



**& DRINKS
BITES**





SIGNATURE COCKTAILS

TASTED, TESTED & PERFECTED

Reviving Cucumber

a refreshing blend of cucumber, sweet lime & gin with light fizz

Cucumber Basil Lime

taste the dryness of gin with cucumber & basil

Piquantini

a mouth-watering combination of vodka, lime muddled with lemon-grass

Solapolitan

a signature version of "cosmopolitan" with fresh pomegranate juice, lime and vodka

Watermelon Citrus

enjoy this unique blend of watermelon, sweet & sour with tequila

P & G

infusion of vodka with fresh pineapple & ginger root

Honey & Marmalade Sour

enjoy the flavour of homemade orange marmalade with honey and vodka

Cinnamon Vodka

a rose flavoured sweet and spicy vodka based cocktail laced with cinnamon

Peppery Basil

a spicy concoction of vodka & basil; served chilled in martini glass

5 Spice Scotch Punch

combination of homemade five spices, sweet & sour with scotch



NON-ALCOHOLIC COCKTAILS

Almost as fun as our signature cocktails

Homemade Ginger Ale Mint

Cucumber Cooler

cucumber & mint muddled together and topped with sprite

Infusion

lemongrass infused with countryside rose petal, served warm

Cardamom Sensation

muddled cardamom with lemon juice and pineapple juice

Lach's Signature

homemade rose syrup & fresh watermelon juice based drink



REFRESHMENTS

Red Bull

Mineral Water

Aerated Beverages



BEERS

from LIGHT to STOUT

Budweiser

Bira Blonde

Kingfisher Premium



SPIRITS & WINES

for SIPS, CHEERS, CELEBRATIONS

WHISKY

SINGLE MALT

Glenlivet 12 Yr Old, Glenfiddich 12 Yr Old, Talisker 10 Yr Old

IMPORTED SCOTCH

Johnnie Walker Black Label, Chivas Regal 12 Yr Old

IMFL

100 Pipers, Teacher's Highland

VODKA

IMPORTED

Absolut, Skyy

IMFL

Smirnoff, Eristoff

RUM

IMFL

Bacardi Carta Blanca

Indian

Old Monk Rum

GIN

IMPORTED

Bombay Sapphire, Beefeater, Gordon's

INDIAN

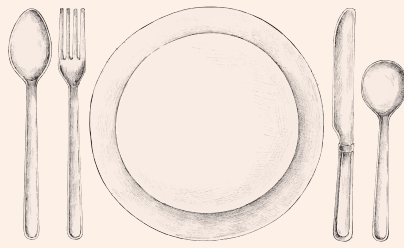
Greater Than

WINES BY THE GLASS (150ML)

House Wine, Red

House Wine, White

*We do not levy any service charge.
Govt. Taxes as applicable*



SNACKS AND SHAREABLE BITES

PLATES to PASS AROUND

SMALL PLATES

Mushroom Vol Au Vent

Velvety ragout of mushroom and truffle essence in multi-layer puff casing sliders

Sliders

Flavour full beetroot, green peas and jalapeño with tamarind mayo

- *Lal maas, with chilli garlic dip and tangy mint*

Pao

Buttered pao layered with mumbai masala, potato patty served with fried chilli

- *Mutton keema cooked with spices served with buttered pao*

Samosa /Filo Puff

Filo pastry stuffed with broccoli, cashew nuts and cheese served with shahi chutney

- *Filo pastry filled with mutton vepudu served with ginger and chilly chutney*

Tacos

Threads of slow cooked jackfruit, tacos on a bed of pickled onion and mint chutney

- *Chicken tikka on khamiri naan on a bed of raw onion and mint chutney*

LARGE PLATES

Gratis and Munchers

Curried fox nuts, crunchy & cheesy swirls, masala tossed black garbanzo beans, Lime & lemony peanuts & cassava/plantain chips

Rolls

Paneer tikka masala with creamy textured lentil dip & crunchy vegetables

- *Murgh makhani with rich & creamy chicken dip & crunchy vegetables*

Skewers

Paneer tossed with szechuan chilli, onions and peppers served with jasmine fried rice

- *Chicken tossed with szechuan chilli and peppers and jasmine fried rice*

Biryani/Risotto

Dum tarkari biryani, beetroot raita & sweet potato crisps

- *Dum chicken biryani, burrani raita & sweet potato crisps*
Parmesan cheese risotto, vegetable caponata and olive focaccia

Arabic Flavour

Falafel, cheese rolls, baba ghanoush, hummus, labneh

- *Chicken shawarma, fattoush, hummus & labneh*

Pakoda

Broccoli, paneer, bhavnagri mirch

- *Tandoori chicken, stuffed egg, Amritsari fish*

Tandoori Trilogy

Malai broccoli, bharwan aloo, dahi ke kebab

Pineapple, apple, pear, bell pepper, tomato

- *Murgh tandoori, murgh malai, bade miyan seekh*

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Third Level Lounge Bar | The Leela Ambience Convention Hotel

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