



**THE LEELA**  
AMBIENCE GURUGRAM  
HOTEL & RESIDENCES

## HYGIENE & SAFETY MEASURES



Regular temperature  
checks & control



Hygienically prepared  
fresh food



Regular sanitisation  
and cleaning



Use of mask,  
gloves & other equipment  
as prescribed



Contains Nuts



Contains Gluten



Contains Egg



Contains Shellfish



Contains Sulphite



Contains Milk

*While ordering please inform our associate in case you are allergic to any of the following ingredients: cereals containing gluten - i.e. wheat, rye, barley, oats, spelt or their hybridized strains & products of these / crustaceans & their products / milk & milk products / egg & egg products / fish & fish products / peanuts, tree nuts & their products / soybeans & their products / sulphites.*

*Our Chef would be delighted to design your meal without them.  
We use olive oil, refined oil, mustard oil, butter and ghee as a medium of cooking.*

*All our meats & fish are locally sourced, unless specified.*

*An average adult requires 2000 Kcal energy per day, however calorie needs may vary.*



Vegetarian | Non-Vegetarian | Chef Speciality | Spicy Food | Contains Nuts | Contains Gluten | Contains Egg | Contains Milk | Contains Sea Food

The hotel will levy 2.5% service charge + GST on all food & beverage invoices.

An average active adult requires 2000 kcal per day; however calorie needs may vary.

The above mentioned calorific values are based on standard recipes and often vary basis customization.



Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social, and spiritual well-being. Aujasya is not just a word, it's a way of life.

Conceived and executed in collaboration with Dr. Ankita Jalori, one of India's pre-eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components while retaining the authentic essence and experience of each dish.

## SHORBA

### MIRIYAL CHARU

Cooked with Andhra style spicy black pepper, coriander, curry leaves and tomato broth

**Serving size : 200 gms | Calorie per serving : 177 Kcal**

Star ingredient - Tomato, eating tomatoes daily will ensure that you get an array of nutrients which will help in better functioning of your body

## APPETIZER

### KEBAB-E-PUKHTAN

A delicacy of Lucknow, mouth-melting roasted pumpkin galettes with a twist of roasted pumpkin seed chaat

**Serving size : 200 gms | Calorie per serving : 410 Kcal**

Star ingredient - Pumpkin is rich in vitamins, minerals and antioxidants, and incredibly healthy. It's low-calorie content makes it a weight-loss-friendly food

### BADAM BROCCOLI KI SHAMMI

Kebab well known in Lucknow made with mashed broccoli, almond, green chilli and mace flavoured galettes cooked in clarified butter

**Serving size : 190 gms | Calorie per serving : 331 Kcal**

Star ingredient - Broccoli is rich in vitamin C and protein

### KHUMB SIKAMPURI

Hyderabadi popular kebab, cinnamon perfumed button mushroom and king oyster mushrooms patties stuffed with hung curd, mint & cheese, seared on a griddle

**Serving size : 240 gms | Calorie per serving : 416 Kcal**

Star ingredients - Button mushrooms and King Oyster mushrooms are a rich and source of fiber, protein and antioxidants

## MAIN COURSE

### PALAK SOYA

Chef signature Delhi style preparation one of the favourite choices for green leaf lovers, spinach tossed with onions, dill leaves and tempered with cumin seeds

**Serving size : 190 gms | Calorie per serving : 264 Kcal**

Star ingredients - Spinach is rich in vitamin B and other important vitamins such as A, E, K and C that help to improve the skin texture and treat numerous skin-related disorders

### MUNAKKA AND CHILGOZA KA KOFTA

The city of nawabs Lucknow specialty, raisin and pine-nut stuffed cottage cheese dumpling, finished in creamy almond gravy

**Serving size : 250 gms | Calorie per serving : 421 Kcal**

Star ingredients - Pine nuts are a rich source of protein, iron, vitamin E and magnesium.

They help to reduce the risk of diabetes and heart disease and also increase your energy levels



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## SHORBA

### TULSI TAMATAR SHORBA

Cooked with basil, spicy black pepper, coriander, mint leaves, and tomato broth  
Serving size : 200 gms | Calorie per serving : 177 Kcal

### MURGH ZAFRANI SHORBA

Slow-cooked chicken bones with potli masala, strained and served hot, garnished with ginger julienne, finished with saffron threads, lemon, and coriander  
Serving size : 115 gms | Calorie per serving : 718 Kcal

## APPETIZER (VEGETARIAN)

### CHEF'S SIGNATURE TASTING KEBAB PLATTER

Mix platter of assorted kebabs  
Serving size : 1223 gms | Calorie per serving : 1344 Kcal

### SUBZ-E-SHAMI

Melange of vegetables, minced and cooked with chickpeas, lentils, and hot Indian spices  
Serving size : 240 gms | Calorie per serving : 416 Kcal

### TANDOORI SOYA CHAAP

Soya chaap marinated with hung curd, ginger-garlic paste, and Indian spices  
Serving size : 290 gms | Calorie per serving : 410 Kcal

### TANDOORI MALAI BROCCOLI

Broccoli marinated in black pepper, cream cheese, and cashew paste, cooked in a charcoal oven  
Serving size : 190 gms | Calorie per serving : 331 Kcal

### PANEER ANGARA

Cottage cheese marinated with red chilli, hung curd & garam masala, cooked in clay oven  
Serving size : 185 gms | Calorie per serving : 681 Kcal

### DAHI KE KEBAB

Crispy fried yogurt croquettes served with smoked tomato chutney made in mustard oil  
Serving size : 410 gms | Calorie per serving : 1063 Kcal

## APPETIZER (NON VEGETARIAN)

### CHEF'S SIGNATURE TASTING KEBAB PLATTER

Mix platter of assorted kebabs  
Serving size : 1223 gms | Calorie per serving : 1344 Kcal

### MUTTON SEEKH KEBAB

Tender minced meat mixed with green chilli, coriander, ginger-garlic, and Indian spices  
Serving size : 370 gms | Calorie per serving : 1125 Kcal

### TANDOORI AJWAINI JHINGA

Carom seeds, hung curd, and mustard oil-marinated tiger prawns, cooked to perfection in a charcoal oven  
Serving size : 280 gms | Calorie per serving : 673 Kcal

### GOSHT GALAWATI KEBAB

A Lucknow delicacy - mouth-melting tender lamb patties, served with ultra tawa paratha  
Serving size : 475 gms | Calorie per serving : 1505 Kcal

### TANDOORI MAHI TIKKA

River sole fish marinated in hung curd, yellow chilli powder, mustard oil, ginger-garlic paste, and home-pounded spices  
Serving size : 185 gms | Calorie per serving : 681 Kcal

### TANDOORI CHICKEN

Whole tandoori chicken marinated with Indian spices, hung curd and mustard oil, roasted in a charcoal oven  
Full: Serving size : 750 gms | Calorie per serving : 900 Kcal  
Half: Serving size : 400 gms | Calorie per serving : 600 Kcal

### MURGH MALAI TIKKA

Chicken morsels marinated in lime juice and cream cheese, flavoured with cardamom powder, cooked in a tandoor  
Serving size : 223 gms | Calorie per serving : 1344 Kcal



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## MAIN COURSE (VEGETARIAN)

### WARQ - E - PANEER

Layered paneer with nuts and seasonal vegetables, served on smoked tomato gravy

Serving size : 306 gms | Calorie per serving : 625 Kcal

### PANEER KHURCHAN

Semi-dry preparation with bell peppers & cottage cheese, cooked with a touch of makhani gravy & Indian spices

Serving size : 266 gms | Calorie per serving : 612 Kcal

### SUBZ-E-KEHKASHA

A melange of seasonal vegetables and potatoes, fried and cooked with onion-tomato gravy & Indian hot spices

Serving size : 329 gms | Calorie per serving : 385 Kcal

### BHUNE PYAAZ KI SUBZI

A creation that has been popularized over the years as a signature of Diya - slow-roasted whole onions with home-ground spices

Serving size : 309 gms | Calorie per serving : 655 Kcal

### DUM ALOO KASHMIRI

Deep-fried potatoes cooked in traditional Kashmiri chilli paste and yogurt

Serving size : 229 gms | Calorie per serving : 518 Kcal

### LEHSUNI PALAK

Chef's signature Delhi-style spinach preparation with burnt garlic tadka

Serving size : 190 gms | Calorie per serving : 264 Kcal

### CHANDI MALAI KOFTA

A specialty from Lucknow - raisins and cashew-stuffed cottage cheese dumplings, finished in creamy almond gravy topped with silver varq

Serving size : 250 gms | Calorie per serving : 436 Kcal

### PINDI CHANA

An all-time favourite dish from Amritsar - chickpeas tossed with ginger, chillies, and dry pomegranate

Serving size : 310 gms | Calorie per serving : 599 Kcal

### DIYA SIGNATURE DAL

Slow-cooked black lentils with tomato puree, butter, spices, and cream, finished with white butter

Serving size : 223 gms | Calorie per serving : 1344 Kcal

### DIYA TADKA

Yellow lentils tempered with garlic, cumin, and asafoetida

Serving size : 220 gms | Calorie per serving : 828 Kcal



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## MAIN COURSE (NON VEGETARIAN)

### RAAN-E-KHAAS

A delicacy from the kitchens of the Nizams in Hyderabad - 24-hour marinated whole baby lamb leg with red chilli, brown onion paste, garam masala, malt vinegar, fresh herbs, and whole spices, cooked in a tandoor and finished with a smoked nut-based sauce  
Serving size : 606 gms | Calorie per serving : 1194 Kcal

### JHINGA MASALA

Cochin Bay prawns tossed with crushed spices and onion-tomato masala  
Serving size : 255 gms | Calorie per serving : 633 Kcal

### RIWAYAT-E-NIHARI

An Old Delhi street favourite - slow-cooked lamb shanks with whole spices  
Serving size : 655 gms | Calorie per serving : 1287 Kcal

### LAHORI NAMKEEN BOTI

A dish that originated from the undivided province of Punjab - lamb stew cooked with whole garam masala, always a delight to try  
Serving size : 321 gms | Calorie per serving : 1017 Kcal

### MURGH NAWABI KORMA

A recipe from the royal family of Lucknow - chicken braised in rich almond gravy with a hint of rose essence  
Serving size : 210 gms | Calorie per serving : 828 Kcal

### BUTTER CHICKEN

Tandoor-smoked chicken morsels, cooked in creamy tomato gravy, finished with kasoori methi  
Serving size : 355 gms | Calorie per serving : 662 Kcal

## RICE

### SADA CHAWAL

Steamed basmati rice  
Serving size : 222 gms | Calorie per serving : 172 Kcal

### SUBZ DUM BIRYANI

Selection of vegetables and basmati rice cooked together in dum pukht style  
Serving size : 352 gms | Calorie per serving : 609 Kcal

### KABUL KA MURGH PULAO

Marinated chicken thigh and basmati rice cooked together with homemade Kabul spices  
Serving size : 500 gms | Calorie per serving : 1217 Kcal

### GOSHT DUM BIRYANI

Saffron flavoured basmati rice cooked with succulent chunks of lamb cooked in dum style  
Serving size : 505 gms | Calorie per serving : 944 Kcal

## SIDES

### GREEN SALAD

Serving size : 100 gms | Calorie per serving : 18 Kcal

### RAITA

Burani raita / Kachumber raita / Pineapple raita  
Serving size : 100 gms | Calorie per serving : 105 Kcal

### PLAIN DAHI

Serving size : 100 gms | Calorie per serving : 105 Kcal

          
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## BREADS

### ZAFRANI LACHHA NAAN

Diya signature flaky bread topped with saffron and poppy seed

Serving size : 110 gms | Calorie per serving : 435 Kcal

### KHAMEERI ROTI

Overnight fermented refined flour bread baked in tandoor

Serving size : 100 gms | Calorie per serving : 374 Kcal

### TAFTAN

Saffron and cardamom flavoured refined flour bread baked in tandoor

Serving size : 100 gms | Calorie per serving : 460 Kcal

### AMRITSARI KULCHA

Crisp and soft leavened bread stuffed with potatoes and cottage cheese

Serving size : 125 gms | Calorie per serving : 462 Kcal

### DALCHA KULCHA

Tempered lentil stuffed flaky bread, baked in tandoor

Serving size : 162 gms | Calorie per serving : 573 Kcal

## DESSERT

### KULFI FALOODA

Hyderabadi speciality frozen dessert, vermicelli, fruits, nuts and vanilla

Serving size : 80 gms | Calorie per serving : 117 Kcal

### BALAI KA TUKDA

A Lucknowi specialty of three-layered bread along with dry fruits and nuts

Serving size : 125 gms | Calorie per serving : 648 Kcal

### BHARWAN GULAB JAMUN

Deep fried dumplings stuffed with pistachio, soaked in sugar syrup

Serving size : 100 gms | Calorie per serving : 168 Kcal

### GULAB KI KHEER

Govind bhog rice and milk cook with sugar rose petal cardamom powder until reduce milk

Serving size : 122 gms | Calorie per serving : 427 Kcal

### KESARI RASMALAI

Indian cottage cheese (chenna) dumplings soaked in sweet saffron sweet milk

Serving size : 80 gms | Calorie per serving : 427 Kcal

## HOUSE MADE SIGNATURE ICE-CREAM (2 SCOOPS)

### GULABO ICE CREAM

Serving size : 110 gms | Calorie per serving : 207 Kcal

### ZAFRANI BADAM PISTA ICE CREAM

Serving size : 110 gms | Calorie per serving : 211 Kcal

### MANGO ICE CREAM

Serving size : 110 gms | Calorie per serving : 209 Kcal

### MALAI ICE CREAM

Serving size : 110 gms | Calorie per serving : 211 Kcal

### MEETHA PAAN ICE CREAM

Serving size : 110 gms | Calorie per serving : 210 Kcal

### TUTTI FRUTTI

Serving size : 110 gms | Calorie per serving : 207 Kcal

          
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