



SPECTRA



Spectra is a confluence of innovative dining concepts, global design influence and diverse cuisines. With seven live kitchens, get ready to enjoy a veritable treat of international cuisines cooked 'a la minute' through the interactive kitchens by a brigade of chefs including international culinary talents.

The open kitchens have an exhaustive display of Chinese, European, Indian, Singaporean, Malaysian and Japanese cuisines catering to the palates of the uninitiated to the most evolved along with a dessert island and bar.

Spectra Wine Cellar & Whiskey Warehouse offers you a variant display of wines, champagne, sparkling wine and whiskey for you to walk-in and choose your favourite.

We hope you enjoy the experience!

While ordering, please inform our associate if you are allergic to any of the following ingredients: cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, or their hybridized strains and products thereof), shellfish, milk and milk products, egg and egg products, fish and fish products, tree nuts and their products, peanuts, soybeans and their products, or sulphites. Our Chef would be delighted to design your meal excluding these ingredients.

We use olive oil, refined oil, mustard oil, butter, and ghee as cooking mediums. An average adult requires 2000 kcal of energy per day; however, individual calorie requirements may vary.

Vegetarian | Non-Vegetarian | Spicy Food | Contains Pork | Contains Seafood | Contains Milk | Contains Soya | Heart Health

Contains Gluten | Contains Nuts | Contains Egg | Contains Alcohol | Contains Sulphite | Contains Fish | Contains Crustaceans | Gluten Free | Sustainably Sourced Fish

APPETIZERS

Japanese Hamachi Carpaccio

Yellowtail - jalapeno - shitake mushroom - avocado

Per serve (212 g) - 324Kcal

Goong Pan Takrai

Prawns and lemongrass skewers - chilli lime dressing - tomato sauce

Per serve (210 g) - 279Kcal

Ebi Tempura

Prawn tempura - tempura sauce

Per serve (240 g) - 708Kcal

Mexican Burritos

Stuffed with black rice - 3 chilli salsa - vegetables with south west mayo - chipotle sauce served with apple slaw and fries

Angry Lamb

Per serve (255 g) - 902Kcal

Refried Beans

Per serve (340 g) - 747Kcal

Indonesian Satay

Grilled meat skewers - peanut sauce - Asian pickled vegetables

Lamb

Per serve (242 g) - 551Kcal

Chicken

Per serve (267 g) - 646Kcal

Kathi Roll

Goan Chicken Roll

Roomali wrap - chicken - onion - capsicum - egg - mint chutney

Per serve (265 g) - 850Kcal

Egg

Roomali wrap - egg - mint chutney

Per serve (265 g) - 685Kcal

Paneer Tikka

Roomali wrap - onion - capsicum - cottage cheese - mint chutney

Per serve (265 g) - 1218Kcal

Bruschetta Di Pollo

Chicken and olive tapenade - tomato concasse - pine seed - arugula leave

Per serve (253 g) - 682Kcal

Chicken Teriyaki

Char grilled chicken - teriyaki sauce

Per serve (295 g) - 693Kcal

Arabic Mezzes

Mix platter of hummus bieruty - baba ganoush - rose petal labneh

fattoush - marinated olives - pita

Per serve (280 g) - 670Kcal

Arancino Di Carota

Carrot risotto dumplings - mozzarella - edamame pesto

Per serve (245 g) - 1172Kcal

Porpia Phak

Vegetable and glass noodle spring roll - spicy plum sauce

Per serve (180 g) - 562Kcal

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Thodman Khaopod 🇮🇳 🌿 🌶️

Crispy minced corn fritter - sweet chilli sauce

Per serve (220 g) - 505Kcal

Double Cheese Chilli Nachos 🇮🇳 🌶️ 🌿 🥛

Coriander sour cream

Per serve (281 g) - 1257Kcal

Japanese Garlic Edamame 🇮🇳 ❤️ 🌿 🥛 🌱

Butter tossed edamame - brown garlic - togarashi

Per serve (215 g) - 404Kcal

Barish Wale Pakode 🇮🇳 🥛

Mix platter of potato - cottage cheese - onion - chilli

Per serve (318 g) - 761Kcal

Mumbai Vada Pao 🇮🇳 🌿 🥛

Deep fried potato dumplings - bun - chilli - garlic chutney

Per serve (295 g) - 999Kcal

Kebabs

Tasting Kebab Platter |Serves 2|

Mix platter of assorted kebabs

Non - vegetarian 🇮🇳 🥚 🍗 🌿 🍷 🐟 🌍

Per serve (480 g) - 900Kcal

Vegetarian 🇮🇳 🍗 🌿 🥛

Per serve (470 g) - 820Kcal

Lehsun Tulsi Ka Jhinga 🇮🇳 🍗 🌿 🍷 🥛

Cochin bay prawns - garlic juice - sweet basil

Per serve (341 g) - 959Kcal

Ajwain Mahi Tikka 🇮🇳 🍗 🌿 🐟 🥛 🌍

River sole - carom seeds - lime

Per serve (280 g) - 678Kcal

Gilafi Lamb Seekh Kebab 🇮🇳 🌿 🥛

Skewered lamb mince - peppers - coriander

Per serve (365 g) - 1313Kcal

Spectra Signature Kebab 🇮🇳 🥚 🍗 🌿 🥛

Smoked chicken thigh - star anise - dry ginger powder

Per serve (365g) - 678Kcal

Spectra Signature Paneer Tikka Platter 🇮🇳 🌿 🥛

Mango chutney paneer tikka - clove smoked paneer

Per serve (265 g) - 1334Kcal

Kaju Aur Mewa Seekh Kebab 🇮🇳 🍗 🌿 🥛

Cashew and khoya seekh - cardamom - ginger

Per serve (350 g) - 1429Kcal

Tandoori Malai Broccoli 🇮🇳 🍗 🌿 🥛

Ricotta cheese - cardamom - pinenuts

Per serve (265 g) - 407Kcal

Apricot and Shahi Mirch Bharwan Aloo 🇮🇳 🌿 🥛 🍷

Sesame crusted potato - achari chilli - cumin seeds

Per serve (265 g) - 1150Kcal

Our Kebabs are available from 1130 hours to 1530 hours and 1830 hours to 2330 hours.
All Kebabs are served with beetroot murabba, saffron yoghurt and Indian coleslaw

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ORIENTAL

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MAKI FUSION SUSHI | 6 pieces per portion |

California Roll

Kanikama boko crab - kuruma shrimp - tamago - avocado - orange tobiko - Japanese mayonnaise

Per serve (230 g) - 829Kcal

Shrimp Tempura Roll

Prawn tempura reverse roll

Per serve (238 g) - 1188Kcal

Spicy Tuna Roll

Tuna - scallions - spicy mayonnaise - garlic

Per serve (219 g) - 511Kcal

Spectra Maki

Spicy scampi tempura - hokkaido scallop - spicy tonkatsu sauce

Per serve (235 g) - 522Kcal

Spectra Veggie Surprise

Cucumber - avocado - fried kabocha - lollo rosso - soy paper - mango sauce

Per serve (220 g) - 544kcal

Crunchy Asparagus Roll

Deep fried asparagus - tempura flakes - spicy mayonnaise - garlic chips

Per serve (265 g) - 482Kcal

Garden Maki Roll

Carrot - cucumber - avocado - lollo rosso - spring onions - honey dip

Per serve (238 g) - 430Kcal

SASHIMI | 5 slices per portion |

Unagi

Caramelized eel

Per serve (130 g) - 300Kcal

Hamachi | Ebi | Taco | Saba | Hotate

Yellowtail | Sweet shrimps | Octopus | Mackerel | Scallop

273Kcal

180Kcal

188Kcal

320Kcal

120Kcal

Sake | Akami

Salmon | Tuna

Per serve (130 g) - 213Kcal | 169Kcal

SASHIMI PLATTER

Chef's Selection Of 5 Varieties Of Fish

| 2 slices of each fish |

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NIGIRI SUSHI | 4 pieces per portion |

Unagi 🍱 🌿 🐟 🥬

Caramelized eel

Per serve (130 g) ~ 300 Kcal

Hamachi | Ebi | Taco | Saba | Hotate 🍱 🌿 🦑 🦞 🐟

Yellowtail | Sweet shrimps | Octopus | Mackerel | Scallop

273Kcal

180Kcal

188Kcal

320Kcal

120Kcal

Sake | Akami 🍱 🌿 🐟 🥬

Salmon | Tuna

Per serve (178 g) ~ 441 Kcal | 393 Kcal

SIGNATURE SUSHI AND SASHIMI PLATTERS 🍱 🥰 🌿 🥬 🐟

Chef's selection

5 varieties of fish - 3 nigri sushi - 3 maki fusion sushi

DONBURI RICE AND NOODLES

Unagi Don 🍱 🍷 🌿 🥬 🐟

Teriyaki glazed fresh water eel, Japanese sticky rice, spring onion

Per serve (253 g) ~ 585 Kcal

Katsudon 🍱 🐷 🌿 🥬 🍷

Deep fried pork cutlet, steamed sticky rice, onion

Per serve (295 g) ~ 358Kcal

Kaisendon 🍱 🦑 🌿 🥬 🐟 🍷

Assorted seafood, steamed rice, spring onion

Per serve (341 g) ~ 959Kcal

Salmon Ikura Don 🍱 🌿 🥬 🐟

Salmon roe, Norwegian salmon, sticky rice, scallion

Per serve (359 g) ~ 1016Kcal

Yasai Itame Don 🍱 🌿 🥬 🍷

Assorted mushroom, vegetables, Japanese rice, teriyaki sauce

Per serve (265 g) ~ 755Kcal

DIM SUMS

Steamed Dim Sums - Non vegetarian 🍱 🌿 🥬

| 6 pieces |

Chicken suimai - chilli Per serve (240 g) - 287Kcal (6 pcs)

Crystal prawn - hargao Per serve (240 g) - 280Kcal (6 pcs) 🦞

Char siu pork - sesame Per serve (240 g) - 683Kcal (6 pcs) 🐷 🥰

Steamed Dim Sums - Vegetarian 🍱 🌿 🥬

| 6 pieces |

Ten treasure vegetable dumpling - garlic - coriander Per serve (240 g) - 788Kcal (6 pcs)

Crystal edamame - truffle dumpling Per serve (240 g) - 836Kcal (6 pcs)

Mushroom - water chestnut dumpling Per serve (240 g) - 527Kcal (6 pcs)

Our dimsum are available from 1130 HRS - 1530 HRS and 1830 HRS - 2330 HRS

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SALADS AND SOUPS

Caesar Salad

Bacon - prawn - egg Per serve (200 g) - 430Kcal       

Bacon - grilled chicken - egg Per serve (200 g) - 470Kcal     

Crispy lettuce - parmesan flakes - croutons Per serve (200 g) - 407Kcal   
(Caesar dressing contains anchovies)

Phla Goong Per serve (265 g) - 264Kcal     





Prawn salad - lemongrass - cucumber - kaffir lime - Thai chilli paste dressing

Quinoa and Smoked Pear Salad Per serve (240 g) - 371Kcal   

Quinoa tabbouleh - smoked pear - goat cheese - lettuce

Som Tam Salad Per serve (200 g) - 234Kcal     

Shredded raw papaya - cherry tomatoes - green beans - Thai chillies - palm sugar dressing

Bocconcini Caprese Per serve (215 g) - 353Kcal    




Bocconcini - organic tomatoes - basil - mix leave - basil pesto - caramelized walnut

Roasted Tomato Soup Per serve (200 g) - 383Kcal   

Slow roasted tomatoes - garlic - fresh herb - cheddar cheese croutons

Wild Mushroom Soup Per serve (200 g) - 217Kcal  

Seasonal mushrooms - shallots - cream - truffle oil

Tom Yum Soup Per serve (150 g) - 180Kcal   

Traditional lemon grass scented Thai soup - wild mushroom - tomato

Hot and Sour Soup Per serve (200 g) - 159Kcal   

Sour and pepper flavoured broth flavoured with soy sauce, shredded vegetables, shiitake mushrooms & tofu

SANDWICHES - BURGERS - PIZZA AND FLAT BREAD

(All sandwiches & burgers are served with thick cut fries and compressed melon salad)




Leela Club Sandwich

Millet bread - corn fed chicken breast - bacon - cage-free fried eggs - rucola -





pommery mustard - cheddar cheese - potato wedges - sriracha mayo Per serve (244 g) - 795Kcal     

Millet bread - rucola leaves - bocconcini - tomato - avocado - basil pesto butter -





potato wedges - sriracha mayo Per serve (244 g) - 795Kcal    

Vegetable Burger Per serve (250 g) - 1030Kcal   

Vegetable and potato patty - lettuce - cornichons - cheddar cheese - BBQ mayo

Tenderloin Burger Per serve (352 g) - 727Kcal    

Grilled tenderloin patty - button mushrooms - crispy bacon - caramelized onions - mustard mayonnaise

Chicken Burger Per serve (510 g) - 1216Kcal    

Minced chicken patty - lettuce - grilled onions - cornichons - tomatoes - cheddar cheese - BBQ mayo

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FLAT BREAD

Turkish Lamb Per serve (350 g) - 822Kcal    
Cumin - pine seed - feta cheese




Paganini Per serve (380 g) - 550Kcal    
Pesto - fresh chilli - sundried tomato - bocconcini - extra virgin olive oil

PIZZA

Diavola Per serve (495 g) - 1185Kcal     
Tomato sauce - mozzarella - pepperoni - crispy bacon - caramelized onion - blue cheese




Chicken Tikka Per serve (495 g) - 1228Kcal    
Tandoori chicken tikka - onion - mint - coriander - green chilli

 **Pizza Verdure** Per serve (400 g) - 1056Kcal   
Tomato sauce - spinach - broccoli - zucchini - asparagus - artichoke - green capsicum - tomatoes - basil - mozzarella cheese

Classic Margherita Per serve (400 g) - 1056Kcal   
Tomato sauce - mozzarella cheese - basil - extra virgin olive oil





| Above dishes are available from 1130 hours to 1530 hours and 1830 hours to 2330 hours |

PASTA

Penne Alla Sorrentina Per serve (200 g) - 577Kcal   
Penne - tomato - sauce - mozzarella di buffalo

 **Asparagus Pinenut Tortellini** Per serve (200 g) - 577Kcal    
Asparagus and pine nut stuffed tortellini - fresh sage butter emulsion - tomato sauce




 **Penne Arrabiata** Per serve (200 g) - 699Kcal   
Tomato - garlic - chilli flakes - olive oil

 **Spaghetti Aglio e Olio-Pepperoncino** Per serve (200 g) - 628Kcal   
Chilli - garlic - extra virgin olive oil - curly kale and baby spinach


Fusilli Alfredo Per serve (200 g) - 1074Kcal   
Cream - garlic - parmesan

 **Spaghetti Bolognese** Per serve (200 g) - 535Kcal    
Traditional bolognese - tenderloin mince - shallots - tomato - red wine - fresh herbs

Additional Comfort Pizza/ Pasta Topping

Seafood Per serve (200 g) - 551Kcal   
Salmon - prawns

Meat 
Grilled chicken Per serve (200 g) - 350Kcal

Vegetables 
Per serve (100 g) - 63Kcal | 75Kcal | 128Kcal | 72Kcal | 52Kcal | 30Kcal | 250Kcal | 115Kcal
Onion - bell pepper - baby corn - mushroom - broccoli - jalapeno chilli - sundried tomato - olives

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MAINS

JAPANESE

Chilean Sea Bass

Cured sea bass - jalapeno - cucumber - morimiso
Per serve (311 g) - 569Kcal

Salmon Saikyo Miso

Miso marinated grilled salmon - hajikame
Per serve (170 g) - 180Kcal

Tonkatsu

Crumbed pork cutlet
Per serve (279 g) - 556Kcal

WESTERN

Risotto Al Funghi Porcini e Asparago

Arborio rice - wild mushroom - asparagus
Per serve (230 g) - 711Kcal

| *All meats are served with grilled vegetables, choice of sides and sauce* |

Choice of Meat

Grilled Cochin tiger prawns

Per serve (290 g) - 259Kcal

Norwegian salmon fillet

Per serve (240 g) - 550Kcal

Corn-fed chicken breast

Per serve (290 g) - 700Kcal

Rosemary and garlic lamb chops

Per serve (240 g) - 735Kcal

Citron grilled fish

Per serve (300 g) - 424Kcal

Choice of Sides

Truffle mash potatoes | Pommes anna | Butter and herb crushed baby potatoes


Per serve (73 g) - 173Kcal



Per serve (94 g) - 128Kcal


Per serve (94 g) - 128Kcal

Choice of Sauce

Lemon caper butter sauce | Red wine jus | Citron and herb oil emulsion

Per serve (94 g) - 180Kcal 

Per serve (94 g) - 390Kcal  

Per serve (94 g) - 179Kcal 

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ASIAN

| Served with steamed Jasmine rice |

Krung Gaeng Goong Per serve (445 g) - 1171Kcal    
Pan seared tiger prawns - kaffir lime scented - curry

Gae Pad Prik Kaeng Per serve (430 g) - 229Kcal     
Stir fried lamb - red curry paste - coconut - Thai ginger - long beans and sweet basil

Pla Nueng Manao Per serve (645 g) - 204Kcal     
Steamed river sole - garlic - kaffir lime sauce







Kung Pao Chicken Per serve (200 g) - 434Kcal    
Diced chicken - dry chillies - ginger - garlic - Sichuan peppercorn - fried cashews

Barbeque Soya Honey Chicken Per serve (200 g) - 487Kcal     
Sliced chicken - honey - soya - barbeque sauce





Nasi Goreng Per serve (188 g) - 418Kcal       
Indonesian fried rice - egg - prawns - chicken satay - shrimp crackers

 **Kaeng Kheow Waan Phak** 
Thai green curry - coconut milk - eggplant - sweet basil





Chicken Per serve (200 g) - 350Kcal      



Vegetarian Per serve (200 g) - 350Kcal      

Kaeng Deang Phak
Thai red curry - coconut milk - eggplant - sweet basil

Chicken Per serve (200 g) - 350Kcal    

Vegetarian    


Steamed Mapu Tofu Per serve (200 g) - 389Kcal    
Steamed tofu - chilli black bean sauce - peppercorn - scallions




 **Stir Fried Vegetables** Per serve (200 g) - 101Kcal     
Asian vegetables - garlic - ginger - vegetarian oyster sauce - sesam

Tomato Sambal Khao Phad Per serve (360 g) - 922Kcal   
Wok tossed rice - vegetables-garlic - spring onion

Hakka Noodles
Wok tossed yellow noodles - shallots








Shrimps Per serve (395 g) - 596Kcal    







Chicken Per serve (373 g) - 584Kcal    






Veg Per serve (279 g) - 492Kcal   

Pad Thai



Traditional Thai rice noodles

Prawn - egg - tofu - sprouts - shallots - peanuts - tamarind Per serve (330 g) - 470Kcal       


Chicken - egg - tofu - sprouts - shallots - peanuts - tamarind Per serve (340 g) - 550Kcal      

Vegetarian - tofu - sprouts - shallots - peanuts - tamarind Per serve (310 g) - 450Kcal     

Pad Khimao Gai   
Spicy noodles with mushroom, basil, garlic and chilli

Prawn Per serve (300 g) - 557Kcal  

Chicken Per serve (300 g) - 695Kcal 

Vegetarian Per serve (290 g) - 655Kcal 

INDIAN

Jhinga    

Malabar curry / Tawa masala Per serve (350 g) - 1564Kcal

Laal Maas    

Lamb morsels - cracked whole spices - Rajasthani mathani chilli Per serve (350 g) - 715Kcal

Spectra Signature Murgh Reshampatti    

Chicken - fenugreek - tomato - chilli Per serve (350 g) - 880Kcal

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Kamal Kakdi Aur Anjeer Kofta

Lotus root - cottage cheese dumpling - fig relish - cardamom powder

Per serve (350 g) - 1596Kcal

Shahi Subz

Kalonji tadka  / Saagwala / Kolapuri masala 

Per serve (350 g) - 493Kcal

Anar Methi Chaman

Cottage cheese - tomato - pomegranate powder - fenugreek

Per serve (350 g) - 1830Kcal

Nanhe Aloo Pyaz Ki Subzi

Baby potato - sirka pyaz - cumin seeds - coriander

Per serve (350 g) - 463Kcal

Dal Makhani

Slow cooked black lentil - cream - tomato puree

Per serve (340 g) - 830Kcal

Tadka Dal Masaledar

Yellow lentil - cumin - ginger - asafoetida

Per serve (350 g) - 485Kcal

Spectra Signature Biryani

| Served with burani raita |

Per serve (300 g) - 148Kcal

Gosht Per serve (540 g) - 1373Kcal

Chicken Per serve (500 g) - 1217Kcal

Vegetable Per serve (352 g) - 609Kcal

ACCOMPANIMENTS

Brown Basmati Rice Tawa Pulao

Per serve (440g) - 790Kcal

Steamed Basmati Rice

Per serve (300 g) - 148Kcal

BREADS

Naan - Butter / Garlic / Dry fruit  Per serve (225 g) - 134Kcal

Roti - Butter / Missi / Mirchi Per serve (133 g) - 453Kcal

Laccha parantha - Butter / Pudina / Hari mirchi Per serve (145 g) - 453Kcal

Kulcha - Potato / Onion / Cottage cheese Per serve (310 g) - 462Kcal

Jalapeno and mozzarella cheese stuffed naan

Per serve (310 g) - 978Kcal

Goat cheese and caramelized onion stuffed naan

Per serve (312 g) - 824Kcal

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THE LEELA
AMBIENCE GURUGRAM
HOTEL & RESIDENCES








THE LEELA SIGNATURE STRAWBERRY TART






Showcasing fresh strawberries harvested
from The Leela Farm.

Per serve (150 g) ~ 510 Kcal







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DESSERTS





Tiramisu Per serve (160 g) - 488Kcal     
Layered Italian espresso - infused mascarpone - rolled in plastic chocolate

Dulce de Leche OREO Cheesecake Per serve (140 g) - 580Kcal    
OREO cheese cake






Pecan Pie Per serve (160 g) - 564Kcal   
Classic old - fashioned dessert a perfect combination of sweet - salt - nuttiness

Caramelized Lemon Tart Per serve (160 g) - 517Kcal   
Traditional lemon tart - creamy lemon curd - orange compote - fruit salsa





Mississippi Mud Pie Per serve (160 g) - 411Kcal   
Chocolate mud pie - topped with tropical fruits - banana - white chocolate sauce





Crème Brûlée Cream Puffs Per serve (160 g) - 246Kcal    
Caramelized crème brulee buns - fluffy bread - burnt sugar - creamy custard filling

 **Sea Salt Belgian Chocolate Cookies** Per serve (200 g) - 138Kcal   
Belgian chocolate cookies - sea salt

 **Chocolate Walnut Brownie** Per serve (200 g) - 570Kcal     
Baked chocolate confectionary - chocolate - walnut

 **Parmesan Chilli Cookies** Per serve (200 g) - 208Kcal   
Freshly baked parmesan and chilli flavoured cookies

Gulab Jamun Per serve (160 g) - 550Kcal    
Pistachio stuffed - mewa dumpling

Rasmalai Per serve (120 g) - 134Kcal    
Chena spheres - saffron milk

Seasonal fresh fruit platter Per serve (480 g) - 270Kcal 

Seasonal dessert platter Per serve (450 g) - 1450Kcal  

HOME - MADE ICE CREAMS AND SORBETS

Caramelised hazelnut Per serve (91 g) - 225Kcal  

Vanilla gelato Per serve (120 g) - 266Kcal 

Chocolate gelato Per serve (120 g) - 300Kcal 

Fig and honey Per serve (82 g) - 132Kcal 

Orange and mint sorbet Per serve (122 g) - 88Kcal


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.





       
Vegetarian | Non-Vegetarian | Spicy Food | Contains Pork | Contains Seafood | Contains Milk | Contains Soya | Heart Health

        
Contains Gluten | Contains Nuts | Contains Egg | Contains Alcohol | Contains Sulphite | Contains Fish | Contains Crustaceans | Gluten Free | Sustainably Sourced Fish




VEGAN

Som Tam Salad *Per serve (200 g) - 243 Kcal*      
Shredded raw papaya - cherry tomatoes - green beans - Thai chillies - palm sugar dressing

Hot and Sour Soup *Per serve (200 g) - 159 Kcal*   
Sour and pepper flavoured broth flavoured with soy sauce, shredded vegetables, shitake mushrooms and tofu

Steamed Mapu Tofu *Per serve (200 g) - 389 Kcal*    
Steamed tofu - chilli black bean sauce - peppercorn - scallions

Pad Thai     
Traditional Thai rice noodles
Tofu - sprouts - shallots - peanuts - tamarind

Kaeng Deang Phak *Per serve (200 g) - 350 Kcal*    
Thai red curry - coconut milk - eggplant - sweet basil




Stir Fried Vegetables *Per serve (200 g) - 101 Kcal*   
Thai red curry - coconut milk - eggplant - sweet basil

GLUTEN FREE DESSERTS

Selection of Ice Cream

HOME - MADE ICE CREAMS AND SORBETS

Caramelised Hazelnut *Per serve (91 g) - 225 Kcal*   

Vanilla Gelato *Per serve (120 g) - 266 Kcal*   








Chocolate Gelato *Per serve (120 g) - 300 Kcal*   

Fig and Honey *Per serve (120 g) - 300 Kcal*   

Orange and Mint Sorbet *Per serve (122 g) - 88 Kcal*  

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