



LE RÊVE

A celebration of refined patisserie artistry in the heart of Gurugram, Le Rêve brings together timeless French techniques, exceptional craftsmanship, and the finest ingredients to create an indulgent culinary experience. From delicate pastries, macarons, flaky croissants, and rich éclairs to freshly baked artisanal breads, every creation reflects precision and authenticity. Paired with freshly brewed coffee and perfectly steeped loose-leaf teas, Le Rêve invites guests into a world inspired by the elegance and flavours of Paris.

OUR COMMITMENT

At Le Rêve, every creation is crafted with precision, emotion, and artistry to offer an immersive culinary experience rooted in refinement and authenticity. From artisanal baking to thoughtfully curated flavours, each detail reflects our commitment to transforming luxury patisserie into an expression of craftsmanship and elegance.

OUR EXPERTISE

Discover a world of finesse and flavour, where every creation reflects the meticulous craftsmanship of our skilled pastry chefs. Our menu is thoughtfully curated each day using traditional French techniques and the freshest seasonal ingredients, resulting in handcrafted patisserie that balances timeless classics with contemporary refinement. We use high quality single origin chocolate Callebaut from Belgium & Valrhona from France, Elle & Vire Professional for the best quality cream and butter, and French-type 45 style flour, which is ideal for baking high quality cakes and pastries.



Viennoiserie

We bake fresh each day, using highest quality ingredients, from 100% Elle & Vire French butter and cream to finest Belgian chocolate or French Valrhona to French classified T65 flour with higher degree of mineral content and more bran leftover to ensure you experience the finest Viennoiserie.

FRENCH BUTTER CROISSANT

Le Rêve croissant is a buttery and flaky viennoiserie pastry made from 100% Elle & Vire French butter and yeast-leavened, laminated dough.

Per serve (70 gm) – 307 Kcal

PAIN AU CHOCOLAT

A classic viennoiserie pastry also known as chocolatine or couque au chocolat, is made at Le Rêve with 100% Callebaut, in the centre of a cuboid-shaped piece of yeast-leavened laminated dough.

Per serve (120 gm) – 384 Kcal

ALMOND CROISSANT

Le Rêve almond croissant is a classic pastry filled with house made almond filling.

Per serve (120 gm) – 360 Kcal

MULTIGRAIN CROISSANT

Le Rêve multigrain croissant made with multigrain flour and multigrains.

Per serve (80 gm) – 324 Kcal

BERRY AND CRÈME PATISSERIE DANISH

Made with 100% Elle & Vire French butter and yeast-leavened, laminated dough topped crème pâtissière, and fresh berries.

Per serve (120 gm) – 451 Kcal

TRIPLE CHOCOLATE MUFFIN

Moist, sweet and bursting with three chocolates.

Per serve (120 gm) – 480 Kcal

BLUEBERRY CRUMBLE MUFFIN

An old school classic baked product made using French classified T65 flour, eggs, butter, fresh blueberries and sugar.

Per serve (100 gm) – 420 Kcal

GRANNY SMITH APPLE PIE

A classic pie filled with Granny Smith apples, gently spiced and baked in a golden, flaky crust with a perfect balance of sweet and tangy flavour.

Per serve (150 gm) – 420 Kcal



Chocolate Box (9pcs)

A curated collection of artisanal chocolates delicately handcrafted using the finest couverture and refined flavour pairings.

Kcal values may vary by flavour.

RASPBERRY & WHITE CHOCOLATE PRALINE

Made from Callebaut White 28.00%

Per serve (20 gm) – 110 Kcal

IRISH CREAM

Callebaut Dark 54.50%

Per serve (20 gm) – 115 Kcal

APRICOT

Callebaut Dark 54.50%

Per serve (20 gm) – 120 Kcal

GIANDUJA

Valrhona milk jivara lactee 40%

Per serve (30 gm) – 120 Kcal

Macarons Box (8pcs)

Handcrafted French macarons featuring delicate textures and contemporary flavour profiles.

Kcal values may vary by flavour.

ALPHONSO MANGO

Per serve (50 gm) – 120 Kcal

STRAWBERRY

Per serve (50 gm) – 200 Kcal

CHOCOLATE

Per serve (50 gm) – 230 Kcal

PAAN

Per serve (50 gm) – 220 Kcal

Sandwiches

A curated selection of artisan sandwiches, prepared with house-baked breads, finest ingredients, and thoughtfully balanced flavour compositions.

FOCACCIA CAPRESE SANDWICH

Italian focaccia sandwich with fresh tomatoes and bocconcini with pesto mayonnaise.

Per serve (220 gm) – 570 Kcal

HERB-INFUSED MUSHROOM AND CHEESE SANDWICH

Ciabatta bread with sautéed mushrooms & cream cheese.

Per serve (220 gm) – 334 Kcal

EXOTIC GRILLED VEGETABLE SANDWICH

Focaccia bread with grilled vegetables & pesto mayonnaise.

Per serve (220 gm) – 380 Kcal



PESTO VEGETABLE PIZZETTE 🌱🥤🇮🇳

Mini artisanal pizza topped with basil pesto, grilled zucchini, bell peppers, eggplant, and finished with feta and micro herbs.

Per serve (220 gm) – 310 Kcal

SMOKED SAUSAGE BUN 🍷🌱🥤🚫

Juicy smoked chicken sausage topped with slow-caramelized onions and finished with Dijon mustard, served in a soft artisanal bun.

Per serve (220 gm) – 598 Kcal

MULTIGRAIN CHICKEN SANDWICH 🍷🌱🥤🚫

Multigrain loaf filled with pulled chicken in Caesar dressing and fresh romaine lettuce.

Per serve (220 gm) – 587 Kcal

AVOCADO & CREAM CHEESE BAGEL 🌱🥤🇮🇳

Smashed avocado, cream cheese & microgreens in signature bagel.

Per serve (220 gm) – 449 Kcal

CURRIED POTATO PUFF 🌱🥤🇮🇳

Flaky, golden puff pastry filled with gently spiced curried potatoes.

Per serve (220 gm) – 449 Kcal

Tea Cakes

A curated selection of handcrafted tea cakes, freshly baked with the finest ingredients, showcasing delicate textures and refined flavours.

BANANA WALNUT TEA CAKE 🍷🌱🥤🚫

Moist banana tea cake with toasted walnuts, offering a perfect balance of natural sweetness and nutty crunch.

Per serve (150 gm) – 560 Kcal

CANDIED ORANGE TEA CAKE 🍷🌱🥤🚫

Moist orange tea cake with candied peel, offering a perfect balance of citrus brightness and gentle sweetness.

Per serve (150 gm) – 560 Kcal

HAZELNUT CHOCOLATE TEA CAKE 🍷🌱🥤🚫🚫

Moist chocolate tea cake with roasted hazelnuts, combining deep cocoa richness with a nutty crunch.

Per serve (150 gm) – 560 Kcal

RASPBERRY TEA CAKE 🍷🌱🥤🚫

Moist raspberry tea cake with a soft crumb and a delicate balance of sweetness and tartness.

Per serve (150 gm) – 560 Kcal



Patisserie

A refined assortment of handcrafted pastries, balancing tradition with modern indulgence.

KEY LIME PIE 🍋🌿🥛🥚🍷

A delicately balanced key lime custard with bright citrus notes, nestled in a golden buttery crust and finished with a light, airy cream for a refined and refreshing indulgence.

Per serve (150 gm) – 560 Kcal

WALNUT CHOCOLATE BROWNIE 🍫🌿🥛🥚🍷

All-time favorite brownie made from, Valrhona dark Manjari 64% chocolate, Californian walnuts, French Elle & Vire butter.

Per serve (200 gm) – 1034 Kcal

CHOCOLATE TRUFFLE 🍫🌿🥛🍷

Pure indulgence in a dense moist chocolate cake made with Valrhona dark Manjari 64% cocoa ganache.

Per serve (200 gm) – 676 Kcal

OPERA CAKE 🍫🌿🥛🥚🍷

Almond genoise, layered with Elle & Vire coffee butter cream, Valrhona dark equatorial noire 55% cocoa ganache.

Per serve (200 gm) – 838 Kcal

NEW YORK-STYLE CHEESECAKE WITH BLUEBERRY 🍫🌿🥛🍷

Philadelphia cream cheese, Elle & Vire cream and butter, raspberry and blueberry jam, fresh raspberries, and blueberries.

Per serve (200 gm) – 838 Kcal

BISCOFF CHEESECAKE 🍫🌿🥛🍷

Philadelphia cream cheese, Elle & Vire cream and butter, lotus biscoff.

Per serve (200 gm) – 1045 Kcal

TIRAMISU 🍫🌿🥛🥚🍷

“Pick Me Up” or “Cheer Me Up” a classic Italian dessert of coffee-soaked ladyfingers layered with mascarpone cream and finished with cocoa.

Mascarpone cream, kahlua syrup, savoiardi biscuit, Callebaut Cp777 100% pure.

Per serve (200 gm) – 1045 Kcal

BLACK FOREST 🌿🥛🍷

Valrhona dark Manjari 64% cocoa mousse, Valrhona opalys 33% cocoa mousse, Elle & Vire cream and sour cherries.

Per serve (200 gm) – 416 Kcal

OLD SCHOOL PINEAPPLE 🌿🥛🍷

French vanilla crème pâtissière, French vanilla genoise, pineapple compote.

Per serve (200 gm) – 625 Kcal

Signature Dish

THE LEELA SIGNATURE STRAWBERRY TART 🍋🌿🥛🥚🍷

Traditional French tart or “tarte aux myrtilles, framboise or fraises” are made using fresh berries, French vanilla cream, vanilla sable, almond frangipane, and choice of toping.

Per serve (150 gm) – 504 Kcal



Vegetarian |



Non-Vegetarian |



Contains Nuts |



Contains Gluten |



Contains Egg |



Contains Milk |



Contains Alcohol

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



Cakes

An exquisite collection of artisanal cakes, crafted with precision, premium ingredients, and elegantly balanced flavours.

CHOCOLATE TRUFFLE CAKE

Fudge cake layered with Valrhona dark Manjari 64% cocoa ganache.
Per serve (1200 gm) – 4968 Kcal

BLACK FOREST

Valrhona dark Manjari 64% cocoa mousse, Valrhona opalys 33% cocoa mousse, Elle en vire cream and sour cherry.
Per serve (1200 gm) – 5393 Kcal

FRESH FRUIT CAKE

Vanilla sponge, Elle & Vire cream, fresh seasonal fruits.
Per serve (1200 gm) – 3490 Kcal

FERRERO ROCHER CHOCOLATE CAKE

Ferrero Rocher, Callebaut single origin Madagascar 66% cocoa ganache, rich chocolate pound cake, roasted almond nibs.
Per serve (1200 gm) – 6081 Kcal

Cakes

CHOCOLATE TRUFFLE CAKE

Fudge cake layered with Valrhona dark Manjari 64% cocoa ganache.
Per serve (600 gm) – 2488 Kcal

BLACK FOREST

Valrhona dark Manjari 64% cocoa mousse, Valrhona opalys 33% cocoa mousse, Elle en vire cream and sour cheery.
Per serve (600 gm) – 2696 Kcal

FRESH FRUIT CAKE

Vanilla sponge, Elle & Vire cream, fresh seasonal fruits.
Per serve (600 gm) – 1744 Kcal

FERRERO ROCHER CHOCOLATE CAKE

Ferrero Rocher, Callebaut single origin Madagascar 66% cocoa ganache, rich chocolate pound cake, roasted almond nibs.
Per serve (600 gm) – 3041 Kcal

Artisanal Gelatos

A curated selection of handcrafted Italian gelatos, prepared with the finest ingredients to deliver pure and authentic flavours.

VANILLA BEAN GELATO

Per serve (100 gm) – 180 Kcal

BELGIAN CHOCOLATE GELATO

Per serve (100 gm) – 220 Kcal

STRAWBERRY GELATO

Per serve (100 gm) – 160 Kcal



SALTED CARAMEL GELATO 🌱 🥛 🇮🇳

Per serve (100 gm) – 210 Kcal

MANGO GELATO 🌱 🥛 🇮🇳

Per serve (100 gm) – 170 Kcal

Artisanal Breads

Freshly baked breads crafted with traditional techniques and premium ingredients.

COUNTRY SOURDOUGH 🌱 🇮🇳

Artisan naturally leavened bread with a crisp caramelized crust and an open, airy crumb, developed through slow fermentation for deep, mild tangy flavour.

Per serve (400 gm) – 248 Kcal

MULTIGRAIN SOURDOUGH 🌱 🇮🇳

Rustic artisan sourdough crafted with a blend of whole grains and seeds, naturally fermented for enhanced flavour, nutrition, and digestibility, finished with a crisp crust and hearty crumb.

Per serve (400 gm) – 276 Kcal

JALAPENO AND CHEDDAR CHEESE SOURDOUGH 🌱 🇮🇳

Artisan sourdough infused with sharp aged cheddar and pickled jalapeños, naturally fermented for a bold, savory profile with a crisp golden crust and soft, flavourful crumb.

Per serve (400 gm) – 292 Kcal

SUNDRIED TOMATO OLIVE FOCACCIA 🌱 🇮🇳

Italian focaccia with sundried tomatoes, olives, and aromatic herbs, finished with a golden crust and airy crumb.

Per serve (400 gm) – 288 Kcal

Selection of Tea

An organic range of flavourful and wellness teas.

BLACK

Darjeeling Summer Delight | English Breakfast | Earl Grey

Per serve (200ml) – 2.70 Kcal

LIMITED EDITION

Chamomile Flower

Per serve (200ml) – 2.70 Kcal

GREEN TEA

Chamomile | Jasmine | Vedic Tulsi

Per serve (200ml) – 2.70 Kcal

SCENTED

Saffron Delicacy | Hibiscus

Per serve (200ml) – 2.70 Kcal

MY CHAI 🥛

Indian Kadak Masala

Per serve (200ml) – 64 Kcal



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Selection of Coffee

- AMERICANO

Per serve (200ml) – 3 Kcal
- ESPRESSO

Per serve (60ml) – 3 Kcal
- MACCHIATO

Per serve (200ml) – 23 Kcal
- CAPPUCCINO

Per serve (200ml) – 151 Kcal
- CAFÉ LATTE

Per serve (200ml) – 151 Kcal
- CAFÉ MOCHA

Per serve (200ml) – 151 Kcal
- AFFOGATO

Per serve (200ml) – 233 Kcal
- COLD COFFEE

Per serve (350ml) – 380 Kcal

Barista Specials

- HAZELNUT FRAPPE

Per serve (350ml) – 1149 Kcal
- SIGNATURE HOT CHOCOLATE
- 54% CALLEBAUT

Per serve (350ml) – 695 Kcal
- MOCHA FRAPPE

Per serve (350ml) – 1014 Kcal
- CARAMEL FRAPPE

Per serve (350ml) – 996 Kcal

Iced Tea

- LEMON

Per serve (350ml) – 109 Kcal
- PEACH

Per serve (350ml) – 320 Kcal
- HIBISCUS

Per serve (350ml) – 123 Kcal

Iced Coffee

- ICED AMERICANO

Per serve (350ml) – 109 Kcal
- ICED LATTE

Per serve (350ml) – 202 Kcal

Golden Cappuccino

Per serve (200ml) – 151 Kcal

Juice

- ORANGE

Per serve (330 ml)
- PINEAPPLE

Per serve (330 ml)
- WATERMELON

Per serve (330 ml)

Water List

- VEEN STILL WATER

Per serve (660 ml)
- PERRIER SPARKLING WATER

Per serve (330 ml)

San Benedetto Water

- STILL WATER

Per serve (750 ml)
- SPARKLING WATER

Per serve (750 ml)

      
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