

Western Selection

Appetizers & Salads

Mezze platter
Hummus, labneh, muhammara, warm pita bread
1045

Spinach feta and pine nut parcels
Tahini dip
1045

Garden greens
Tomatoes, onion, cucumber,
kalamata olive, lettuce, palm heart
1045

signature Quinoa salad
Pickled vegetables, almonds, pomegranate
1145


Char grilled asparagus
Wild mushrooms, shaved parmesan, truffle oil
1145

Goat cheese mesclun
Orange, walnuts, maple dressing
1145


Caprese
Vine ripened tomatoes, bocconcini, pesto
1295

signature Warm goat cheese
Caramelized nuts, red wine honey foam, raisin bread
1295

Caesar
Vegetarian
1045

Chicken tikka or confit chicken 
1245

Smoked Salmon 
1295

Smoked salmon 
Pickled beetroot, mesclun, caper cream, five seeds toast
1395


Soups

Minestrone
White beans, basil, seasonal vegetables, parmesan
575

Roasted tomato
Black pepper, basil
575

Roasted baby pumpkin
575

Thyme infused wild mushroom
Truffle oil, porcini dust
675

signature Chicken consommé 
Seasonal vegetables, chicken mousse dumplings
695

Sandwich & Wraps

Olive Panini

Tomato tapenade, pesto, buffalo mozzarella
1095

Leela Palace veg club

Grilled vegetables, potato roesti, molten cheddar,
harissa aioli, bread l white or whole wheat
1095

Leela Palace veg club wrap

Grilled vegetables, potato strips, molten cheddar,
pickled vegetables, spiced chickpea aioli,
home-made soft flattened bread
1095

Quesadilla

Bell peppers, onion, jalapenos, cheese
1195

Chicken, onion, jalapenos, cheese 
1295

Leela Palace club 

Roasted chicken, streaky bacon, fried egg,
tomato, iceberg, harissa aioli
Bread l white or whole wheat
1295

Leela Palace club wrap 

Roasted chicken, streaky bacon, fried egg, tomato, iceberg,
pickled vegetables, spiced chickpea aioli,
home-made soft flattened bread
1295

Kathi roll

Cottage cheese
1295

Chicken 
1345

signature Californian club 

Smoked salmon, grilled vegetables, caper berry,
iceberg, aioli, sundried tomato bun
1495

Burgers

Choose your own home made bun
sundried tomato, sesame, edible charcoal

Choose your own fries

French fries plain or with chef’s spices
Potato wedges plain or with chef’s spices

signature Quinoa

Spiced vegetables, potato
1195

Chicken 

Sharp cheddar, gherkin, sautéed onions, mushroom,
streaky bacon, tomato salsa
1295

signature Pulled lamb 

Sharp cheddar, sautéed onions,
pickled red cabbage, barbeque sauce
1495

Pizza

Kindly ask server for whole wheat or gluten free options

Margherita

Tomato, buffalo mozzarella
1145

Tandoori paneer tikka

Paneer tikka, peppers, red onion, mint chutney
1195


Verdure

Artichoke, asparagus, tomato, mushroom,
peppers, olives, pesto, feta cheese
1195


Quattro formaggi

4 Cheese pizza | mozzarella, gorgonzola, ricotta, parmesan
1295

Tandoori chicken

Chicken tikka, peppers, red onion 
1345

Pepperoni

Pork, spicy tomato sauce, oregano, 
roasted garlic, buffalo mozzarella
1495

Pasta & Risotto

Kindly ask server for gluten free options

Spaghetti / Penne

Choice of sauce | tomato basil, pesto,
arrabbiata, aglio olio peperoncino
1095


Hand rolled Tagliatelle

Wild mushroom ragout, cream, white truffle oil
1145


Hand rolled Tortellini

Goat cheese, spinach, pine nuts
1145

Spaghetti carbonara

Pancetta ham, cream, egg, reggiano, crushed pepper 
1445


Hand rolled Fettuccine lamb ragout

Slow cooked lamb, red wine, pilati, extra virgin olive oil 
1495


Genovese risotto

Seasonal vegetables, basil pesto
1195

Confit chicken and porcini risotto

Mushroom, chicken, mascarpone 
1495

Seafood risotto

Prawns, fish, cherry tomatoes, lime 
1495

Entrée

Soft polenta


Artichoke, caponata, red pepper coulis
1095

Phyllo wrapped baked vegetables

Root vegetables, goat cheese, dry nuts, tomato, basil
1295

Cornfed baby chicken 

Seared, country potatoes, seasonal vegetables, natural jus
1495

Panko crusted red snapper 

French fries, tartar sauce
1795

Red snapper 

Tamarind glaze, creamed mashed potatoes,
citrus salad, garlic bokchoy
1795

Norwegian seared salmon 

Quinoa, beetroot, golden cauliflower puree,
asparagus, wakame
2295

Cajun spiced grilled tiger prawns 

Saffron poached pears, spinach puree,
corn onions feta cake, jalapeno salsa
2295

signature Slow roasted Australian pork belly 

Stewed apple, braised winter carrot, white beans,
honey balsamic jus
2295

signature Lamb shank 

Saffron risotto, gremolata, wild mushrooms
2995

Australian lamb rack 

Herb crust, red pepper coulis, pommes pave,
caponata, roasted onion
2995


Asian Flavours


Appetizers & Salads


Lotus stem
Crisp fried, sesame seeds, honey chili
1045

Wok tossed crispy vegetables
1045

Som tam thai
Green papaya, chili, lime, peanuts salad
1045



Po pia tod
Vegetable spring roll, Thai sweet chili
Vegetable
1045
Chicken 
1145



Satay ruam 
Grilled chicken satays, achar peanut sauce
1295

Crispy fried chicken 
Wasabi mayo, black sesame
1295

Soups

Manchow
Garlic, soya, ginger
Vegetable
595
Chicken 
695

Tom yum
Lemongrass, galangal, kaffir leaves, chili, lime
Vegetable
595
Chicken 
695
Prawn 
745


Tom kha
Coconut milk, lemongrass, galangal, kaffir leaves, chili, lime
Vegetable
595
Chicken 
695
Prawn 
745


Wok Fried


Phad pak ruam kab tahoo
Seasonal vegetables, water chestnuts, beancurd, garlic, soya
1095


Stir fried vegetables kung pao
Burnt chili, supreme soy sauce, cashew nuts
1095

signature Silken tofu, shiitake, white fungus
in Lohan sauce
Crispy fried garlic
1345

Gai phad med mamuang himmaphan 
Wok fried chicken, cashew nuts, dried chili
1495

Slow roasted chicken 
Teriyaki glazed chicken, jasmine rice,
pickled vegetables, togarashi
1495


Wok tossed fish in black bean sauce with scallions 
Black bean, scallions
1745

Stir fried prawns XO 
Prawns, scallops, shrimps sauce
1945



Thai Curries

Served with jasmine rice




Gaeng phed “Rue” gaeng kiew wan pak
Green vegetables curry
1395

Gaeng phed gai 
Red curry, chicken, bamboo shoots, basil
1495

Noodles & Rice

Hakka style noodles
Vegetable
1045
Chicken 
1295
Prawn 
1445

Fried rice
Vegetable
1045
Egg 
1145
Chicken 
1295
Prawn 
1445

 Phad Thai rice noodles
Sweet tangy rice noodles, crushed peanuts, sprouted beans
Vegetable
1145
Chicken 
1295
Prawn 
1495

From the subcontinent of India

Appetizers

All tandoor items are served within the below mentioned timings
12.30pm to 4.00pm and 7.00pm to 10.30pm

Subz ki shammi

Seasonal vegetables, Indian spices, shallow fried
1195

Bhutte ka kebab

Corn, cheese, spices, bread crumbs
1195

Paneer tikka

Cottage cheese, red chili, yogurt, kebab masala
1295

signature Tandoori broccoli

Broccoli, cheese, yogurt
1295

Murgh Tikka 


Chicken morsels, fresh coriander, mint, garlic
1395

Kastoori murgh tikka 

Chicken morsels, cheese, fenugreek, cream
1395

 Malabari tawa fish 

Fish, coriander powder, curry leaves, chili
1445

Sunehri jhinga 

Prawns, saffron, lemon juice, chili, hung curd
1645

 Malabar chemmeen fry 

Prawns, black pepper, shallots, griddled
1645

Gosht shammi 

Minced lamb, lentil, Indian spices
1445

 Lamb seekh kebab 

Minced lamb skewer, Indian spices, chili
1595

signature Tandoori champ 

Lamb, onion, green chilies, black pepper
2395

Soups



Dal nariyal ka shorba

Spiced coconut, lentil broth
595

Gosht badam ka shorba 

Lamb broth, saffron, almond sliver
745

Kindly inform our associate of any potential allergies that you are borne to.
All prices are in Indian rupees and subject to government taxes. We levy no service charge.

 Non vegetarian  Spicy preparation

Indian Mains

- Gatta curry

Gram flour dumplings, yogurt, onion, cashew nut

1195
- Achari ker sangri

Dried bean, berries, pickled spices, yogurt

1195
- Mangodi hara pyaz

Lentil dumplings, spring onion, traditional spices

1195
- Bhindi palak ka kut

Fresh okra, spinach, spices, onion, tomato

1195
- Lucknowi subz korma

Seasonal vegetables, cashew paste, cream, spices

1195
- Adraki aloo gobhi matar

Potato, cauliflower, onion, tomato, ginger

1195
- Paneer butter masala

Cottage cheese chunks, tangy tomato, cashew paste, onion, cream

1295
- Palak paneer

Cottage cheese chunks, spinach puree, dry red chili

1295
- Dal bati churma

Lentils, flour dumplings, clarified butter, sweetened grounded wheat, pistachio

1345
- Chooza khas makhani

Roasted chicken morsels, rich tomato gravy, fenugreek, cream

1445
- Murgh ka mokul

Chicken morsels, saffron, cashew nut, yogurt

1445
-  Malabar fish curry

Fish, coconut milk, red chili, curry leaves

1445
- signature* Jaisamandi fish curry

Red snapper, mint, coriander, chili, Indian spices

1445
- Khade masale ka korma

Lamb, cashew nut, tomato gravy, whole spices

1595
-  Laal maas

Smoked lamb, spicy 'Mathania' chilies

1595

Lentil

Dal tadka
Yellow lentil, cumin, garlic, coriander, clarified butter
895

Dal palak
Yellow lentil, spinach, cumin
895

 Rajma masala
Red kidney beans, onion, tomato, whole Indian spices
895


Dal makhani
Slow simmered black lentil, tomato, cream
995


Rice

Steamed basmati rice
395

Pulao
Basmati rice | cumin, green peas or seasonal vegetables
495

Vegetable biryani
Seasonal vegetables, aromatic spices, rose water
1195

Chicken biryani 
Saffron scented basmati, chicken, Indian spices
1495

Lamb biryani 
Slow cooked lamb, green cardamom, basmati rice
1595

Indian Breads

Tandoori roti
Whole wheat bread | plain or buttered
245

Naan
White flour | plain, buttered or garlic
245

Laccha parantha
Layered whole wheat bread | laccha or mint
245

Bharwan tandoori kulcha | tandoori bharwan parantha
Potato, cauliflower, paneer with spices
375

Raita
Boondi, pudina, bhuna jeera, pineapple,
mixed vegetables or onion
275