



LEELA SURAKSHA

We are taking extreme care and monitoring the constantly evolving situation and adapting all required precautionary measures as advised by local and global authorities.

To reiterate our commitment, we have redefined our hygiene and cleaning protocols with the launch of Suraksha, a comprehensive program designed in coherence with our partners. This is a holistic approach we are taking to elevate our health, safety and hygiene protocols with stringent measures that ensure a safe environment while you continue to enjoy our opulent and indulgent services.

- Mandatory use of PPE kits for the kitchen team to prevent cross contamination.
- Washing and sanitisation of vegetables, fruits and groceries.
- Preparation of food in small quantities to ensure fresh food is served to the guests.
- Washing of all dishes at 80 degrees Celsius.
- Hygiene training for all the teams.

ANTI PASTI

🌱 🌿 🍷 Le Cirque Vegetables Garden with Truffle Dressing (V)---1300
Pickled beetroot, frosted walnut, crunchy mix veggies, green pea and mint sorbet


🍷 Fresh Creamy Buffalo Burratina with Strawberry Carpaccio (V)---2000
Strawberries chips, balsamic pearls, fresh rocket

🍷 Smoked Potato Mousse with Black Olives Crusted Egg Yolk (V)---1800
Apple vinegar reduction, crispy potato curls, truffle carpaccio

🍷 Tuna Tartar with Smoked Avocado---3000
Passion fruit gel, saffron dressing, pomme gaufrette

My Nonna's Chicken Liver Paté with Black Truffle and Cognac---1600
Homemade jams, chicken jus, mini pan brioche

🍷 Pan Seared Wild Scallops with Puy Lentils Cassoulet---2600
Parma ham, truffle goat cheese, beetroot caviar

 🍷 **Le Cirque's Signature Lobster Bisque---1800**
Lobster raviolini, saffron gel, basil pearls, sweet paprika oil

🌱 🌿 🍷 Home Made Soup of the Day (V)---850
Based on best daily product available from our organic farmers

Le Caviar (30gms)---16000
Home-made blinis, crème fraiche



Le Cirque Signature from *New York*,

(V) Vegetarian, 🍷 Lactose Free, 🌿 Vegan, 🍷 Gluten Free.

All prices are in Indian rupees. Government taxes as applicable. No service charge levied. If you have any concerns regarding dietary preferences, please alert the server prior to ordering.

PASTA AND RISOTTO

Hand-Cut Black Truffle Fettuccine in
Black Truffle Sauce (V)---2800
Fresh morel mushrooms, Parmesan fondue, black truffle shavings




“Pasta Primavera”
Original Recipe by Sirio Maccioni (V) ---2,000


Orecchiette in Classic Italian Homemade
Tomato Sauce (V)---1600
Coarsley Parmesan, fresh basil

Fagottini Stuffed with Potato and Wild
Mushrooms Fricassee (V)---2100
Zucchini velouté, red onion chips, buttermilk foam

Ravioli Stuffed with Barolo Braised Duck Leg---2500
Carrot velouté, rosemary morel mushroom, leeks “spaghetti”, parsley foam

Pappardelle with Chianti Braised Lamb Ragout---1950
Kalamata olives, rosemary gremolata, Parmigiano flakes

 Champagne, Mascarpone & Winter Black Truffle
Risotto (V)—4500
Fresh Black truffle, Parmesan shavings

 Red Beetroot and Burrata Risotto (V)---1800
Crunchy beet, roasted walnut, 24k gold dust

Fresh Scallops and Rock Lobster Risotto Cooked in
Lobster Bisque---2450
Crispy Sicilian caper flowers, basil cress



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MAIN COURSE

Pumpkin and Goat Cheese Croustillant (V)---1800
Candied orange, tomato jam, aged Parmesan fondue

GF Le Cirque's Eggplant Parmigiana (V)---1800
Parmesan cannolo , fried basil, tomato sauce emulsion

GF Smoked and Sous-vided Female Duck Breast---2650
Cabbage and spinach pureé, balsamic glazed onion,
crispy quinoa, duck jus

GF Wood Fired French Baby Chicken---2400
Broad beans, corn, potato cake, natural jus, pop corn

GF Char-Grilled NZ Lamb Chop and Fresh Mint
Crusted Lamb Loin---3200
Celeriac, fondant potato, Sicilian caponata, lamb jus

GF 21hours Sous-Vided Pork Belly---2400
Red cabbage and green apple puree', potato mash,
aged balsamic and pork jus

GF Paupiette of Chilean Sea Bass---3800
Creamed leeks, crispy potatoes, Barolo sauce

GF Sous-Vided Pacific Lobster with Light Garlic Butter---3400
Lemon hollandaise sauce, seasonal vegetables

Sides (V)---600

GF Sautéed wild mushrooms, Creamy Camembert

GF Roasted ratte potatoes, Rosemary and garlic,

GF Creamy spinach

GF Truffled mashed potato,

GF Mixed salad

Black Truffle Fries---800

Crispy golden fries, Parmesan, parsley, truffle carpaccio

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