



The Award-winning Diya offers Pan-Indian cuisine against the backdrop of the lush green forest view. The restaurant has its open kitchen, where chefs prepare the food right in front of you. Guests can pair their dishes from an eclectic mix of Indian and International wines and of course the favourite single malts. One of the interesting features of the restaurant is the glass

enclosed “Maharaja Room”

a private dining space which offers guests exclusivity of space and royal service for special gatherings. The most loved offering of Diya is the home-made pickle counter. Chefs prepare pickles and chutneys ranging from mango, amla, garlic, seasonal vegetables and more.



THE LEELA
AMBIENCE GURUGRAM
HOTEL & RESIDENCES



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HOTEL & RESIDENCES

HYGIENE & SAFETY MEASURES



Regular temperature
checks & control



Hygienically prepared
fresh food



Regular sanitisation
and cleaning



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.*

All our meats & fish is locally sourced, unless specified.

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.
An average active adult requires 2000 kcal per day; however calorie needs may vary.
The above mentioned calorific values are based on standard recipes and often vary basis customization.

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



Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social, and spiritual wellbeing. Aujasya is not just a word, it's a way of life.

Conceived and executed in collaboration with Dr. Ankita Jalori, one of India's pre-eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our Chef's have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components but retaining the authentic essence and experience of each dish.

APPETIZERS

Khumb shikampuri

Hyderabadi popular kebab, cinnamon perfumed button mushroom and king oyster mushrooms patties stuffed with hung curd, mint & cheese, seared on a griddle

Per serve (240 G) ~ 416Kcal | Protein ~ 20.27 gm | Carbs ~ 21.21 gm | Fats ~ 27.2 gm

Star ingredients - Button mushrooms and King Oyster mushrooms are a rich and source of fiber, protein and antioxidants

Kebab-e-pukhtan

A delicacy of Lucknow, mouth-melting roasted pumpkin galettes with a twist of roasted pumpkin seed chaat

Per serve (290 g) ~ 410 Kcal | Protein ~ 7.48 gm | Carbs ~ 21.65 gm | Fats ~ 21.51 gm

Star ingredient - Pumpkin is rich in vitamins, minerals and antioxidants, and incredibly healthy. It's low-calorie content makes it a weight-loss-friendly food

Badam broccoli ki shammi

Kebab well known in Lucknow made with mashed broccoli, almond, green chilli and mace flavoured galettes cooked in clarified butter

Per serve (190 g) ~ 331Kcal | Protein ~ 13.58 gm | Carbs ~ 20.49 gm | Fats ~ 21.83 gm

Star ingredient - Broccoli is rich in vitamin C and Protein

SHORBA

Miriyal charu

Cooked with Andhra style spicy black pepper, coriander, curry leaves and tomato broth

Per serve (200 g) ~ 177Kcal | Protein ~ 4.06 gm | Carbs ~ 6.94 gm | Fats ~ 13.32 gm

Star ingredient - Tomato, eating tomatoes daily will ensure that you get an array of nutrients which will help in better functioning of your body

MAINS

Palak soya

Chef signature Delhi style preparation one of the favourite choices for green leaf lovers, spinach tossed with onions, dill leaves and tempered with cumin seeds

Per serve (190 g) ~ 264Kcal | Protein ~ 11.68 gm | Carbs ~ 12.52 gm | Fats ~ 16.37 gm

Star ingredients Spinach is rich in vitamin B and other important vitamins such as A, E, K and C that help to improve the skin texture and treat numerous skin-related disorders

Munakka and chilgoza ka kofta

The city of nawabs Lucknow specialty, raisin and pine-nut stuffed cottage cheese dumpling, finished in creamy almond gravy

Per serve (250 g) ~ 421Kcal | Protein ~ 14.39 gm | Carbs ~ 36.39 gm | Fats ~ 24.17 gm

Star ingredients Pine nuts are a rich source of protein, iron, Vitamin E and magnesium. They help to reduce the risk of diabetes and heart disease and also increase your energy levels

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APPETIZERS

Chef's signature tasting kebab platter

Per serve (223 g) - 1344Kcal

Gongura paneer tikka

'Andhra style' sorrel leaves pickle stuffed in cottage cheese marinated with red chilli paste, hung curd and garam masala cooked in charcoal grill

Per serve (185 g) - 681Kcal

Dahi ke kebab

Crispy fried yoghurt croquettes served with smoked tomato chutney

Per serve (410 g) - 1063Kcal

Nawabi subz seekh kebab

From the Mughal's era of Bahadur Shah Zafar, these kebab are made of minced vegetables flavoured with dry pomegranate seeds

Per serve (188 g) - 554Kcal

Chef's signature tasting kebab platter

Per serve (240 g) - 1100Kcal

Diya dum lagan ke chaap

New Zealand lamb chops marinated with Kashmir chilli, malt vinegar & royal cumin seared on a griddle finished with spicy onion and red chilli sauce

Per serve (370 g) - 1125Kcal

Tandoori jhinga

Saffron and cashew marinated tiger prawns cooked till perfection in tandoor

Per serve (280 g) - 673Kcal

Majlisi kebab

'Lucknowi delicacy' a mouth melting tender lamb patties, served on top of khameeri roti

Per serve (475 g) - 1505Kcal

Tawa subza gosht

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

Per serve (465 g) - 1541Kcal

Amritsar macchi

Batter fried river sole fish flavoured with carom seeds, a delicacy served across the city of Amritsar

Per serve (141 g) - 552Kcal

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Diya signature chicken tikka platter

Duet of chicken morsels – murgh malai tikka and bhatti ka murgh

Per serve (223 g) ~ 1344Kcal

Doodh malai and murgh ka seekh

Minced chicken skewers flavoured with yellow chilli and garlic, along with cheese and cream marinated chicken cooked in tandoor

Per serve (284 g) ~ 918Kcal

SHORBA

Paya shorba

Slow cooked lamb trotters with potli masala, served with on top ginger juliennes, lemon wedges and khameeri crisp

Per serve (155 g) ~ 718Kcal

Miriyal charu

Cooked with Andhra style spicy black pepper, coriander, curry leaves and tomato broth

Per serve (155 g) ~ 718Kcal

Star ingredient – Tomato, eating tomatoes daily will ensure that you get an array of nutrients which will help in better functioning of your body

MAINS

Warq – e – paneer

Layered paneer with nuts and seasonal vegetable, served on smoked tomato gravy

Per serve (306 g) ~ 625Kcal

Subz - e - rampuri

From the princely state of Rampur, a mélange of seasonal vegetable and potato cooked with melon seeds

Per serve (329 g) ~ 385Kcal

Bhune pyaz ki subzi

A creation that has been popularized over the years as a signature of Diya, slow roasted whole onion with home-ground spices

Per serve (309 g) ~ 655Kcal

Khada masala ka khumb

Mushroom sautéed with cracked whole spices and trio of peppers

Per serve (229 g) ~ 518Kcal

Pindi chana

An all-time favourite dish from Amritsar, chickpeas tossed with ginger, chillies and dry pomegranate

Per serve (310 g) ~ 599Kcal

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Raan-e-khaas

Delicacies from the kitchens of Nizam in Hyderabad, whole baby lamb leg marinated in red chilli for 24hours, brown onion paste, garam masala, malt vinegar, fresh herbs with whole spices and cooked in tandoor finished with smoked nuts based sauce

Per serve (606 g) ~ 1194Kcal

Hare pyaz ke tikhe prawn

Cochin bay prawns tossed with crushed spices and onion tomato masala

Per serve (255 g) ~ 633Kcal

Riwayat-e-nihari

An old Delhi street favourite, slow cooked lamb shanks with whole spices

Per serve (655 g) ~ 1287Kcal

Multani aloo gosht

A dish that originated from the undivided province of Punjab, lamb and potato stew cooked together with whole garam masala

Per serve (321 g) ~ 1017Kcal

Malihabad murgh korma

A lost recipe from a small town of Awadh "Malihabad", chicken braised in rich almond gravy with a hint of rose essence

Per serve (210 g) ~ 828Kcal

Purani chowk ke murgh masala

Tandoor smoked chicken morsels, cooked in creamy tomato gravy finished with kasoori methi

Per serve (355 g) ~ 662Kcal

LENTILS

Diya signature dal

Slow cooked black lentils with tomato puree, butter, spices and cream finished with white butter

Per serve (223 g) ~ 1344Kcal

Dal tadka

Yellow lentils tempered with garlic, cumin and asafoetida

Per serve (220 g) ~ 828Kcal

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RICE

Murgh dum biryani

Chunks of marinated chicken and basmati rice cooked together in Awadhi style

Per serve (500 g) ~ 1217Kcal

Yakhni pulao

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

Per serve (505 g) ~ 944Kcal

Subz dum biryani

Selection of vegetables and basmati rice cooked together in dum pukht style

Per serve (352 g) ~ 609Kcal

Sada chawal

Steamed basmati rice

Per serve (222 g) ~ 172Kcal

SIDES

Green Salad *Per serve (100 g) ~ 22Kcal*

Tadka dahi *Per serve (105 g) ~ 217Kcal*

Plain dahi *Per serve (80 g) ~ 163Kcal*

BREADS

Zafrani lachha naan

Diya signature flaky bread topped with saffron and poppy seed

Per serve (110 g) ~ 435Kcal

Khameeri roti

Overnight fermented refined flour bread baked in tandoor

Per serve (100 g) ~ 374Kcal

Taftan

Saffron and cardamom flavoured refined flour bread baked in tandoor

Per serve (100 g) ~ 460Kcal

Amritsari kulcha

Crisp and soft leavened bread stuffed with potatoes and cottage cheese

Per serve (125 g) ~ 462Kcal

Dalcha kulcha

Tempered lentil stuffed flaky dough, baked in tandoor

Per serve (162 g) ~ 573Kcal

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DESSERTS

Kulfi falooda

Hyderabadi specialty frozen dessert, vermicelli, fruits, nuts and vanilla gelato

Per serve (80 g) - 117Kcal

Balai ka tukda

A Lucknowi specialty of three layered bread along with dry fruits and nuts

Per serve (125 g) - 648Kcal

Bharwan gulab jamun

Deep fried dumplings stuffed with pistachio, soaked in sugar syrup

Per serve (100 g) - 168Kcal

Halwa bhandar

A selection of three signature homemade halwa served on platter

Per serve (122 g) - 730Kcal

Selections of inspired ice cream

Masala chai Per serve (72 g) - 120Kcal

Rose Per serve (72 g) - 1113Kcal

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