



THE  
LIBRARY

## 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.

# SMALL BITES

## Vegetarian

### Poh Pia Thod (V)

Vegetable spring rolls, Thai sweet chili

### Spiced Potato Green Pea Potli Samosas (V)

Tamarind chutney, mint chutney

### Pan Fried Radish Cake (V)

Garlic, dry chili, spring onion

### Flat Bread (V)

Heirloom tomato, mozzarella, pesto

### Vegetarian Kebab Platter(V)

Adraki matar seekh, malai broccoli,  
moong dal tikki, kesari paneer tikka

# SMALL BITES

## Non-Vegetarian

### Mini Lamb Samosa

Tamarind chutney, mint chutney

### Flat Bread

Chicken tikka, pickled  
onion, brie cheese, cilantro

### Chicken Lollipop

Thai sweet chili

### Pan Fried Pork Gyoza(P)

Soya pickled ginger sauce

### Chicken Sliders 3 Ways

Caramelized onion, harissa, melted  
cheddar

### Crisp Fried Coconut Prawn

Onion jaggery spiced chutney

### Non Vegetarian kebab platter

Gosht seekh kebab, kasundi macchi tikka, tan-  
doori prawn, lal murgh tikka