

*Le
Cirque*

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.

ANTIPASTI



Le Cirque Vegetables Garden with Truffle Dressing (V)

Pickled beetroot, frosted walnut, crunchy mix veggies, green pea and mint sorbet



Fresh Creamy Buffalo Burratina with Strawberry Carpaccio (V)

Strawberries chips, balsamic pearls, fresh rocket



Smoked Potato Mousse with Black Olives Crusted Egg Yolk (V)

Apple vinegar reduction, crispy potato curls, truffle carpaccio



Tuna Tartar with Smoked Avocado

Passion fruit gel, saffron dressing, pomme gaufrette

My Nonna's Chicken Liver Paté with Black Truffle and Cognac

Homemade jams, chicken jus, mini pan brioche



Pan Seared Wild Scallops with Puy Lentils Cassoulet

Parma ham, truffle goat cheese, beetroot caviar



Le Cirque's Signature Lobster Bisque

Lobster raviolini, saffron gel, basil pearls, sweet paprika oil



Home Made Soup of the Day (V)

Based on best daily product available from our organic farmers

Le Caviar (30gms)

Home-made blinis, crème fraiche



Le Cirque Signature from *New York*,

(V) Vegetarian, (LF) Lactose Free, (V) Vegan, (GF) 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)
Fresh morel mushrooms, Parmesan fondue, black truffle shavings




“Pasta Primavera”
Original Recipe by Sirio Maccioni (V)


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

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

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

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

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

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

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



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MAIN COURSE


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

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

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

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

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




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



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

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

Sides (V)

 Sautéed wild mushrooms, Creamy Camembert 
Roasted ratte potatoes, Rosemary and garlic, 
Creamy spinach

 Truffled mashed potato,
   Mixed salad

Black Truffle Fries
Crispy golden fries, Parmesan, parsley, truffle carpaccio



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