

## APPETIZERS

- **Samosas**  
Stuffed with cumin tempered potato and peas, kachumber salad and mint chutney
- **Nachos**  
Tortilla chips served with refried beans and cheese sauce
- **Leela Nutty Vegan Salad**  
Carrot, radish, cucumber, celery, fennel, orange, pomelo, sunflower seeds, walnut, mix lettuce, tomato with maple lemon dressing
- **La Ensalada Griega**  
Lettuce, onion, tomato, cucumber, bell peppers, olives, lemon oregano dressing, crumb fried feta
- **Deconstructed Caesar Salad**  
Romaine lettuce, anchovy infused Caesar dressing, shaved parmesan sun-dried tomato, crispy bacon rashers and pesto crouton with garlic and herb tossed mushroom caps with herb marinated pan seared chicken breast with smoked salmon
- **Arabic Cold Mezze Sampler**  
Beetroot hummus, babaganoush, tzatziki, fattoush, marinated olives

## SOUPS

- **Slow Roasted Tomato Soup**  
Sun-dried tomato, potato and mint tortellini, pesto croutons
- **Essential Green Soup**  
Blend of green peas, broccoli, spinach, celery, pearl barley, garlic focaccia
- **Greek Lemon Chicken Soup**  
Vegetables, beans

## **GOURMET PIZZAS**

*Available from 1930 hrs to 2230 hrs*

 **Pizza Margherita**

 **Farm Fresh Pizza**

Broccoli, bell pepper, onion, spinach and zucchini

 **Asian Chilli Bean Tossed Bean Curd, Water Chestnuts, Bamboo Shoots**

Bell peppers, baby corn, spring onion, carrot, zucchini, bok choy, Chinese cabbage, bird eye chilli

 **Sautéed vegetables, Goat Cheese and Pesto spread**

 **Honey and Sriracha Marinated Grilled Chicken, Spring Onion**

 **Chicken Tikka Pizza with Sautéed Mushroom and Kachumber**

 **Parma Ham, Pineapple and Feta**

 **Pork Pepperoni, Glazed Onion**

 **Goan Cafreal Marinated Seafood with Kachumber**

## SANDWICHES

- Caramelized Onion Focaccia**  
Grilled bell pepper, zucchini, carrot, oven dried tomato, feta cheese, Pommery mustard mayo spread
- Teriyaki Tofu Sandwich**  
Grilled pineapple, sautéed onion, wasabi mayo, potato oats bread
- Grilled Tomato and Bocconcini**  
Basil, balsamic drizzle, pesto mayonnaise spread, white bread
- Bombay Masala Sandwich**  
Street style sandwich layered with potato, onion, tomato, processed cheese and mint chutney spread
- The Leela Club in Multi-Grain Bread**
- Lettuce, tomato, cucumber, grilled zucchini, onion, bell pepper and cheese
- Lettuce, grilled chicken, fried egg, ham, tomato and cheese
- Roast Chicken, Goat Cheese Multigrain Panini**  
Olive tapenade and sweet pepperoncini
- Tuna Niçoise Stuffed Baguette**  
Hard-boiled egg, olives, potato, beans, anchovy fillet
- Smoked Salmon Bagel**  
Toasted onion seed bagel, caperberry, corn flakes crusted fried potato, horseradish ricotta cheese spread

## BURGERS

- Deep-Fried Vegetable Patty**
- Grilled Tenderloin Or Lamb Or Chicken Patty**  
Choice of melted cheese, sautéed mushrooms, crispy bacon rashers to top

All sandwiches and burgers are served with French fries

## PASTA AND RISOTTO

### **Fusilli, Penne or Spaghetti as you like it**

Gluten free pasta or whole wheat pasta are available upon request

- Arrabbiata, rustic pomodoro, pesto, aglio e olio pepperoncino, alfredo sauce
- Carbonara, Bolognese

### **Oven Baked Lasagna**

Mushrooms, baby corn, zucchini, eggplant, sun-dried tomato and cherry tomato basil sauce

### **Sun-dried Tomato, Olive and Smoked Cheese Tortellini \***

- Tossed with summer vegetables
- with prawns, aglio e olio, chilli flakes

### **Risotto alla Funghi**

Shiitake, black fungus and straw mushroom cooked with white wine

\*all homemade pastas contain egg

## RUSSIAN FARE

### **Solyanka**

Beef broth with ham, bacon, pork sausages, carrot, gherkin and capers

### **Julien with Mushroom**

Button mushrooms cooked with sour cream and gratinated with cheese

### **Beef and Pork Pelmeni**

Served with sour cream and tomato ketchup

### **Chicken Shashlik Marinated in Pomegranate Juice**

Served with potato mash

## INTERNATIONAL MAINS

### ■ Grilled Courgette Envelopes

Stuffed with spinach, mushroom and ricotta, pan-fried polenta, tomato and raisin chutney

### ■ Cajun Spice Marinated Grilled Chicken Breast

Stuffed with spinach ricotta and walnut, mash potato, pearl vegetables, chicken jus

### ■ Local Tenderloin Steak

Grilled vegetables, celery mash potato and bourguignon sauce

### ■ Herb and Citrus marinated Grilled Snapper Fillet

Basil crusted potatoes, zucchini aglio e olio and garlic butter sauce

### ■ Honey Mustard Glazed Salmon

Vegetable barley, spiced peach halves, sauce vierge

### ■ White Wine Grilled Tiger Prawns

Parmesan custard, mushroom and green peas purée, vegetable and white wine garlic sauce

### ■ Rosemary Grilled New Zealand Lamb Rack

Pan seared herb cheese polenta, roasted eggplant mash, red wine glazed shallots, black olive tapenade, sauté green peas and thyme jus

### ■ Grilled Seafood Platter

**(Baby Lobster, Tiger Prawns, Snapper and Calamari)**

Grilled vegetables, fried potato wedges and garlic butter sauce

### ■ Lobster Thermidor

Spaghetti basilica

## THE PREMIUM CUTS OF MEAT

### ■ Australian Angus Cuberoll (200 gms)

### ■ Australian Angus Tenderloin (180 gms)

### ■ Australian Wagyu Striploin (200 gms)

Served with grilled vegetables, egg stuffed baked potato, vanilla scented tomato and bourguignon sauce.

## ORIENTAL FARE

### DIM SUM

- Crystal Vegetable Dumpling
- Vegetable Bun
- Chicken and Chives Dumpling
- Prawn Shumai
- Barbeque Pork Buns

### APPETIZERS

- Crispy Lotus Stem - tossed with honey chilli sauce
- Fried Aromatic Silken Tofu with Chinese Spice Rock Salt
- Crispy Spring Roll with your choice of
  - Vegetable and glass noodles
  - Chicken
- Chicken and Prawn Satay
  - Salad of raw papaya, wonton crisps and peanut dipping sauce on the side
- Crispy Prawn Salt and Pepper

## SOUPS

### Sweet Corn Soup

- Vegetable
- Chicken
- Crab meat

### Tom Yam - Thai style hot and sour soup

- Phak** – vegetables
- Kai** – chicken
- Koong** – prawns
- Talay** – seafood

## CURRIES (served with steamed jasmine rice)

### Gaeng Phed - Thai red curry

- Vegetable
- Chicken
- Seafood

### Gaeng Kiew Waan- Thai green curry

- Vegetable
- Chicken
- Seafood

### Massaman

- Tenderloin
- Lamb
- Pork

### Panang Curry with Crushed Peanuts

- Silken tofu and mushroom
- Chicken
- Seafood

## FROM THE WOK

- Steamed Tofu with Sichuan Peppercorn “Mapo Style”
- Stir-fried Vegetables, Water Chestnut and Straw Mushrooms
- Braised Assorted Mushrooms with Tofu in Chilli Sauce
- Wok-fried Garlic Flavoured Seasonal Greens
- Stir-fried Long Beans with Chilli Black Bean Sauce
- Braised Eggplant in Chilli Bean Sauce
- Baby Bok Choi with Braised Shiitake Mushrooms
- Kung Pao Chicken with Cashew Nuts and Dry Chilli
- Wok-fried Black Pepper Tenderloin
- Red Snapper Fish in Black Bean Sauce
- Crispy Roast Duck on the Bone with Salted Steamed Peanuts
- Singaporean Chilli Crab with Steamed Man Tao
- Lobster Wok-fried with “XO” Sauce



## RICE AND NOODLES

### Steamed Jasmine Rice

#### Phad Thai

Wok tossed flat rice noodles

### Vegetables

### Chicken

### Prawns

#### Hakka Style Wok-fried Noodles

### Vegetable

### Chicken

### Prawns

#### Golden Garlic Fried Rice

### Vegetable

### Chicken

### Salmon

#### XO Fried Rice (contains fried seafood paste)

### Salmon

### Chicken

### Crab Meat

#### Glass Noodles with Seasonal Vegetables Ginger and Spring Onion

### Vegetable

### Chicken

### Prawns



#### Pan-fried Noodles with Seasonal Vegetables in Sauce

### Chinese greens and mushroom

### Chicken

### Seafood

## MOBOR'S GOAN SPECIALITY

 **Portuguese Caldo Verde** 

Potato and spinach soup

 **Sopa Grossa** 

Chicken, rice and vegetable broth

 **Goan Masala Dal**  

Yellow lentils cooked with coconut and coriander paste

 **Konkan Aloo**  

Potatoes, spiced onion, tomato masala with the flavours of Goa


 **Palak aur Methi Foogat** 

Home made fresh fenugreek leaves, spinach with onion and grated coconut

**Vindaloo Masala**   


with dry red chillies, cloves, cinnamon and Goan toddy vinegar


 Vegetable

 Chicken, lamb or pork \*

**Xacutti Masala**  

From roasted coconut, dry red chillies, sweet spices and cilantro

 Vegetable or button mushrooms

 Chicken, lamb or tenderloin

 **Chicken Cafreal**  

Boneless chicken cooked with fresh coriander, chillies, cinnamon and garlic

 **Prawn Peri Peri**   

Red chillies spiced dry preparation

 **Balchao**  

Onions, tomato, dry chillies and dry shrimp gravy

Medium prawns

Snapper fillet

\*made with prior notice

 **Mild**

  **Medium**

   **Spicy**

🔴 **Goan Curry** 🍃🍃

Prepared with coconut milk, chillies and flavoured with 'kokum' berries  
Medium prawns  
Pomfret fillet

🔴 **Cavelossim Crab Xec Xec** 🍃🍃

A classic Goan crab preparation in roasted coconut gravy

🔴 **Kingfish Rechado Rawa Fry**

Fresh kingfish coated with Rechado masala and semolina

🔴 **Goan Pomfret Rechado** 🍃🍃

Pomfret fillet marinated in Goan red chillies, vinegar masala and grilled

## INDIAN SELECTION

*All tandoor items available from 1200 hrs to 1530 hrs and 1900 hrs to 2230 hrs*

## KEBABS & CURRIES

🟢 **Yellow Dal Tadka** 🍃🍃

Yellow lentils tempered with onion, tomato and garlic

🟢 **Chawli Beans Thoran** 🍃

Kerala style long beans with onion and coconut

🟢 **Dal Makhani** 🍃

Overnight cooked black lentil with tomato purée, butter and cream

🟢 **Ooty Mushroom Masala** 🍃🍃

Onions, tomato, dry chillies and Kerala spice

🟢 **Kadhai Vegetables** 🍃

Mix seasonal vegetables cooked with kadhai gravy

🟢 **Dum Aloo Kashmiri** 🍃

Cottage cheese filled potatoes in brown onion and cashew tomato gravy

🍃 **Mild**    🍃🍃 **Medium**    🍃🍃🍃 **Spicy**

- **Bhindi Laal Pyaaz** 🍴  
Lady fingers cooked with brown onions and garlic
- **Palak Aap ki Pasand** 🍴🍴  
Paneer, potato, mushroom or corn, cooked with puréed spinach, onion and garlic
- **Paneer Butter Masala** 🍴🍴  
Cottage cheese batons cooked with onion, tomato and butter
- **Avadhi Mutter Paneer** 🍴  
Cottage cheese cooked in a tomato, onion, cashew nut, ginger and cream gravy
- **Kesariya Malai Paneer Tikka** 🍴  
Indian cottage cheese marinated with Kashmiri saffron and cream
- **Spicy Punjabi Paneer Tikka** 🍴🍴🍴
- **Murgh Malai Tikka** 🍴  
Chicken marinated with cream and cheese
- **Kerala Masala Prawns** 🍴🍴  
A specialty of Kerala with kachumber salad
- **Ajwaini Tandoori Machli Tikka** 🍴  
Carom flavoured fish with yoghurt, cream, ginger-garlic paste
- **Murgh Tikka Makhani** 🍴🍴  
Chicken tikka in a tomato, cashew nut, ginger and cream gravy
- **Lucknowi Chicken Korma** 🍴🍴  
Chicken cooked with gravy made of brown onion, poppy seed, melon seeds
- **Malmali Sheekh Kebab** 🍴  
Minced lamb and bell pepper kebab

🍴 Mild    🍴🍴 Medium    🍴🍴🍴 Spicy

**Tandoori Chicken** 🌶️🌶️

Spring chicken marinated with Kashmir chillies and chat masala  
Half chicken  
Full chicken

**Oriya Lamb Curry** 🌶️🌶️

Lamb on the bone with Kashmiri chillies and potatoes

**Jhinga Tandoori** 🌶️

King prawns with lemon, red chilli paste, hung yoghurt and fenugreek

**Biryani of your choice with raita**

Vegetarian 🌶️

Chicken or lamb 🌶️

**Selection of Indian Bread**

Tandoori roti, roomali roti, plain, butter or garlic naan, phulka,  
lachha paratha, pudina paratha, missi or garlic-masala roti

**Stuffed Indian Bread**

Aloo paratha, paneer paratha, dry fruit naan, cheese garlic naan  
Or onion kulcha

**Steamed Rice**

🌶️ Mild    🌶️🌶️ Medium    🌶️🌶️🌶️ Spicy

## **SPA CUISINE**

### **APPETIZERS**

- Steamed Dim Sum**  
Spinach and water chestnut
- Compressed Watermelon and Feta Salad**  
Assorted lettuce, sliced mushrooms, cherry tomatoes, orange segments, spiced cashew nuts, crispy croutons and balsamic dressing
- Caesar Salad**  
Romaine lettuce, Caesar dressing, grated parmesan  
sun-dried tomato, bacon, pesto crouton  
with herb marinated pan-seared chicken

### **SOUPS**

- Essential Green Soup**  
Blend of green peas, broccoli, spinach, celery, pearl barley, garlic focaccia
- Clear Vegetable Soup**
  - Glass noodles and tofu
  - with prawns, glass noodle and tofu
- Rasam**

## **MAINS**

### **Gluten Free Pasta in light lemony basil pesto sauce**

- with vegetables
- with chicken and vegetables

### **Toshikoshi Soba**

Soba noodle with clear vegetable stock, soy, shitake mushroom, tofu and nori

### **Herb marinated oven roasted stuffed Chicken Breast**

with stuffed spinach, corn kernels and sun-dried tomato, cous cous and tomato and cranberry salsa

### **Poached Nile Perch Paupiette**

with steamed vegetable ragout and potato mash

### **Steamed Snapper Fillet**

On a bed of moong bean noodles and garlic tossed vegetables

## **KID'S MENU**

### **BREAKFAST**

*Available from 0730 hrs to 1100 hrs*

### **Cock-E-Doodle Eggs, as you like**

A single egg - boiled, scrambled, fried or as an omelette

### **Chota Bheem's Paratha**

stuffed with potatoes or cheese

### **Shaktiman's Idli**

with chutney and sambhar

### **Chacha Chaudhary Tomato and Onion Uttapam**

with chutney and sambhar

### **Doraemon Pancake or Waffles**

with maple syrup and icing sugar

## VIP DELIGHTS FOR OUR INFANT CELEBRITIES

- Chef Crafted Signature Purées**  
Peas and carrots, Beetroot and apple, Carrot and apple, Papaya and melon
- Porridge**  
Banana and apple
- Goey Dal Khichdi**

## ALL-DAY DINING

*Available from 1100 hrs to 2230 hrs*

## SOUP

### **Kung fu Panda's Sweet Corn Soup**

- Vegetables
- Shredded chicken
- Harry Potter Soup**  
Cream of chicken soup with butter tossed spaghetti

## MUNCHIES

- Yankee Doodle's Peanut Butter and Jam**  
Sandwich in white bread
- Ben Ten's Grilled Chicken and Cheese**  
Sandwich in white bread
- The Scooby Doo Hot Dog**  
**Popeye's Power Burgers**
- Vegetable and cheese burger
- Beef / Chicken and cheese burger
- Nemo's Fish Fingers**  
Panko crumbed fried fish fingers with tartare sauce
- Goofy and Pluto**  
Panko crumbed fried chicken with coleslaw

**All the above munchies will be served with potato smileys**



## DESSERT

**Chip n Dale French Fries**

**Chota Bheem's Khichdi**

Indian preparation of coarsely mashed lentil and rice

**Samurai's Maggie Masala Noodles**

Vegetable

Chicken

**Mickey's Squiggly Wiggly**

Spaghetti with tomato or cream sauce

Spaghetti with chicken and peas in tomato or cheese sauce

**Garfield Tomato and Cheese Pizza**

**Casper's Chicken Sausage and Cheese Pizza**

**Bugs Bunny's Favourite**

Baked seafood with saffron creamy cheese sauce

**Simba's Fried Chicken in Sweet and Sour Sauce**

## YUMMIES

**Milk Shakes**

Vanilla and banana, chocolate

**Fruit Custard Trifle**

**Chocolate Eclairs**

Choux paste cylinders filled with rich chocolate cream

**Ice Cream**

**Chocolate Brownie**

Vanilla ice cream

**Tropical Sliced Fruit Platter**

**Warm Gulab Jamun**

Stuffed with nuts

**Gajar ka Halwa**

Carrot and nut dessert

**Zafrani Kulfi**

with fruits

**Choice of Ice cream**

Alphonso gold, Chocolate, Minty chocolate chip, Very berry strawberry, Vanilla,  
Fruit overload

**Everything Chocolate**

Chocolate mud cake, chocolate truffles, chocolate salami,  
chocolate cremeux, cocoa crumble, chocolate ice cream and chocolate frangipane tart

**Belgian Chocolate Brownie**

Vanilla ice cream

**Philadelphia Baked Cheese Cake**

Strawberry sheet, pistachio micro sponge and berry curd