



SPECTRA



Spectra is a confluence of innovative dining concepts, global design influence and diverse cuisines. With seven live kitchens, get ready to enjoy a veritable treat of international cuisines cooked 'a la minute' through the interactive kitchens by a brigade of chefs including international culinary talents.

The open kitchens have an exhaustive display of Chinese, European, Indian, Singaporean, Malaysian and Japanese cuisines catering to the palates of the uninitiated to the most evolved along with a dessert island and bar.

Spectra Wine Cellar & Whiskey Warehouse offers you a variant display of wines, champagne, sparkling wine and whiskey for you to walk-in and choose your favourite.

We hope you enjoy the experience!

HYGIENE & SAFETY MEASURES



Regular temperature checks & control



Hygenically prepared fresh food



Regular sanitation & cleaning



Use of mask, gloves & other equipment as prescribed



Contains Nuts



Gluten Free



Contains Egg



Contains Shellfish

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 | Soybeans & 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.
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 | Heart Healthy | Contains Pork | Contains Sea Food | Contains Milk

    
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APPETIZERS

Japanese Hamachi Carpaccio

Yellowtail - jalapeno - shitake mushroom - avocado

Per serve (212 g) - 324Kcal

Goong Pan Takrai

Prawns and lemongrass skewers - chilli lime dressing - tomato sauce

Per serve (210 g) - 279Kcal

Ebi Tempura

Prawn tempura - tempura sauce

Per serve (240 g) - 708Kcal

Mexican Burritos

Stuffed with black rice - 3 chilli salsa - vegetables with south west mayo - chipotle sauce served with apple slaw and fries

Angry Lamb *Per serve (255 g) - 902Kcal*

Refried Beans *Per serve (340 g) - 747Kcal*

Indonesian Satay

Grilled meat skewers - peanut sauce - Asian pickled vegetables

Lamb *Per serve (242 g) - 551Kcal*

Chicken *Per serve (267 g) - 646Kcal*

Kathi Roll

Goan Chicken Roll

Roomali wrap - chicken - onion - capsicum - egg - mint chutney

Per serve (265 g) - 850Kcal

Egg

Roomali wrap - egg - mint chutney

Per serve (265 g) - 685Kcal

Paneer Tikka

Roomali wrap - onion - capsicum - cottage cheese - mint chutney

Per serve (265 g) - 1218Kcal

Bruschetta Di Pollo

Chicken and olive tapenade - tomato concasse - pine seed - arugula leave

Per serve (253 g) - 682Kcal

Chicken Teriyaki

Char grilled chicken - teriyaki sauce

Per serve (295 g) - 693Kcal

Arabic Mezzes

Mix platter of hummus bieruty - baba ganoush - rose petal labneh

fattoush - marinated olives - pita

Per serve (280 g) - 670Kcal

Arancino Di Carota

Carrot risotto dumplings - mozzarella - edamame pesto

Per serve (245 g) - 1172Kcal

Porpiaphak

Vegetable and glass noodle spring roll - spicy plum sauce

Per serve (180 g) - 562Kcal

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Thodman Khaopod

Crispy minced corn fritter - sweet chilli sauce

Per serve (220 g) - 505Kcal

Double Cheese Chilli Nachos

Coriander sour cream

Per serve (281 g) - 1257Kcal

Japanese Garlic Edamame

Butter tossed edamame - brown garlic - togarashi

Per serve (215 g) - 404Kcal

Barish Wale Pakode

Mix platter of potato - cottage cheese - onion - chilli

Per serve (318 g) - 761Kcal

Mumbai Vada Pao

Deep fried potato dumplings - bun - chilli - garlic chutney

Per serve (295 g) - 999Kcal

Kebabs

Tasting Kebab Platter |Serves 2|

Mix platter of assorted kebabs

Non - vegetarian

Vegetarian

Lehsun Tulsi Ka Jhinga

Cochin bay prawns - garlic juice - sweet basil

Per serve (341 g) - 959Kcal

Ajwain Mahi Tikka

River sole - carom seeds - lime

Per serve (280 g) - 678Kcal

Gilafi Lamb Seekh Kebab

Skewered lamb mince - peppers - coriander

Per serve (365 g) - 1313Kcal

Spectra Signature Kebab

Smoked chicken thigh - star anise - dry ginger powder

Per serve (365g) - 678Kcal

Spectra Signature Paneer Tikka Platter

Mango chutney paneer tikka - clove smoked paneer

Per serve (265 g) - 1334Kcal

Kaju Aur Mewa Seekh Kebab

Cashew and khoya seekh - cardamom - ginger

Per serve (350 g) - 1429Kcal

Tandoori Malai Broccoli

Ricotta cheese - cardamom - pinenuts

Per serve (265 g) - 407Kcal

Apricot and Shahi Mirch Bharwan Aloo

Sesame crusted potato - achari chilli - cumin seeds

Per serve (265 g) - 1150Kcal

Our Kebabs are available from 1130 hours to 1530 hours and 1830 hours to 2330 hours.

All Kebabs are served with beetroot murabba, saffron yoghurt and Indian coleslaw

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ORIENTAL

Available from 1130 hours to 1530 hours and 1830 hours to 2330 hours

MAKI FUSION SUSHI | 6 pieces per portion |

California Roll

Kanikama boko crab - kuruma shrimp - tamago - avocado - orange tobiko - Japanese mayonnaise

Per serve (230 g) - 829Kcal

Shrimp Tempura Roll

Prawn tempura reverse roll

Per serve (238 g) - 1188Kcal

Spicy Tuna Roll

Tuna - scallions - spicy mayonnaise - garlic

Per serve (219 g) - 511Kcal

Spectra Maki

Spicy scampi tempura - hokkaido scallop - spicy tonkatsu sauce

Per serve (235 g) - 522Kcal

Spectra Veggie Surprise

Cucumber - avocado - fried kabocha - lollo rosso - soy paper - mango sauce

Per serve (220 g) - 544kcal

Crunchy Asparagus Roll

Deep fried asparagus - tempura flakes - spicy mayonnaise - garlic chips

Per serve (265 g) - 482Kcal

Garden Maki Roll

Carrot - cucumber - avocado - lollo rosso - spring onions - honey dip

Per serve (238 g) - 430Kcal

SASHIMI | 5 slices per portion |

Unagi

Caramelized eel

Per serve (130 g) - 300Kcal

Hamachi | Ebi | Taco | Saba | Hotate

Yellowtail | Sweet shrimps | Octopus | Mackerel | Scallop

273Kcal

180Kcal

188Kcal

320Kcal

120Kcal

Sake | Akami

Salmon | Tuna

Per serve (130 g) - 213Kcal | 169Kcal

SASHIMI PLATTER

Chef's Selection Of 5 Varieties Of Fish

| 2 slices of each fish |

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NIGIRI SUSHI | 4 pieces per portion |

Unagi

Caramelized eel

Per serve (130 g) - 300 Kcal

Hamachi | Ebi | Taco | Saba | Hotate

Yellowtail | Sweet shrimps | Octopus | Mackerel | Scallop

273Kcal

180Kcal

188Kcal

320Kcal

120Kcal

Sake | Akami

Salmon | Tuna

Per serve (178 g) - 441 Kcal | 393 Kcal

SIGNATURE SUSHI AND SASHIMI PLATTERS

Chef's selection

5 varieties of fish - 3 nigri sushi - 3 maki fusion sushi

DONBURI RICE AND NOODLES

Unagi Don

Gohan - caramelised eel - teriyaki sauce

Per serve (253 g) - 585 Kcal

Katsudon

Deep fried pork cutlet - onion - gohan

Per serve (295 g) - 358Kcal

Kaisendon

Assorted seafood - spring onion - gohan

Per serve (341 g) - 959Kcal

Salmon Ikura Don

Gohan - salmon - ikura

Per serve (359 g) - 1016Kcal

Yasai Itame Don

Assorted mushroom - vegetables - teriyaki sauce - gohan


Per serve (265 g) - 755Kcal


DIM SUMS

Steamed Dim Sums - Non vegetarian

| 6 pieces |

Chicken suimai - chilli Per serve (240 g) - 87Kcal (6 pcs)

Crystal prawn hargao Per serve (240 g) - 280Kcal (6 pcs) 

Char siu pork - sesame Per serve (240 g) - 683Kcal (6 pcs) 

Steamed Dim Sums - Vegetarian

| 6 pieces |

Ten treasure vegetable dumpling - garlic - coriander Per serve (240 g) - 788Kcal (6 pcs)

Crystal edamame - truffle dumpling Per serve (240 g) - 836Kcal (6 pcs)

Mushroom - water chestnut dumpling Per serve (240 g) - 527Kcal (6 pcs)














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SALADS AND SOUPS

Caesar Salad

Bacon - prawn - egg Per serve (200 g) - 430Kcal      
Bacon - grilled chicken - egg Per serve (200 g) - 470Kcal     
Crispy lettuce - parmesan flakes - croutons Per serve (200 g) - 407Kcal  
(Caesar dressing contains anchovies)

Phla Goong

Per serve (265 g) - 264Kcal  
Prawn salad - lemongrass - cucumber - kaffir lime - Thai chilli paste dressing

Quinoa and Smoked Pear Salad

Per serve (240 g) - 371Kcal   
Quinoa tabbouleh - smoked pear - goat cheese - lettuce

Som Tam Salad

Per serve (200 g) - 234Kcal  
Shredded raw papaya - cherry tomatoes - green beans - Thai chillies - palm sugar dressing

Bocconcini Caprese

Per serve (215 g) - 353Kcal    
Bocconcini - organic tomatoes - basil - mix leave - basil pesto - caramelized walnut

Roasted Tomato Soup

Per serve (200 g) - 383Kcal    
Slow roasted tomatoes - garlic - fresh herb - cheddar cheese croutons



Wild Mushroom Soup

Per serve (200 g) - 217Kcal    
Seasonal mushrooms - shallots - cream - truffle oil

Tom Yum Soup

Per serve (150 g) - 180Kcal  
Traditional lemon grass scented Thai soup - wild mushroom - tomato





Hot and Sour Soup


Per serve (200 g) - 159Kcal  
Sour and pepper flavoured broth flavoured with soy sauce, shredded vegetables, shiitake mushrooms & tofu

SANDWICHES - BURGERS - PIZZA AND FLAT BREAD

(All sandwiches & burgers are served with thick cut fries and compressed melon salad)

Leela Club Sandwich

Millet bread - corn fed chicken breast - bacon - cage-free fried eggs - rucola - pommery mustard - cheddar cheese - potato wedges - sriracha mayo Per serve (244 g) - 795Kcal    

Millet bread - rucola leaves - bocconcini - tomato - avocado - basil pesto butter - potato wedges - sriracha mayo Per serve (244 g) - 795Kcal 

Vegetable Burger

Per serve (250 g) - 1030Kcal   
Vegetable and potato patty - lettuce - cornichons - cheddar cheese - BBQ mayo

Tenderloin Burger

Per serve (352 g) - 727Kcal    
Grilled tenderloin patty - button mushrooms - crispy bacon - caramelized onions - mustard mayonnaise




Chicken Burger

Per serve (510 g) - 1216Kcal   
Minced chicken patty - lettuce - grilled onions - cornichons - tomatoes - cheddar cheese - BBQ mayo

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FLAT BREAD

Turkish Lamb *Per serve (350 g) - 822Kcal*   
Cumin - pine seed - feta cheese




Paganini *Per serve (380 g) - 104Kcal*    
Pesto - fresh chilli - sundried tomato - bocconcini - extra virgin olive oil

PIZZA

Diavola *Per serve (495 g) - 1185Kcal*     
Tomato sauce - mozzarella - pepperoni - crispy bacon - caramelized onion - blue cheese

Chicken Tikka *Per serve (495 g) - 1228Kcal*   
Tandoori chicken tikka - onion - mint - coriander - green chilli

 **Pizza Verdure** *Per serve (400 g) - 1056Kcal*   
Tomato sauce - spinach - broccoli - zucchini - asparagus - artichoke - green capsicum - tomatoes - basil - mozzarella cheese

Classic Margherita *Per serve (400 g) - 1056Kcal*   
Tomato sauce - mozzarella cheese - basil - extra virgin olive oil

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PASTA

Penne Alla Sorrentina *Per serve (200 g) - 577Kcal* 
Penne - tomato - sauce - mozzarella di buffalo

 **Asparagus Pinenut Tortellini** *Per serve (200 g) - 577Kcal*  
Asparagus and pine nut stuffed tortellini - fresh sage butter emulsion - tomato sauce

 **Penne Arrabiata** *Per serve (200 g) - 699Kcal* 
Tomato - garlic - chilli flakes - olive oil

 **Spaghetti Aglio e Olio - Pepperoncino** *Per serve (200 g) - 628Kcal* 
Chilli - garlic - extra virgin olive oil - curly kale and baby spinach


Fusilli Alfredo *Per serve (200 g) - 1074Kcal* 
Cream - garlic - parmesan

 **Spaghetti Bolognese** *Per serve (200 g) - 535Kcal*  
Traditional bolognese - tenderloin mince - shallots - tomato - red wine - fresh herbs

Additional Comfort Pizza/ Pasta Topping

Seafood *Per serve (200 g) - 551Kcal*  
Salmon - prawns

Meat 
Grilled chicken *Per serve (200 g) - 350Kcal*

Vegetables 
Per serve (100 g) - 63Kcal | 75Kcal | 128Kcal | 72Kcal | 52Kcal | 30Kcal | 250Kcal | 115Kcal
Onion - bell pepper - baby corn - mushroom - broccoli - jalapeno chilli - sundried tomato - olives

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MAINS

JAPANESE

Chilean Sea Bass

Cured sea bass - jalapeno - cucumber - morimiso
Per serve (311 g) - 569Kcal

Salmon Saikyo Miso

Miso marinated grilled salmon - hajikame
Per serve (170 g) - 180Kcal

Tonkatsu

Crumbed pork cutlet
Per serve (279 g) - 556Kcal

WESTERN

| *All mains are served with grilled vegetables, choice of sides and sauce* |

Risotto Al Funghi Porcini e Asparago

Arborio rice - wild mushroom - asparagus
Per serve (230 g) - 711Kcal

Choice of Meat

Grilled Cochin tiger prawns

Per serve (290 g) - 259Kcal

Norwegian salmon fillet

Per serve (240 g) - 550Kcal

Corn-fed chicken breast

Per serve (290 g) - 701Kcal

Rosemary and garlic lamb chops

Per serve (240 g) - 735Kcal

Citron grilled fish

Per serve (300 g) - 424Kcal

Choice of Sides

Truffle mash potatoes | Pommes anna | Butter and herb crushed baby potatoes

Per serve (73 g) - 173Kcal

Per serve (94 g) - 128Kcal

Per serve (94 g) - 128Kcal

Choice of Sauce

Lemon caper butter sauce | Red wine jus | Citron and herb oil emulsion

Per serve (39 g) - 180Kcal

Per serve (39 g) - 390Kcal

Per serve (39 g) - 179Kcal

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ASIAN




| Served with steamed Jasmine rice |

Krung Gaeng Goong Per serve (445 g) - 1171Kcal   




Pan seared tiger prawns - kaffir lime scented - curry

Gae Phad Prik Kaeng Per serve (430 g) - 229Kcal   

Stir fried lamb - red curry paste - coconut - Thai ginger - long beans and sweet basil

Pla Nueng Manao Per serve (645 g) - 204Kcal   



Steamed river sole - garlic - kaffir lime sauce

Kung Pao Chicken Per serve (200 g) - 434Kcal   

Diced chicken - dry chillies - ginger - garlic - Sichuan peppercorn - fried cashews

Barbeque Soya Honey Chicken Per serve (200 g) - 487Kcal  


Sliced chicken - honey - soya - barbeque sauce

Nasi Goreng Per serve (188 g) - 418Kcal      


Indonesian fried rice - egg - prawns - chicken satay - shrimp crackers

 **Kaeng Kheow Waan Phak** 


Thai green curry - coconut milk - eggplant - sweet basil


Chicken Per serve (200 g) - 350Kcal 

Vegetarian Per serve (200 g) - 350Kcal 

Kaeng Deang Phak 

Thai red curry - coconut milk - eggplant - sweet basil

Chicken Per serve (200 g) - 350Kcal 



Vegetarian 

Steamed Mapu Tofu Per serve (200 g) - 389Kcal  



Steamed tofu - chilli black bean sauce - peppercorn - scallions

 **Stir Fried Vegetables** Per serve (200 g) - 101Kcal   

Asian vegetables - garlic - ginger - vegetarian oyster sauce - sesam

Tomato Sambal Khao Phad Per serve (360 g) - 922Kcal  

Wok tossed rice - vegetables-garlic - spring onion






Hakka Noodles  

Wok tossed yellow noodles - shallots

Shrimps Per serve (395 g) - 596Kcal  

Chicken Per serve (373 g) - 584Kcal 

Phad Thai


Traditional Thai rice noodles     

Prawn - egg - tofu - sprouts - shallots - peanuts - tamarind

Vegetarian 

Phad Khimao Gai Per serve (272 g) - 995Kcal  

Spicy noodles

Chicken - mushroom - basil - garlic - chilli 

Vegetarian 

INDIAN

Jhinga    

Malabar curry / Tawa masala

Laal Maas   

Lamb morsels - cracked whole spices - Rajasthani mathani chilli

Spectra Signature Murgh Reshampatti    

Chicken - fenugreek - tomato - chilli

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Kamal kakdi Aur Anjeer Kofta

Lotus root - cottage cheese dumpling - fig relish - cardamom powder

Per serve (350 g) - 1596Kcal

Shahi Subz

Kalonji tadka  / Saagwala / Kolapuri masala 

Per serve (350 g) - 493Kcal

Anar Methi Chaman

Cottage cheese - tomato - pomegranate powder - fenugreek

Per serve (350 g) - 1830Kcal

Nanhe Aloo Pyaz Ki Subzi

Baby potato - sirka pyaz - cumin seeds - coriander

Per serve (350 g) - 463Kcal

Dal Makhani

Slow cooked black lentil - cream - tomato puree

Per serve (340 g) - 830Kcal

Tadka Dal Masaledar

Yellow lentil - cumin - ginger - asafoetida

Per serve (350 g) - 485Kcal


Spectra Signature Biryani

| Served with burani raita |

Per serve (300 g) - 148Kcal

Gosht Per serve (540 g) - 1373Kcal 

Chicken Per serve (500 g) - 1217Kcal 

Vegetable Per serve (352 g) - 609Kcal 

ACCOMPANIMENTS

Brown Basmati Rice Tawa Pulao

Per serve (440g) - 790Kcal

Steamed Basmati Rice

Per serve (300 g) - 148Kcal

BREADS

Naan - Butter / Garlic / Dry fruit  Per serve (225 g) - 134Kcal

Roti - Butter / Missi / Mirchi Per serve (133 g) - 453Kcal

Laccha parantha - Butter / Pudina / Hari mirchi Per serve (145 g) - 453Kcal

Kulcha - Potato / Onion / Cottage cheese Per serve (310 g) - 462Kcal

Jalapeno and mozzarella cheese stuffed naan

Per serve (310 g) - 978Kcal

Goat cheese and caramelized onion stuffed naan

Per serve (312 g) - 824Kcal

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DESSERTS




Tiramisu *Per serve (160 g) - 488Kcal*   
Layered Italian espresso - infused mascarpone - rolled in plastic chocolate



Dulce de Leche OREO Cheesecake   
OREO cheese cake

Pecan Pie *Per serve (160 g) - 564Kcal*    
Classic old - fashioned dessert a perfect combination of sweet - salt - nuttiness

Caramelized Lemon Tart *Per serve (160 g) - 517Kcal*   
Traditional lemon tart - creamy lemon curd - orange compote - fruit salsa


Mississippi Mud Pie *Per serve (160 g) - 411Kcal*   
Chocolate mud pie - topped with tropical fruits - banana - white chocolate sauce




Crème Brûlée Cream Puffs *Per serve (160 g) - 246Kcal*   
Caramelized crème brulee buns - fluffy bread - burnt sugar - creamy custard filling

 **Sea salt Belgian chocolate cookies** *Per serve (200 g) - 138Kcal*  
Belgian chocolate cookies - sea salt

 **Chocolate walnut brownie** *Per serve (200 g) - 570Kcal*   
Baked chocolate confectionary - chocolate - walnut

 **Parmesan chilli cookies** *Per serve (200 g) - 208Kcal*  
Freshly baked parmesan and chilli flavoured cookies

Gulab Jamun *Per serve (160 g) - 550Kcal*  
Pistachio stuffed - mewa dumpling



Rasmalai *Per serve (120 g) - 134Kcal*   
Chena spheres - saffron milk

Seasonal fresh fruit platter


Seasonal dessert platter



HOME - MADE ICE CREAMS AND SORBETS

Caramelised hazelnut *Per serve (91 g) - 225Kcal*  

Vanilla gelato *Per serve (120 g) - 266Kcal*  

Chocolate gelato *Per serve (120 g) - 300Kcal*  

Fig and honey *Per serve (82 g) - 132Kcal*  

Orange and mint sorbet *Per serve (122 g) - 88Kcal*  

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VEGAN

Som Tam Salad Per serve (200 g) - 243 Kcal

Shredded raw papaya - cherry tomatoes - green beans - Thai chillies - palm sugar dressing

Hot and Sour Soup Per serve (200 g) - 159 Kcal

Sour and pepper flavoured broth flavoured with soy sauce, shredded vegetables, shitake mushrooms and tofu

Steamed Mapu Tofu Per serve (200 g) - 389 Kcal

Steamed tofu - chilli black bean sauce - peppercorn - scallions

Phad Thai

Traditional Thai rice noodles

Tofu - sprouts - shallots - peanuts - tamarind

Kaeng Deang Phak Per serve (200 g) - 350 Kcal

Thai red curry - coconut milk - eggplant - sweet basil

Stir Fried Vegetables Per serve (200 g) - 101 Kcal

Thai red curry - coconut milk - eggplant - sweet basil

GLUTEN FREE DESSERTS

Selection of Ice Cream

HOME - MADE ICE CREAMS AND SORBETS

Caramelised Hazelnut Per serve (91 g) - 225 Kcal

Vanilla Gelato Per serve (120 g) - 266 Kcal

Chocolate Gelato Per serve (120 g) - 300 Kcal

Fig and Honey Per serve (120 g) - 300 Kcal

Orange and Mint Sorbet Per serve (122 g) - 88 Kcal

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