



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