

Preet Mahal offers a picturesque view overlooking the pool and majestic Aravalli range. The restaurant boast of both indoor and alfresco sitting- a perfect abode for unwinding evenings.

Preet Mahal draws its inspiration from an Italian Trattoria where the focus is handmade pasta and wood-fired cooking with expertly crafted cocktails and a value-oriented cellar of incredible wines.

The design reflects a menu that is expertly prepared without being fussy or pedantic. When possible, the menu folds in local ingredients to create curiously delicious meals all while paying homage to Italy.

Our team has meticulously crafted a one-of-a-kind culinary experience, which masterfully blends with the flavors of Italy. From locally sourced ingredients to + home-grown herbs, our culinary maestros curate each dining with finesse for a *Buonappetito* experience.

It is located beside the poolside, offering seating for 62 pax spread indoors and outdoors. The restaurant also features a private dining space ideal for casual meetings and presentations.

Preet Mahal is an ideal place to enjoy light meals, daytime coolers, and evening wine and cheese.



HYGIENE & SAFETY MEASURES







Hygienically prepared fresh food



Use of hand sanitisers in the restaurants



Use of mask, gloves & other equipment as prescribed













While ordering please inform our associate, in case you are allergic to any of the following ingredients and its products: Cereals containing gluten - i.e. wheat, rye, barley, oats, spelt or its hybridized strains | Crustacean | Milk | Egg | Fish | Peanuts, tree nuts | Soyabean | Sulphites.

Our chef would be delighted to curate your meal as per your dietary preferences. 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.



Kindly inform our associate of any potential allergies that you are borne to. All prices are in INR, exclusive of taxes. We levy no service charge.











Vegetarian | Non-Vegetarian | Chef Speciality | Spicy Food | Contains Pork



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 Chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components but etaining the authentic essence and experience of each dish.

AUJASYA PREET MAHAL MENU

Chefs special Avocado and orange salad, Ranch dressing 🖲 🛊 🎯 🐧 🤝

Star Ingredient: Avocado Serving Size: 200 gm

Nutrition per serving: | Calorie 105 kcal

Star Ingredient: Cannellini Beans

Serving Size: 120 gm

Nutrition per serving: | Calorie 120 kcal

Pan fried potato gnocchi, black garlic, basil pesto 🖸 😂 🖠 🐧

Star Ingredient: Black garlic Serving Size: 180gm

Nutrition per serving: | Calorie 326 kcal

Star ingredient: Asparagus Serving Size: 180gm

Nutrition per serving: | Calorie 360 kcal

Hunter style black chicken cacciatore

Solution 1

Star ingredient: Kadaknath Chicken

Serving Size: 250gm

Nutrition per serving: | Calorie 380 kcal

(Sourced from Jhabua district of Madhya Pradesh, kadaknath chicken has got a geographical

indication tag)

Selection of homemade artisanal gelatos - Kiwi

Star Ingredient: Kiwi Serving Size: 120 gm

Nutrition per serving: | Calorie 316 kcal

ANTIPASTI

Fresh burratta, tomato, basil pesto, olive dust 🖲 🗈

Serving size: 180 gms | Calorie per serving: 361 Kcal

Saffron arancini, pomodoro sauce • \$ a Serving size: 180 gms | Calorie per serving: 463 Kcal

PASTA AND RISOTTO

Sous-vide lamb agnolotti, barolo wine sauce

Calorie per serving: 717 Kcal

Smoked chicken, butternut squash and pine nuts risotto
Serving size: 220 gms | Calorie per serving: 536 Kcal

Mushroom ricotta ravioli, burnt butter parmesan cream ● § în Serving size: 180 gms | Calorie per serving: 570 Kcal

Spaghetti aglio e olio ● 🕏 🐨 🐧 Serving size: 220 gms | Calorie per serving: 449 Kcal

WOOD FIRED PIZZA

Artisanal hand rolled thin crust pizza made with fresh mozzarella

Classic pepperoni - pepperoni, parmesan, mozzarella
Serving size: 220 gms | Calorie per serving: 607 Kcal

Quattro formaggi - pecorino, ricotta, gorgonzola, mozzarella • \$ noserving size: 220 gms | Calorie per serving: 780 Kcal

Calzone - corn and pepper ● 🖢 🕯 name Serving size: 180 gms | Calorie per serving: 470 Kcal

Margherita - mozzarella, tomato, fresh basil ● 🛊 🗈 Serving size: 120 gms | Calorie per serving: 528 Kcal

MAINS

Braised lamb shank, gremolata, smoked scarmoza mashed potato 🖪 🤝 🐞

Serving size: 250 gms | Calorie per serving: 652 Kcal

Fillet of Chilean seabass, braised baby spinach, grilled vegetables

Serving size: 250 gms | Calorie per serving: 552 Kcal

DESSERT

Tiramisu 🕑 👙 🔾 🐞

Contains alcohol

Serving size: 120 gms | Calorie per serving: 369 Kcal

Serving size: 120 gms | Calorie per serving: 341 Kcal

Selection of homemade artisanal gelato Serving size: 120 gms | Calorie per serving: 316 Kcal (Please consult your server for flavours of the day)

Sahi Gulab

Rum & Raisin

Jamun Sorbe