



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



Vegetarian | Non-Vegetarian | Contains Nuts | Contains Gluten | Contains Egg | Contains Milk |



Contains Fish | Contains Crustaceans | Sustainably Sourced Fish | Aujasya

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.



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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

MIRIYAL CHARU

Cooked with Andhra style spicy black pepper, coriander, curry leaves and tomato broth
Serving size : 200 gms | Calorie per serving : 177 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

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

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

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

    
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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

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

     
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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

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

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

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

     
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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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SET MENU

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

MURGH MALAI TIKKA

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

PANEER ANGARA

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

DAHI KE KEBAB

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



LAHORI NAMKEEN BOTI

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

PANEER KHURCHAN

Semi dry preparation with bell peppers & cottage cheese cooked with a touch of makhani gravy and Indian spices
Serving size : 266 gms | Calorie per serving: 612 Kcal

SUBZ-E-KEHKASHA

A melange of seasonal vegetable and potato, fried and cooked with onion tomato gravy and Indian hot spices
Serving size: 329 gms | Calorie per serving: 385 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

SUBZ DUM BIRYANI

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

SADA CHAWAL











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

ASSORTED INDIAN BREADS | RAITA



GULAB JAMUN | KESAR RASMALAI

Serving size : 180 gms | Calorie per serving: 680 Kcal

     
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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

PANEER ANGARA

Cottage cheese marinated with red chilli, hung curd and garam masala cooked in charcoal oven
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Crispy fried yoghurt croquettes served with smoked tomato chutney made in mustard oil
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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



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BHUNE PYAAZ KI SUBZI

A creation that has been popularized over the years as a signature of Diya, slow roasted whole onion with home-ground spices
Serving size : 309 gms | Calorie per serving : 655 Kcal

SUBZ-E-KEHKASHA

A melange of seasonal vegetable and potato, fried and cooked with onion tomato gravy and Indian hot spices
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RIWAYAT-E-NIHARI

An old Delhi Street favourite, slow cooked lamb shanks with whole spices

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MURGH NAWABI KORMA

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GOSHT DUM BIRYANI










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SADA CHAWAL | ASSORTED INDIAN BREADS | RAITA



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