

REFRESHING ELIXERS

POMEGRANATE CARROT MINT	₹ 425
APPLE BEETROOT CELERY	₹ 425
CUCUMBER YOGHURT MINT	₹ 425
ELENEER PUDINA PANEEYAM (Tender coconut pulp- mint cooler)	₹ 425
BOTTLE GOURD ORANGE GINGER WITH BLUEBERRIES	₹ 425

SMOOTHIES

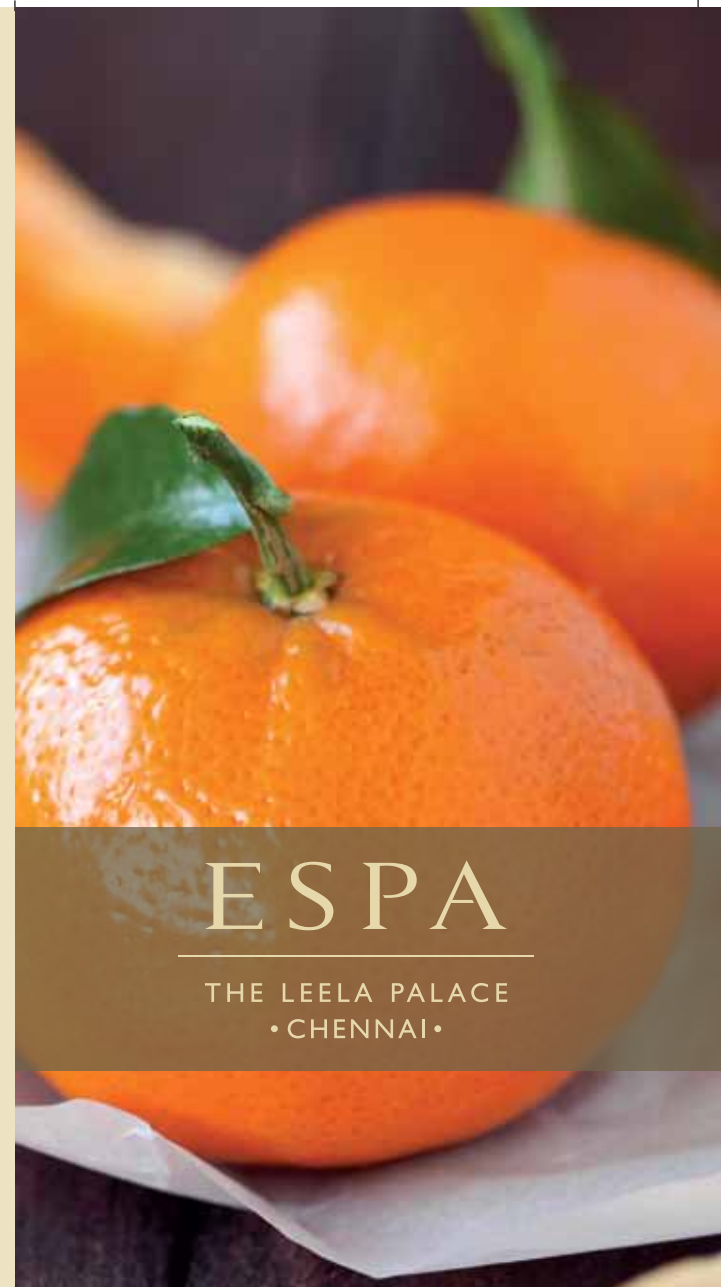
ROSE PETAL ALMOND	₹ 495
GOOSEBERRY AND WALNUT	₹ 495
BANANA AND BROWN RICE ESSENCE WITH WILD ACACIA HONEY	₹ 495
VANILLA POD WITH CINNAMON SPINACH	₹ 495
MUSK MELON AND PASSION FRUIT WITH SINGLE ORIGIN CHOCOLATE CHIPS	₹ 495

All prices are quoted in Indian Rupees and are subject to service charge and prevailing government taxes.
Prices are subject to change without prior notice



THE LEELA PALACE
CHENNAI

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• CHENNAI •

SPA CUISINE AT THE LEELA

We believe food should both promote well being and touch all the senses so our menu is designed to be healthy and inspiring. All dishes are dairy and gluten-free and lower in natural sugars. We source organic, local and seasonal ingredients where possible and include immunity-enhancing probiotics, antioxidants and omega oils.

LIGHT BITES

SMOKED SALMON	₹ 1050
Pickled beets - rucola - cottage - capers red onion	
CHAR GRILLED ASPARAGUS (V)	₹ 850
Baby greens - seared mushrooms truffle lime dressing	
EDAMAME (V)	₹ 700
Boiled Fresh pods of soya bean with sea salt -ichimi	
SALAD NISCOISE	₹ 750
Seared rare tuna - haricot vert - tomato Kalamata olives - crisp potato - poached egg Citronette dressing	
SOM TUM THAI	₹ 650
Green shredded papaya - chilli - lime – peanuts	

SOUPS AND SALADS

MESCLUN SALAD (V)	₹ 625
Palm hearts - roasted peppers - artichoke Cherry tomato - linseeds Balsamic moutarde dressing	
ARUGULA SALAD (V)	₹ 625
Orange - walnuts- pumpkin seeds Maple organic clove infused honey dressing	
CHILLED PAPAYA GINGER ALE SOUP (V)	₹ 500
Pickled gari on low fat yogurt terrine chia seeds	
HOME STYLE CHICKEN SOUP	₹ 500
Chicken broth simmered 24hours blended - garlic snippets	
MISO SHIRU (V)	₹ 500
Silken tofu - wakame seaweed - scallion	
MAIN COURSE	
GLUTEN FREE PENNE PASTA	₹ 700 - 950
EGGS BENEDICTINE	₹ 500
Basil - scented hollandaise or bran or rice flour pancake sauteed organic spinach	
PAN FRIED BLACK COD	₹ 2400
Chilli tamarind glaze - artichoke cashew cream Citrus fruit salad	

CHICKEN "SOUSVIDE " WITH THYME GARLIC	₹ 1250
Melange of porcini and wild mushrooms Sweet potato - red wine shallot jus	
SEARED NORWEGIAN SALMON	₹ 1600
Quinoa – asparagus - carrots - salsa verde	
SOBA NODDLE'S	₹ 1050
Buckwheat noodles Chicken dumplings bok choy - sprouts - scallions	
TOFU VEGETABLE SATAY	₹ 850
Spiced peanut - tamarind jallery sauce - achar	

GUILT FREE DESSERTS

DARK CHOCOLATE AND TOFU MOUSSE	₹ 500
TENDER COCONUT AND SOY MILK PANNA COTTA	₹ 500
BAKED SKIMMED MILK YOGHURT WITH RASPBERRIES	₹ 500
FRESH SEASONAL FRUIT SALAD WITH PASSION FRUIT AND CHIA SEEDS	₹ 500