mutton kebab made with Indian spices and chopped onion

*Per serve (465 g) - 1541Kcal*

### **Chef's special duo of chicken tikka**

Chicken morsels in duet of flavours – spicy chilli with garam masala and garlic flavoured malai marinade

*Per serve (233 g) - 1344Kcal*

### **Amritsari fish fry**

Batter fried freshwater fish marinated with Amritsari spices

*Per serve (141 g) - 552Kcal*

### **Makai methi ki shammi**

Corn & fresh fenugreek galattes flavoured with Hyderabadi spices, pan grilled

*Per serve (190 g) - 331Kcal*

### **Gongura paneer tikka**

Charcoal grilled cottage cheese spiced with Gongura pickle

*Per serve (185 g) - 681Kcal*

### **Dahi ke kebab**

Crispy fried yoghurt croquette, smoked tomato chutney – an innovative north Indian snack

*Per serve (410 g) - 1063Kcal*

### **Badam Broccoli ki shami**

Mouth melting kebab of broccoli and lentil patty cooked in Awadhi spices

*Per serve (410 g) - 1063Kcal*



### **Miryal charu**

Spicy tamarind shorba, mini vadas and khameeri crisp

*Per serve (200 g) - 177Kcal*

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### **Nihari gosht**

Lucknowi flavoured lamb shank curry with whole spices

Per serve (321 g) ~ 1017Kcal

### **Murgh Malhibadi korma**

Chicken braised in rich almond gravy with a hint of rose essence

Per serve (210 g) ~ 828Kcal

### **Punjabi fish curry**

Fish tikka cooked in onion and tomatoes gravy with whole spices

Per serve (181 g) ~ 667Kcal

### **Pindi chana**

Chickpea tossed with ginger, chillies and dry pomegranate

Per serve (310 g) ~ 599Kcal

### **Palak soya**

Spinach and dill leaves tossed with garlic and cumin

Per serve (190 g) ~ 264Kcal

### **Rampuri subzi**

Selection of vegetables and potatoes cooked in fried melon seeds

Per serve (329 g) ~ 385Kcal

### **Dal makhani**

Overnight cooked black lentils finished with kasoori methi

Per serve (223 g) ~ 1344Kcal

### **Kashmiri yakhni pulao**

Saffron flavoured Basmati rice cooked with succulent chunks of lamb in Kashmiri style

Per serve (505 g) ~ 954Kcal

### **Steamed Basmati rice** Per serve (222 g) ~ 172Kcal

### **Assorted Indian breads** Per serve (110 g) ~ 435Kcal

### **Tadka Raita** Per serve (105 g) ~ 217Kcal



### **Gulab jamun with Kulf**

Deep fried reduced milk dumplings steeped in rose flavoured sugar syrup  
served with assorted tilla kulf

Per serve (100 g) ~ 168Kcal

The hotel will levy 2.5% service charge + GST on all food & beverage invoices.